

NUTRITIONAL STATEMENT

UNITED STATES 21 CFR 101.9

Tilley Distribution certifies to the best of our knowledge that this product has the following nutritional composition per 100g, as reported below.

11522-13 CARRAGEENAN MBF-69 - TBK

Calories	280	Analyzed
Total Fat:	0 g	Analyzed
Saturated Fat:	0 g	Analyzed
Trans Fat:	0 g	Analyzed
Cholesterol:	0 mg	Analyzed
Sodium:	600 mg	Analyzed
Total Carbohydrates:	69 g	Calculated
Dietary Fiber:	0 g	Calculated
Total Sugars:	0 g	Calculated
Added Sugars:	0 g	Calculated
Protein:	1 g	Analyzed
Vitamin D:	0 mcg	Analyzed
Calcium:	2800 mg	Analyzed
Iron:	10 mg	Analyzed
Potassium:	1500 mg	Analyzed
Moisture:	10 g	Analyzed
Ash:	20 g	Analyzed

Issue Date: November 11, 2024
 Page: 1 of 1

Revision Date: July 15, 2024
 Revision #: 0

CONTINUING GUARANTEE STATEMENT

UNITED STATES FOOD, DRUG AND COSMETIC ACT SECTION 404 AND 505

Tilley Distribution guarantees each shipment or other delivery of the substance listed below, hereafter made by the undersigned to you, or on your order, or to or on the order of any subsidiary or affiliated company of yours, as of the date of each shipment or delivery to be, on such date, not adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act, and not an article which may not, under the provisions of Section 404 or 505 of the Act, be introduced into interstate commerce and to be not adulterated or misbranded within the meaning of the statutes of any state of the United States in which the definitions of adulteration and misbranding are substantially the same as set forth under the Federal Act. This guarantee applies only to the following articles you purchase or may receive for evaluation.

11521-01 CARRAGEENAN MBF-69 - TBK

Tilley Distribution further agrees that the above guarantee shall apply to all shipments or other deliveries of these articles to you hereafter until revoked in writing or until three (3) years from the date hereof, whichever first occurs.

Issue Date: November 7, 2024
Page: 1 of 1

Revision Date: July 1, 2024
Revision #: 0

NATURAL STATEMENT

UNITED STATES 21 CFR 101.22

Tilley Distribution certifies to the best of our knowledge that the following product does not contain any artificial flavor or artificial flavoring as defined by the Regulation.

11521-01 CARRAGEENAN MBF-69 - TBK

TILLEY
DISTRIBUTION

Issue Date: November 7, 2024
Page: 1 of 1

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Revision #: 0

CERTIFICATE OF ORIGIN

Tilley Distribution certifies to the best of our knowledge that this product is produced and imported from the following country(ies):

11521-01 CARRAGEENAN MBF-69 - TBK

Country of manufacture	Philippines
Country of import	Philippines

TILLEY
DISTRIBUTION

Issue Date: November 7, 2024
Page: 1 of 1

Revision Date: July 10, 2024
Revision #: 0

GLOBAL FOOD ALLERGEN STATEMENT

Tilley Distribution certifies to the best of our knowledge that this product contains the following allergic or sensitizing components as indicated on the chart below. It is also indicated if the named ingredient is produced on shared equipment with other allergens or sensitizers.

11521-01 CARRAGEENAN MBF-69 - TBK

Allergic Food Source or it's Derivative	Does this Ingredient Contain any Foods Listed in Column 1	Provide the Specific Food Source (Ex. Soy, lecithin, peanut extract, fish gelatin, etc.)	Is this Ingredient on Shared Equipment with other Products Containing Foods from Column 1	Is this Ingredient Manufactured in a Facility with other Products Containing Foods from Column 1
	Yes / No	Common or Unusual Name	Yes / No	Yes / No
Crustaceans, shellfish and products thereof	NO		NO	NO
Eggs and products thereof	NO		NO	NO
Fish and products thereof	NO		NO	NO
Milk and products thereof	NO		NO	NO
Peanuts and products thereof	NO		NO	NO
Soybeans and products thereof	NO		NO	NO
Tree nuts and products thereof (including Coconut)	NO		NO	NO
Wheat and products thereof ¹	NO		NO	NO
Cereals containing gluten and products thereof	NO		NO	NO

