

TYPICAL NUTRITIONAL DATA (per 100 g)



(L-Malic Acid, Organic Compliant & NGPV)

Date: July 2022

Nutrients	Value	UOM
Calories	399.6	kcal
Alcohol	-	g
Protein	<0.1	g
Carbohydrates- Total	99.9	g
Sugars - Total	<0.1	g
Added Sugars	0	g
Sugar Alcohols	-	g
Dietary Fiber	<0.1	g
Soluble Fiber	<0.1	g
Insoluble Fiber	<0.1	g
Fat- Total	<0.1	g
Trans Fat	<0.1	g
Saturated Fat	<0.1	g
Monounsaturated Fat	-	g
Polyunsaturated Fat	-	g
Cholesterol	<0.1	mg
Ash	0.024	g
Water	0.68	g
Vitamin A *	<0.015*	mcg RAE
Thiamin - B1	-	mg

Nutrients	Value	UOM
Riboflavin - B2	-	mg
Niacin - B3	-	mg NE ⁴
Vitamin B6	-	mg
Vitamin B12	-	mcg
Folate- Naturally Occurring	-	mcg DFE
Folic Acid- Synthetic	-	mcg DFE
Pantothenic Acid	-	mg
Vitamin C **	0.03 mg/100g	mg
Vitamin D	2.73	mcg ⁵
Vitamin E	-	mg
Calcium	0.127	mg
Copper	-	mg
Iron	0.021	mg
Magnesium	-	mg
Manganese	-	mg
Phosphorus	-	mg
Potassium	0.691	mg
Selenium	-	mcg
Sodium	0.052	mg
Zinc	-	mg

* This is a calculated value based on the conversion of <0.1 IU/100 g of Vitamin A (as Beta-Carotene), conversion from IU to RAE is: 1 IU beta-carotene from dietary supplements = 0.15 mcg RAE (<0.1 IU x 0.15 (convert to mcg RAE/100 g) = <0.015 mcg RAE/100 g)
 ** Vitamin C (Ascorbic Acid)

ALLERGEN STATEMENT



(L-Malic Acid, Organic Compliant & NGPV)

<u>COMPONENT</u>	<u>PRESENT IN THE PRODUCT</u>	<u>SOURCE</u>	<u>PRESENT IN OTHER PRODUCTS MANUFACTURED ON THE SAME LINE</u>	<u>PRESENT IN THE SAME MANUFACTURING PLANT</u>
PEANUTS (including peanut oil)	No	N/A	N/A	N/A
TREE NUTS	No	N/A	N/A	N/A
SESAME, SUNFLOWER, POPPY, COTTONSEED (except refined oils)	No	N/A	N/A	N/A
MILK AND DERIVATIVES e.g. whey, milk, caseinate etc.	No	N/A	N/A	N/A
EGGS	No	N/A	N/A	N/A
FISH	No	N/A	N/A	N/A
SHELLFISH	No	N/A	N/A	N/A
SOY (except refined soy oil)	No	N/A	N/A	N/A
CEREAL PROTEINS / GLUTEN	No	N/A	N/A	N/A
AUTOLYZED YEAST	No	N/A	N/A	N/A
SULFITES	No	N/A	N/A	N/A

For NutriScience Innovations, LLC

Holly Pierre

 Holly Pierre

7/19/22

 Date

NuMalic[®] is a registered trademark of NutriScience Innovations, LLC.

SPECIFICATIONS & CERTIFICATE OF ANALYSIS



(L-Malic Acid, Organic Compliant & NGPV)

Lot No. CS12666
Item Code: LMALD025

Mfg. Date: Oct. 22, 2023
Exp. Date: Oct. 21, 2025

ITEMS	SPECIFICATIONS	RESULTS
Appearance	White crystals or crystalline powder	White crystals
Assay	99.0% Min.	99.3%
Specific Rotation	-1.6° to -2.6°	-2.0°
Heavy Metals	10 mg/Kg Max.	< 10 mg/Kg
Arsenic (As)	1 mg/Kg Max.	< 1 mg/Kg
Lead (Pb)	1 mg/Kg Max.	< 1 mg/Kg
Residue on Ignition	0.10% Max.	0.03%
Chloride	0.004% Max.	< 0.004%
Sulfate	0.02% Max.	< 0.02%
Fumaric Acid	0.5% Max.	0.03%
Maleic Acid	0.05% Max.	< 0.01%
State of Solution	Clear	Clear

SAMPLE- for testing purposes only. Not for resale.

Note: This ingredient is naturally hygroscopic.

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HEAVY METALS STATEMENT



(L-Malic Acid, Organic Compliant & NGPV)

Date: December 2023

We confirm that heavy metals analysis performed on NuMalic® (L-Malic Acid, Organic Compliant & NGPV), supplied by NutriScience Innovations, LLC, consists of Total Heavy Metals with the specifications of < 10 mg/kg; Lead and Arsenic analysis per lot, with the specifications of < 1 mg/kg. These results are reported on each COA. Cadmium and mercury are analyzed on a biannual basis, and are not included in the specifications.

For NutriScience Innovations, LLC



Lori Petrillo

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MICROBIAL GROWTH STATEMENT

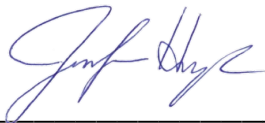


(L-Malic Acid, Organic Compliant & NGPV)

Date: December 2023

NuMalic® (L-Malic Acid, Organic Compliant & NGPV), supplied by NutriScience Innovations, LLC, has a low pH and does not support microbial growth. pH is not part of our typical parameters for NuMalic® (L-Malic Acid, Organic Compliant & NGPV) and not reported on the specifications.

For NutriScience Innovations, LLC



Jennifer Huynh

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IRRADIATION-ETO STATEMENT



(L-Malic Acid, Organic Compliant & NGPV)

Date: January 2024

We hereby confirm that NuMalic® (L-Malic Acid, Organic Compliant & NGPV), supplied by NutriScience Innovations, LLC, has not been irradiated nor treated with Ethylene Oxide (ETO).

For NutriScience Innovations, LLC



Lori Petrillo

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PALM OIL STATEMENT



(L-Malic Acid, Organic Compliant & NGPV)

Date: January 2024

We hereby confirm that NuMalic® (L-Malic Acid, Organic Compliant & NGPV), supplied by NutriScience Innovations, LLC, does not contain Palm Oil.

Furthermore, we confirm that no Palm Oil, or products thereof, are used in the production of NuMalic® (L-Malic Acid, Organic Compliant & NGPV).

For NutriScience Innovations, LLC



Jennifer Huynh

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BSE/TSE-FREE STATEMENT



(L-Malic Acid, Organic Compliant & NGPV)

Date: January 2024

We hereby confirm that NuMalic® (L-Malic Acid, Organic Compliant & NGPV), supplied by NutriScience Innovations, LLC, does not contain BSE/TSE.

It is further certified that the above product and its source materials do not originate from any animal source.

For NutriScience Innovations, LLC



Lori Petrillo

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COUNTRY OF ORIGIN STATEMENT



(L-Malic Acid, Organic Compliant & NGPV)

Date: July 2022

This is to confirm that NuMalic® (L-Malic Acid, Organic Compliant & NGPV) is manufactured in China under a very high quality food safety management system.

The product meets internationally recognized food safety standards.

For NutriScience Innovations, LLC.



Holly Pierre

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LOT CODE STATEMENT



(L-Malic Acid, Organic Compliant & NGPV)

Date: December 2023

We hereby confirm that NuMalic® (L-Malic Acid, Organic Compliant & NGPV), supplied by NutriScience Innovations, LLC, has been assigned the following Lot Code:

Example Lot Number: CS03169

- “CS” identifies the product as L-Malic Acid
- “03169” identifies the production serial number assigned in succession, where 3169 indicates the 3169th manufactured batch

For NutriScience Innovations LLC

A handwritten signature in blue ink, appearing to read "Jennifer Huynh".

Jennifer Huynh

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FOOD GRADE STATEMENT



(L-Malic Acid, Organic Compliant & NGPV)

Date: January 2024

We hereby confirm that NuMalic® (L-Malic Acid, Organic Compliant & NGPV) supplied by NutriScience Innovations, LLC is food grade and suitable for human consumption.