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Page: 1 of 2

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Revision #: 1

Buckwheat and products thereof	NO		NO	NO
Celery and products thereof	NO		NO	NO
Lupin and products thereof	NO		NO	NO
Mollusks and products thereof	NO		NO	NO
Mustard and products thereof	NO		NO	NO
Sesame seeds and products thereof	NO		NO	NO
Sulfur dioxide and sulfites at concentrations of more than 10ppm expressed as SO ₂	NO		NO	NO
Bee Pollen/Propolis and products thereof	NO		NO	NO
Royal Jelly and products thereof	NO		NO	NO
Peach and products thereof	NO		NO	NO
Tomato and products thereof	NO		NO	NO
Pork and products thereof	NO		NO	NO
Beef and products thereof	NO		NO	NO
Chicken and products thereof	NO		NO	NO
Squid and products thereof	NO		NO	NO
Mango and products thereof	NO		NO	NO



Tilley Distribution, Inc.
631 Moosehead Trail
Waldo, ME 04915

Certificate Of Analysis

CARRAGEENAN MBF-69 - TBK

LOT# 240519-C

11521-01-FBAGA

EU CAS#: 9000-07-1

US CAS#: 9000-07-1

Product Details

SHELF LIFE (Days)	730	MANUFACTURE DATE	5/19/2024
ANALYSIS DATE	7/23/2024	RECOMMENDED RETEST DATE	5/19/2026

Specifications

Test/Property	Specification	Result
BRINE GEL STRENGTH 1.0% CARRAGEENAN BRINE GEL STRENGTH	250 - 450 G/CM2	302 G/CM2
BRINE SWELLING 1.5% CARRAGEENAN BRINE SWELLING	THROUGH 100M	63 %
NITROGEN FROM NITRITES QUALITATIVE NITRITES DETERMINATION	≤ 1.5PPM	CONFORMS
POWDER COLOR VISUAL INSPECTION	CREAM TO LIGHT TAN	CREAM
POWDER THRU 170 MESH POWDER PARTICLE SIZE DETERMINATION	90 - 100 %	99 %
PH PH DETERMINATION, 1.0%	8.0 - 11.0	9.4
MOISTURE FCC	0.0 - 12.0 %	4.4 %
ORGANOLEPTIC ODOR OLFACTORY ASSESSMENT	CHARACTERISTIC	CONFORMS
TOTAL PLATE COUNT	0 - 5000 CFU/G	4450 CFU/G
MOLDS AND YEASTS	0 - 100 CFU/G	75 CFU/G
COLIFORMS	0 - 10 CFU/G	CONFORMS
E.COLI	NEGATIVE	CONFORMS
SALMONELLA	NEGATIVE IN 25G	CONFORMS
STAPHYLOCOCCUS AUREUS	NEGATIVE	CONFORMS
LISTERIA MONOCYTOGENES	NEGATIVE	CONFORMS

Quality Manager:
Colleen Raven

Colleen Raven

Spec ID. STD
Ver. # 1
Ver. Date 10/14/2024

Specifications

Test/Property	Specification	Result
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Stability and Storage Conditions

STORE SEALED BAG IN A COOL, DRY ENVIRONMENT

COMMENT

MANUFACTURED BY: TBK - LEYTE, PHILLIPPINES



Barangay 74, Hollywood, Nula-Tula, Tacloban City 6500 Leyte, Philippines

Plant Site Tel: (63) 53-888-3252

Main Office Tel: (63) 2-8725-5161

Fax: (63) 2-8725-5163

Website: www.tbk.com.ph

E-mail: sales@tbk.com.ph

QUALITY PROGRAM

TBK Manufacturing Corporation is a BRCGS certificated company. It meets the requirements of the Global Standard Food Safety Issue 9 which focusses on 4-Key components:

- 1-Senior Management Commitment
- 2-Development of food safety plan-HACCP
- 3-Product safety and quality management system
- 4-The establishment of prerequisite programs

The Senior management is fully committed to the continual improvement of the plant and takes all responsibility in ensuring that its products meet all the relevant requirements of both the national and international laws on food safety.

Our Hazard Analysis Critical Control Plan (HACCP) is managed by a competent safety team. The team ensures the full implementation of all the prerequisite programs, reviews and verifies the process flow charts, monitors the control limits of potential hazards, monitors the critical limits and the ensure that corrective and preventive actions are effective.

TBK's Food Safety and quality manual contains policies on document and records control, internal audits, supplier and raw material control, specification for both products and raw materials, corrective and preventive actions, control of non-conforming product, traceability, complaint handling and management of incidents.