For NutriScience Innovations, LLC



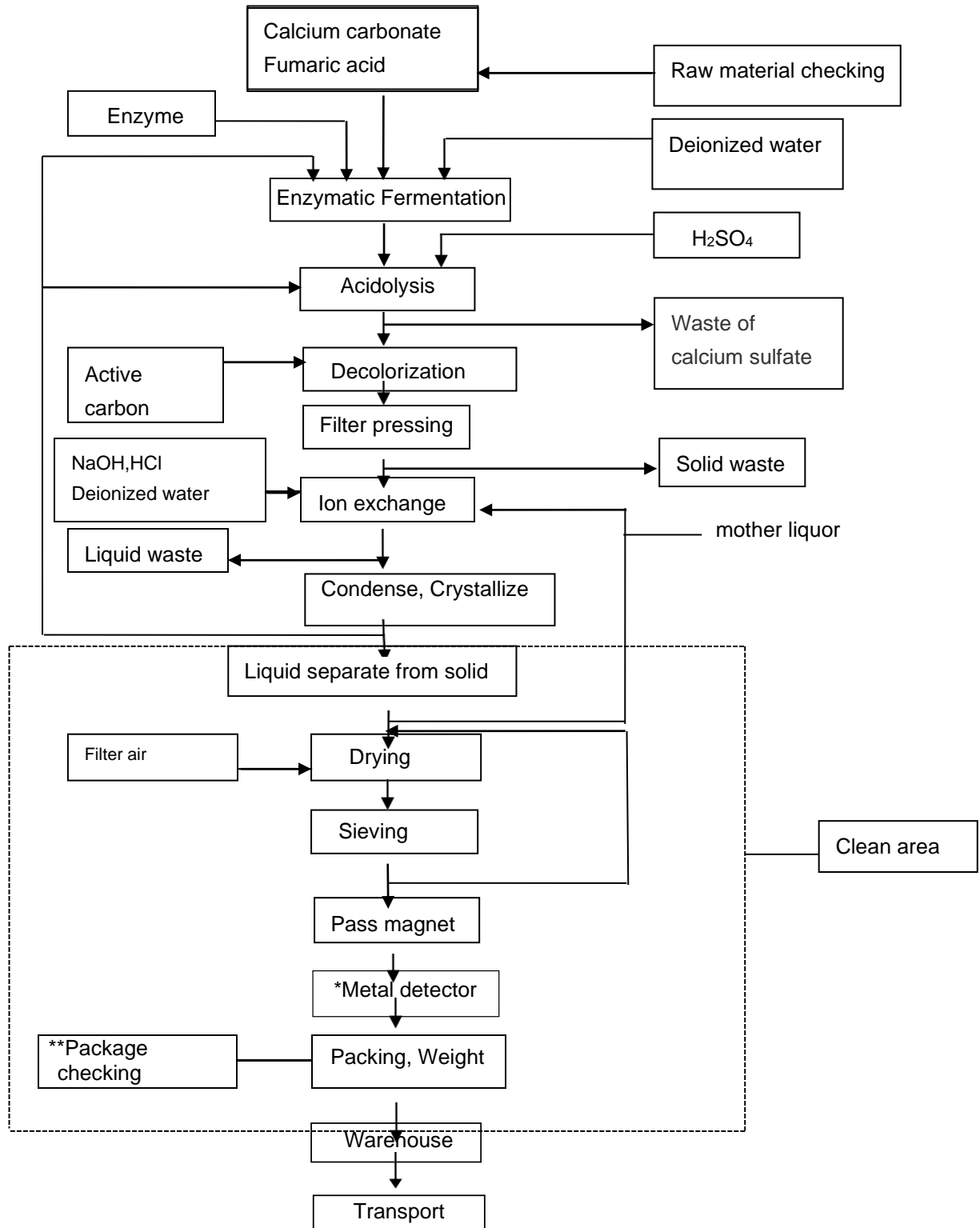
Lori Petrillo

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MANUFACTURING PROCESS FLOW CHART



(L-Malic Acid, Organic Compliant & NGPV)



Marking: * CCP

** OPRP (Operational Prerequisite Program)

Reviewed January 2023

***CCP: Metal detector**

Biology hazard: none

Chemical hazard: none

Physical hazard: Yes, if metal detector is not properly calibrated, foreign matter may not be fully removed. Standard Operating Procedures are in place to validate the efficiency of metal detection before and after testing and during the production process.