Our established prerequisite programs include the control glass and brittle plastics, pest control, Allergen control, hygiene, cleaning and sanitation, foreign matter control through sieves, magnets and use of a metal detector, microbiological monitoring, preventive maintenance and a good food defense plan among others.

TBK Manufacturing Corporation's Food Safety Program may be reviewed during a site audit or assessment.

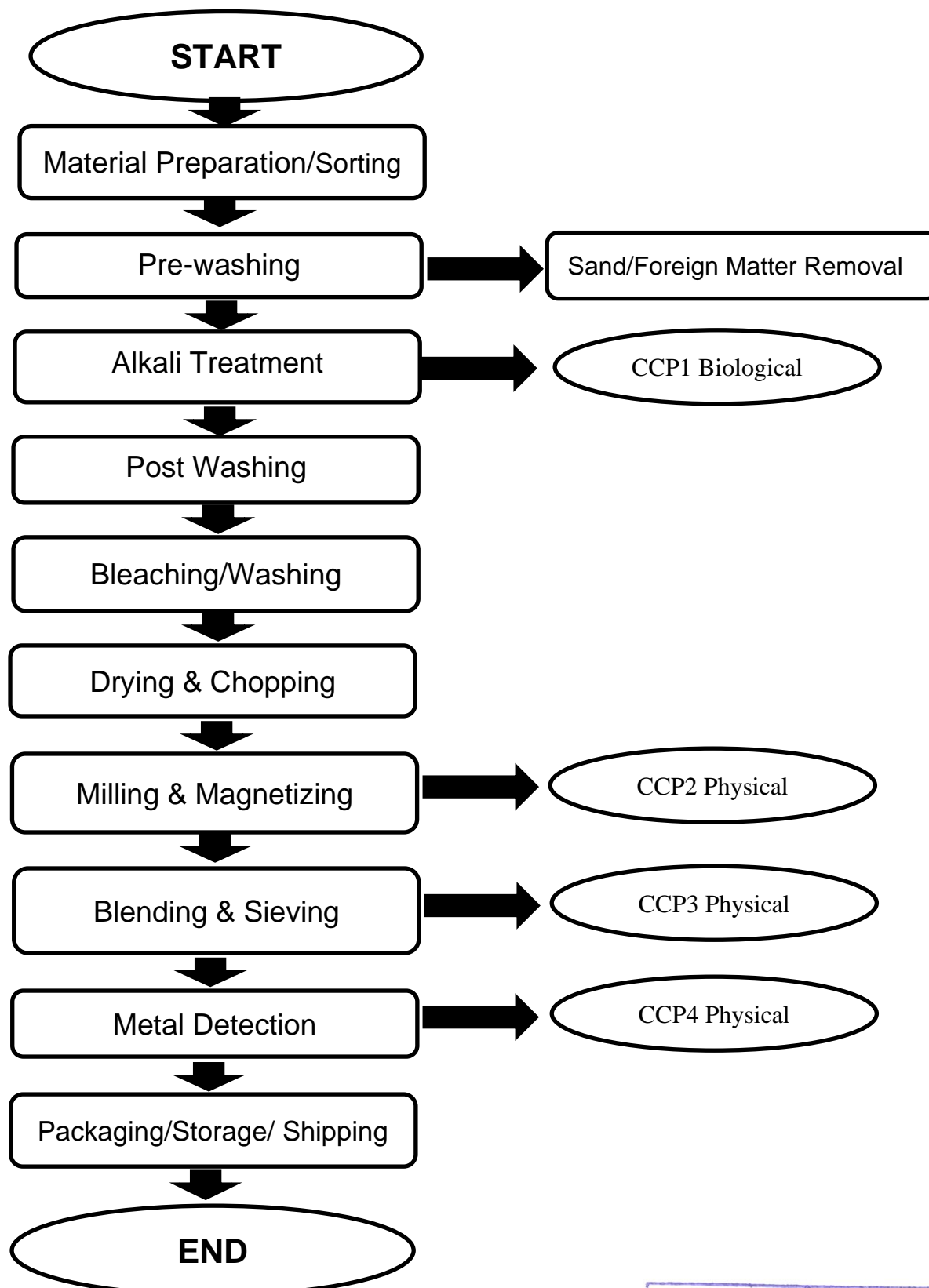
Date Issued: June 29, 2023

Issued by: Helen Sotto
Tech. Dir.

Valid until: June 30, 2025



TBK MANUFACTURING CORPORATION	TBK MANUFACTURING CORPORATION Barangay 74, Nula-Tula,Tacloban City, 6500 Leyte, Philippines HACCP MANUAL	Index No.	HM – 2.0 – 2.4
		Issue No.	00
		Revision No.	03
Section : 2	HACCP PLAN	Date	26 January 2024
Subject :	Semi-refined Carrageenan Flow Diagram (Kappa)	Page No.	1



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**BUREAU
VERITAS**

Bureau Veritas Certification

**Bureau Veritas Certification Holding SAS - UK Branch
certify that having conducted an audit**

At

TBK Manufacturing Corp.

BRCGS site code: 1362566

Audit site address:

Brgy. 74, Nula-Tula, Tacloban City, Leyte, 6500 ., Philippines

**For the Scope of activities: Processing (alkalinization, bleaching, drying, milling and blending) of
semi-refined carrageenan and blending and packing of refined carrageenan in plastic bag.**

Exclusion from scope: None

Product Categories: 15 - Dried food and ingredients

Has achieved Grade: B

Meets the requirement set out in the

GLOBAL STANDARD for FOOD SAFETY

Issue 9: August 2022

Audit Programme:	Announced		
Audit Start date:	18-03-2024	Audit Finish Date:	20-03-2024
Auditor number:	21597		
Re-audit due date:	From: 11-03-2025	To: 08-04-2025	
Certificate Expiry Date:	20-05-2025		
Certificate No.:	PH000770 - 1	Certificate Issue date:	11-06-2024



Rosa Gomez E

Signed on behalf of BVCH SAS UK Branch



0008

**Certification Body Address: Bureau Veritas Certification Holding SAS - UK Branch Fifth Floor, 66
Prescot Street, London E1 8HG, United Kingdom**

Managing Office: 32F Philam Life Tower, 8767 Paseo de ROXAS, Makati City, Philippines

This certificate remains the property of Bureau Veritas Certification Holding SAS - UK Branch

**If you would like to feedback comments on the BRCGS Standard or the audit process directly to
BRCGS, please contact enquiries@brcgs.com or use the BRCGS reporting system at
<https://tellusbrcgs.whistleblownetwork.net>**

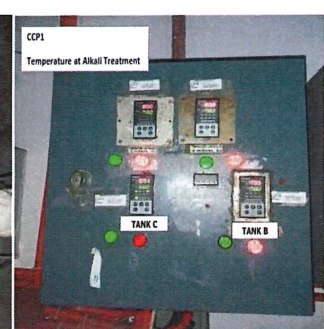
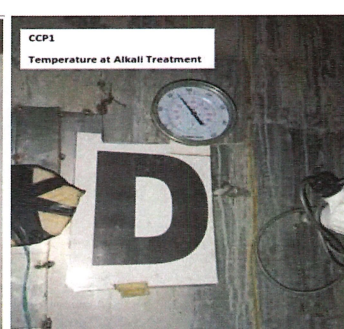
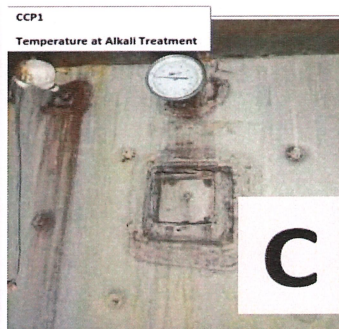
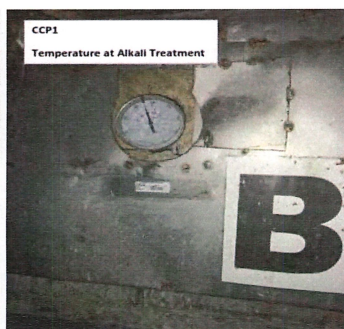
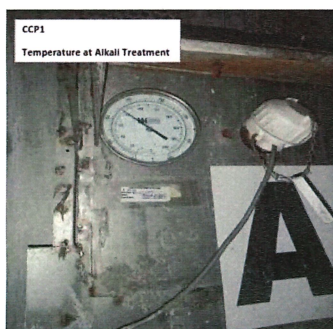
To verify certificate validity, please visit <https://directory.brcgs.com>