Detection levels (stainless steel: ≤ 1.5 mm, ferrous: ≤ 1 mm & non-ferrous: ≤ 1.2 mm)

****OPRP: Packing &Weight**

This process is employed mainly to prevent physical hazards such as adulteration with filth, insect infestation, or other visually evident extraneous materials.

Product is stored in properly labeled packaging, accordingly to batch number, in a designated area of the warehouse to avoid product and batch mix-ups.

Product should not be stored near hazardous, toxic or perishable goods. Product should be stored with proper distance between the walls and floors to ensure ventilation and temperature and humidity should be checked regularly to ensure proper environmental storage conditions.


Reviewed January 2023

CONTINUING GUARANTEE

Product (s): NuMalic® (L-Malic Acid, Organic Compliant & NGPV)

NutriScience Innovations, LLC, with the office located at 130 Old Gate Lane, Unit C, Milford, CT 06460 (“Seller”), hereby guarantees to Tilley Chemical Co. Inc., 501 Chesapeake Park Plaza, Baltimore, MD 21220 (“Buyer”), that all product and merchandise comprising each shipment or other delivery hereafter made to Buyer, as of the date of shipment or delivery, comply with the following terms and conditions:

The product (s) is/are neither adulterated nor misbranded within the meaning of the federal Food, Drug, and Cosmetic Act, as amended (including the Food Additives Amendment of 1958), the federal Insecticide, Fungicide, and Rodenticide Act, the federal Hazardous Substance Act, the Poison Prevention Packaging Act, the Toxic Substance Control Act, and the Fair Packaging and Labeling Act, together with their respective regulations, and any other laws or regulations which are substantially the same as such laws and regulations, or any other food or drug law or regulation, the adulteration and misbranding provisions of which are substantially the same as those found in such federal acts. Additionally, Seller certifies that the product complies with the Uniform Weights and Measures Law, the Uniform Packaging and Labeling Regulation, is not adulterated or misbranded within the meaning of any state pure food laws, or any other applicable federal or state regulations and may lawfully be introduced into interstate commerce.

Name: 
Jennifer Huynh
Title: Quality Manager

Company: NutriScience Innovations, LLC
Date: Dec. 29, 2023

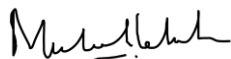
ETHICAL CONDUCT AND SUSTAINABILITY STATEMENT

Date: August 2022

The ethical treatment of employees and our reputation regarding ethical and social sustainability is very important to NutriScience Innovations, LLC. We are committed to ensuring that our employment practices protect our employee's rights and operate within the standards required by law to ensure our employees are safe, provided with adequate working conditions, and are recognized as valued members of our team.

NutriScience aims to promote social responsibility values and principles within our own organization and expects the same of our suppliers and subcontractors. We will always aim to trade ethically and expect our suppliers to do the same. NutriScience will observe the following and will additionally hold its suppliers and subcontractors to the same expectations: adhere to any government recognized trading sanctions; educate our teams on our ethical expectations; refuse to work with any supplier or company which we have reason to consider exploits humans, animals or the environment unfairly and/or unlawfully; and condemn corruption in all its forms in our business transactions.

For NutriScience Innovations, LLC



Michael Lelah, PhD

Chief Science Officer

Name

NON-CONFORMING PRODUCT STATEMENT

Date: May 18, 2023

Through our GMP quality systems, CAPA program, and customer complaint requirements, NutriScience Innovations, LLC has established and maintains procedures to control product that does not conform to specified requirements (non-conforming product). The procedures identified in our SOP's, which conform to the requirements within 21 CFR 117 and 21 CFR 111 regulations, address the identification, documentation, evaluation, segregation, and disposition of non-conforming product. Product may be returned to inventory after the completion of the Quality Unit's investigation and/or evaluation where it is found to be within conformance. All final product dispositions are determined by the Quality Unit.