BRCGS Food Safety 9 Certificate Template UKAS rev 1



December 13, 2022

TBK		TBK MANUFACTURING CORPORATION					Index No. : HM-2.0-2.6
MANUFACTURING CORPORATION		Barangay 76, Hollywood, Nula-Tula, Tacloban City, 6500 Leyte, Philippines					Rev No. : 19
Section: 2 Subject:		CCP 1 (ALKALI TREATMENT) MONITORING PLAN					Date : 21 April 2022
Step/ Process	Control Measure	Critical Limit	Monitoring	Corrective Action	Verification	Records	Validation
			What, Where, How, When & Who	What & Who	What & Who		(once/yr or when needed)
ALKALI COOK Biological <i>a. Raw material</i> <i>Pathogen</i> <i>contamination</i> <i>(E.coli)</i> <i>survival of</i> <i>pathogens due to</i> <i>insufficient cooking</i> <i>temperature</i>	control of alkali concentration, temperature and time	cooking temp Cottonii: 75-85°C Time: 2-3hrs max %KOH=8-10% Spinosum: 55-65 °C Time: 1-2 hr max %KOH=4-5%	What: Alkali cooking temperature & conc. Where & When: Alkali temp gauge monitor every 15 min %KOH=every batch How: Manual & digital readings Who: Alkali Suvr. Lab Analyst	Adjust temperature or replace temp gauge Label as "NC" Who: Alkali Supervisor %KOH (deviation) Add addn'l KOH bags Who: Lab Analyst & Alkali Supvr.	random sampling of alkali solution by: Lab Analyst Verification of temp gauges by: Engg.	FM-OP-04 Alkali Treatment FM-OP-05 Processing Timing Report LB-LAB-23 KOH Concentration FM-LQ-04.13 Temp Gauge Verification Report (Temp Gauge)	Random select 3 batches of Cottonii or Spinosum raw material batches and compare results of TPC and E.colion raw material inoculated with E.coli stock culture By: Micro Analyst



Prepared by:

[Signature]

Food Safety Team Leader

Approved by:

[Signature]

Technical Director

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TBK MANUFACTURING CORPORATION	TBK MANUFACTURING CORPORATION						Index No. : HM-2.0-2.6
	Barangay 76, Hollywood, Nula-Tula,Tacloban City, 6500 Leyte, Philippines						Rev No. : 18 Date : 29 Mar 2022 Page : 01 of 01
Section: 2 Subject:	CCP 2 (MAGNETIZING 5 AT THE ALPINE MILL OUTPUT SECTION) MONITORING PLAN						
Step/ Process	Control Measure	Critical Limit	Monitoring	Corrective Action	Verification	Records	Validation
			What, Where, How,When & Who	What & Who	What & Who		(once/yr or when needed)
Magnetizing 5 at Alpine output section Physical Raw material Metallic objects >remaining contaminants unremoved from previous step	verification of magnet strength	Fe:<=125 ppm ref. customer email Apr 9,2021	What: Metal count determination of every batch Where & When:: every batch of milled powder How: Analytical test Who: Sampling by: Milling Supervisor Fe testing by: QC Analyst	Subject to further metal reduction until required Fe content is achieved or use in small amounts in finished blends. >Replace magnet if below 2000 gauss	Verify magnet strength 2,000-4,000 gauss By: Alpine Mill Supvr.	Iron content (Alpine mill) LB-LQ-19 Magnet Pull Strength (Manual Testing) FM-EN-9.42 Magnet Pull Strength Testing (Gauss Meter) FM-OP-23 Alpine Mill Magnet Metal Separator & Sieve Monitoring	Introduce different metallic objects in a bag of powder and allow the powder to pass through the magnet. Target: 100% retrieval of all introduced metallic objects



Prepared by:

Food Safety Team Leader

Approved by:

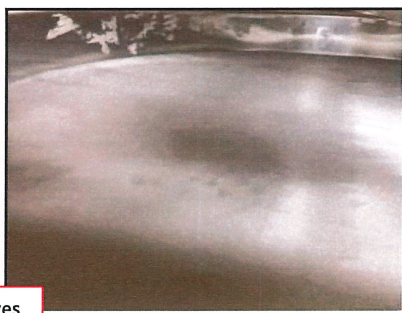
Technical Director

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TBK MANUFACTURING CORPORATION		TBK MANUFACTURING CORPORATION Barangay 76, Hollywood, Nula-Tula,Tacloban City, 6500 Leyte, Philippines					Index No. : HM-2.0-2.6 Rev No. : 18 Date : 29 Mar 2022 Page : 01 of 01
Section: 2 Subject:		CCP 3 (SIEVING AT THE BLENDING SECTION) MONITORING PLAN					
Step/ Process	Control Measure	Critical Limit	Monitoring What, Where, How,When & Who	Corrective Action What & Who	Verification What & Who	Records	Validation (once/yr or when needed)
Sieving 2 at the Blending output section Physical a. Raw material <i>Re-introduced and</i> <i>unremoved foreign</i> <i>matter and metallic</i> <i>object</i> <i>Re-introduced from</i> <i>other ingredients</i>	Checking of screen integrity	absence of any foreign matter	What: Sieve checking Where & When:: 40,60 & 80 mesh screens, checking after every lot How: Visual and manual inspection of screens. Who: Blending Supervisor	1.Replace with new screen for 40,60,80 mesh or as required by: Blending Supervisor 2. Product: Rework affected lot through new sieves.	1.Checking of screens through a microscope by QC Analyst every new arrival and every replacement 2. Testing for Dry particle size on every batch by QC Analyst	FM-OP-18 (Blending Operation) FM-OP-38 (Screen Monitoring of Ribbon/Double Con Blender & Pin Mill) FM-OP-40 Product Rework Form	Introduce 5 foreign matters: strips of straws, metallic object,plastic strips, thread, paper strips and allow to pass through a standard sieve 40,60 & 80 mesh. Target: 100% retrieval of all introduced metallic object



CCP 3 - Blending Sieves



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Prepared by:

Food Safety Team Leader

Approved by:

Technical Director

TBK		TBK MANUFACTURING CORPORATION					Index No. : HM-2.0-2.6
MANUFACTURING CORPORATION		Barangay 76, Hollywood, Nula-Tula,Tacloban City, 6500 Leyte, Philippines					Rev No. : 18
							Date : 29 Mar 2022
							Page : 01 of 01
Section: 2 Subject:		CCP 4 (METAL DETECTOR) MONITORING PLAN					
Step/ Process	Control Measure	Critical Limit	Monitoring	Corrective Action	Verification	Records	Validation
			What, Where, How,When & Who	What & Who	What & Who		(once/yr or when needed)
Metal Detector	verification of test pieces	Test pieces: Fe - 3.0 mm NFe - 3.5 mm SS304 - 3.5 mm	What? Efficiency of metal detector Where & When? >At the metal detector >Testing on every bag How? Conduct testing of all test pieces a. Test piece only b. Wet & Dry method Who? metal detector operator	1. Hold the product and label as"NC" or Nonconfor ming. 2. Re-work product by sieving thru 40,60 or 80m 3. Replace product with new blend. 4.Replace packaging if packaging is determined as the source.	Test all test pieces several times with and without a product on a per bag basis Standard: 100% pass	FM-OP-25 Metal Detector Check Weigher FM-MT-04 CPAR LOGBOOK Metal Detector Maintenance Record FM-EN-05 Job Order	Introduce Fe, NFe, SS304 objects to a bag of powder and allow the powder to pass through the metal detector. Acceptable: 100% retrieval of all introduced pieces
Physical a. Raw material metallic objects/ fragments, presence of metal fragments (ferrous, non- ferrous, stainless steel) from packaging and remaining from previous step							



Prepared by:

Food Safety Team Leader

Approved by:

Technical Director

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Recognized Religious Halal Certification and Accreditation Authority

COMPANY HALAL REGISTRATION CERTIFICATE

TBK MANUFACTURING CORPORATION

Plant Address: Barangay 74, Hollywood, Nula-Tula, Tacloban City 6500 Leyte
Manila Address: #145 L. Gruet St., Brgy. Sta. Lucia, San Juan City, Manila

TO WHOM IT MAY CONCERN:

This is to certify that **TBK MANUFACTURING CORPORATION**, a company duly organized and registered in accordance with the laws of the Republic of the Philippines, with Plant address at Barangay 74, Hollywood, Nula-Tula, Tacloban City 6500 Leyte, Philippines, is hereby granted the **IDCP Company Halal Registration Certificate**, under IDCP Halal Identity Number (HIN):

IDCP-NO. 2007-F-122

This Company Halal Registration Certificate confirms that **TBK MANUFACTURING CORPORATION**, is qualified to sell, deal or distribute IDCP Halal Certified product provided the manufacturer are duly accredited by the IDCP-Halal pursuant to the Halal Procedures and policies of the IDCP-Halal and the World Halal Council.