For NutriScience Innovations, LLC



Lori Petrillo

ALLERGEN / RESTRICTED / SENSITIVE INGREDIENT CONTROL POLICY

Restricted and/or Sensitive Ingredient Control:

1. All restricted or sensitive ingredients, potentially toxic chemicals and allergenic materials must be maintained under strict control and stored separately to minimize the potential for accidental product contamination.
2. Allergenic raw materials should be identified upon receipt and placed in designated areas with clearly visible markings identifying them as ingredients needing special control.
 - A. Allergenic raw materials must be labeled as follows:
 - i. Upon Receipt: A round orange sticker indicating the material as an Allergen must be added by the receiving department to the exterior packing upon receipt in to the facility.
 - ii. Prior to QC Release: An Allergen specific label (i.e. "Allergen: Soy") must be applied to the exterior packing by the QC department before the material is released for shipment. An Allergen specific label must also be added to Form QA-017A before QC sign off.
 - B. All Allergenic Raw Materials must be stored segregated from non-allergenic general stock. Allergenic raw materials can only be stored in area(s) designated and clearly marked as an ALLERGEN STORAGE AREA.

PRODUCT RECALL STATEMENT

Date: December 2023

We hereby confirm that NutriScience Innovations, LLC has a Recall Policy that is followed per SOP QA-020 Product Recall Procedure.

The expected recovery time is 4 hours or less with a recovery rate of 100%.

For NutriScience Innovations, LLC



Jennifer Huynh

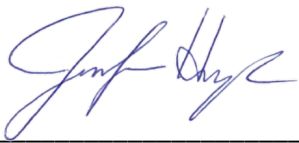
NutriScience Innovations LLC

FDA BIOTERRORISM STATEMENT

To File:

We hereby confirm NutriScience Innovations' FDA Bioterrorism Registration Number as 18740865998.
The registration number is valid until December 31, 2024.

Quality Approval:



Jennifer Huynh

January 2023

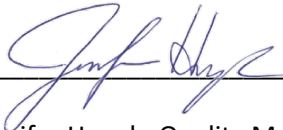
Date

Date: Dec. 29, 2023

Food Defense and Food Fraud Statement

NutriScience Innovations, LLC has completed a Food Fraud Assessment for its complete product line for all types of fraudulent activities, including but not limited to intentional adulteration. All products have been evaluated and assigned to either Low-Risk or High-Risk for food fraud. For all High-Risk products, ongoing mitigation strategies have been developed and implemented. NutriScience believes that these mitigation strategies reduce High-Risk vulnerabilities to Low-Risk levels. Mitigation strategies are designed to address both economic and harmful intentional adulteration, following the FDA Draft Guidance <https://www.fda.gov/media/113684/download> . NutriScience does not sell any products it suspects to be intentionally adulterated.

For NutriScience Innovations, LLC:



Jennifer Huynh, Quality Manager



Non-organic Material Affidavit (NOMA)

All non-organic ingredients used in a product making an “Organic”, “Made with Organic”, or “Contains 70-95% Organic Ingredients” claim must meet the organic requirements* for Genetically Modified Organisms (GMO’s), Irradiation, Sewage Sludge (where applicable), and Nanotechnology.

*7 CFR 205.105 and NOP Policy Memo 15-2 (US), CAN/CGSB-32.310 1.4 and 1.5 (Canada), or LPO Guidelines for the Organic Operation Article 276, III-VI (Mexico).

QAI requests that the supplier and/or manufacturer of the non-organic ingredient(s) completes the following affidavit for each non-organic ingredient used in “Organic”, “Made with Organic”, or “Contains 70-95% Organic Ingredients” products:

I hereby declare that the following is true for the ingredient(s) **NuMalic® L-Malic Acid, Organic Compliant & NGPV** as supplied to (Name of QAI Certified Client, if applicable) Tilley Chemical Co.

(Circle Yes or No – Please note, if you answer No to any of the points, the ingredient is not allowed in organic products)

Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>	N/A <input type="checkbox"/>	The ingredient(s) listed above is not derived from products or ingredients that contain genetically modified organisms (GMO’s) and has not been produced with GMO processing aids. If you checked “Yes”, complete the GMO Declaration below.
Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>	N/A <input type="checkbox"/>	The ingredient(s) listed above has not been irradiated.
Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>	N/A <input type="checkbox"/>	The ingredient(s) listed above has not been produced with sewage sludge.
Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>	N/A <input type="checkbox"/>	The ingredient(s) listed above has not been produced with engineered nanotechnology, or technologies intentionally manipulating matter at atomic, molecular, or macromolecular dimensions typically between 1 and 100 nm to create materials, devices and systems with fundamentally new properties and functions.