Each product variant shall bear their own individual Halal Identity Number issued to the product owner to complement to the Halal Identity Number issued to this Manufacturing Company.

This certificate is **not valid as Halal Product Certification** of its products.

This Halal –Company Registration Certificate is effective from **06th day of October 2024**
until 05th day of October 2025.

Given this 28th day of August 2024, in the City of Manila, Philippines.




ATTY. ABDUL RAHMAN R.T. LINZAG
President / CEO
Halal Certification Administration Authority



Member: World Halal Council (WHC)

Federation of Halal Certification Authorities Worldwide



ORTHODOX UNION

LETTER OF KOSHER CERTIFICATION

UNION OF ORTHODOX JEWISH CONGREGATIONS OF AMERICA איחוד קהילות האורתודוקסים באמריקה
FORTY RECTOR STREET / NEW YORK, NY 10006 / 212-613-8241 / KOSHERLETTER@OU.ORG / OUKOSHER.ORG

בס"ד

January 30, 2024

This is to certify that the following product(s) prepared by

TBK Manufacturing Corp, Brgy. 74, Nula-Tula, Tacloban City, PHILIPPINES

at the following facility(ies) are under the supervision of the Kashruth Division of the Orthodox Union and are kosher as indicated below.

TBK Manufacturing Corp-Tacloban, Brgy. 74, Nula-Tula, Tacloban City, PHILIPPINES

Product Name	UKD-ID	Status	Certification Requirements
Brand: TBK Carrageenan			
• AF-203	OUV3-L5BZ3B4	Pareve	Ⓢ Symbol required.
• ATS-90	OUV3-JPXTJMG	Pareve	Ⓢ Symbol required.
• CM-888	OUV3-RO9JEA	Pareve	Ⓢ Symbol required.
• CM-915	OUV3-MN0HEU1	Pareve	Ⓢ Symbol required.
• MBF-157	OUV3-W4T1VHU	Pareve	Ⓢ Symbol required.
• MBF-157i	OUV3-J1H100A	Pareve	Ⓢ Symbol required.
• MBF-167X	OUV3-L7FKGFE	Pareve	Ⓢ Symbol required.
• MBF-202	OUV3-EYTGYCF	Pareve	Ⓢ Symbol required.
• MBF-202i	OUV3-JDCMSPY	Pareve	Ⓢ Symbol required.
• MBF-69	OUV3-4P1QPIL	Pareve	Ⓢ Symbol required.
• MBF-69i	OUV3-VPEPCW	Pareve	Ⓢ Symbol required.
• MBF-9414	OUV3-T65BNV2	Pareve	Ⓢ Symbol required.

Use of the OU trademark must comply with the terms set forth in a written agreement with the Orthodox Union. Any other use of the OU trademark is not authorized.

Rabbi Menachem Genack, *Rabbinic Administrator, CEO*

This certification is valid through 12/31/2024

Page 1 of 2



ORTHODOX UNION

LETTER OF KOSHER CERTIFICATION

UNION OF ORTHODOX JEWISH CONGREGATIONS OF AMERICA איחוד קהילות האורתודוקסים באמריקה
FORTY RECTOR STREET / NEW YORK, NY 10006 / 212-613-8241 / KOSHERLETTER@OU.ORG / OUKOSHER.ORG

בס"ד

January 30, 2024

TBK Manufacturing Corp (continued)

This is to certify that the following product(s) prepared by this company at the facility(ies) listed above are under the supervision of the Kashruth Division of the Orthodox Union and are kosher as indicated below.

Product Name	UKD-ID	Status	Certification Requirements
Brand: TBK Carrageenan (continued)			
• PF-252T	OUV3-Q3LRZ26	Pareve	Ⓢ Symbol required.
• PF-254	OUV3-9PDPOED	Pareve	Ⓢ Symbol required.
• S-100	OUV3-L3BH50K	Pareve	Ⓢ Symbol required.
• S-100F	OUV3-NEHWL2Q	Pareve	Ⓢ Symbol required.
• SF-80K	OUV3-WO8MXFS	Pareve	Ⓢ Symbol required.

Use of the OU trademark must comply with the terms set forth in a written agreement with the Orthodox Union. Any other use of the OU trademark is not authorized.

Rabbi Menachem Genack, Rabbinic Administrator, CEO

This certification is valid through 12/31/2024

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