GMO DECLARATION

For a product to be sold as “Organic,” or “Made with Organic/70-95% Organic”, the product must be produced and handled without the use of excluded methods (NOP), genetic engineering (COR), and genetically modified organisms (LPO). As such, non-organic products to be used as ingredients or processing aids in such products must also meet these requirements.

1. Where non-organic **agricultural** products are used as ingredients or processing aids, the original organism that produced the product must not have been produced with excluded methods or genetic engineering (i.e. must not be a genetically modified organism). For example, for unbleached soy lecithin, the soy plants must not be from genetically modified stock.
2. Where non-organic **non-agricultural** products are used as ingredients or processing aids, the product must be free from genetically modified DNA and all products of the modified DNA.
3. If microorganisms or other processing aids are used to produce the product, the microorganisms or other processing aids must not have been produced with excluded methods or genetic engineering (i.e. must not be a genetically modified organism). For example, for citric acid, the microorganisms used to produce the citric acid must not be genetically modified.



Declaration:

TO THE BEST OF OUR KNOWLEDGE, (check one)

1. The above product was not derived from or produced using excluded methods, genetic engineering, or genetically modified organisms (GMOs) and their derivatives, and all reasonable steps have been taken to avoid contamination from GMOs or their derivatives. This has been verified by the following measures: (check all that apply)

- Traceability/Identity Preservation systems
- Independent Audit
- Equivalent declaration from previous suppliers or ingredient suppliers
- Other (e.g., production techniques, types of raw materials and processing aids used)
Explain: NuMalic® is **NGPV certified**

2. The raw materials (i.e., substrates¹) used to produce the product may or may not have been derived from genetically modified organisms, but the above product was not derived using a microorganism or processing aid produced via excluded methods or genetic engineering. The end product does not contain genetically modified DNA or products of the modified DNA. This has been verified by the following measures: (check all that apply)


- Traceability/Identity Preservation systems
- PCR (Polymerase Chain Reaction) Testing
- Independent Audit
- Equivalent declaration from previous suppliers or ingredient suppliers
- Other (e.g., production techniques, types of raw materials and processing aids used)
Explain: _____

Any other relevant information regarding the GMO Declaration may be provided here:

Please sign

Pursuant to 7CFR §205.105(e)(f)(g) (NOP), CAN/CGSB 32.310-2015 1.4(a)(b)(c), 1.5(b), 9.2.1, 9.2.2 (COR), and/or LPO Guidelines for the Organic Operation Article 276 (III-VI) (Mexico) I, on behalf of the supplier, hereby attest that the information provided in this form is accurate and truthful to the best of my knowledge.

Supplier (Company) Name: NutriScience Innovations, LLC **Date** 12/27/23

Name of Representative (Print): Jennifer Huynh **Signature:** 

Contact Information (Phone/Email): 203-372-8877 / quality@nutriscienceusa.com

¹ Additional substrate requirements exist for COR per CAN/CGSB-32.311 6.2.1: Substances listed in Tables 6.3, 6.4, and 6.5 shall comply with prohibitions in 1.4 and 1.5 of CAN/CGSB-32.310. The following additional requirements apply to substances produced on substrates or growth media (for example, microorganisms and lactic acid):
a) if the substance includes the substrates or growth media, the substrates or growth media ingredients shall be listed in Table 6.3, 6.4, or 6.5;
b) if the substance does not include the substrates or growth media, the substance shall be produced on nongenetically engineered substrates or growth media, if commercially available.

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SOP No.	Revision No.	Date Last Revised	Date Last Reviewed
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QA-032 Food Fraud & Defense Management (Vulnerability assessment, mitigation strategies) Forms QA-032A Alarm System Monitoring	2	01/24/2022	01/24/2022
QA-033 Spillage Response and Clean-Up (Spill reporting, materials, safety precautions)	1	11/26/2021	11/26/2021
QA-034 Blending Process Procedure (Equipment inspection, operation, cleaning, storage, documentation) Forms QA-034A Master Manufacturing Record or equivalent, QA-034B Batch QA-034C Blending Process Cleaning Verification Sheet, QA-034D Blending Process Allergen Verification Procedure, QA-034E Blending Personnel Training Log, QA-034F Ingredient Identity Evaluation Form, QA-034G Blender Calibration Log Sheet	2	09/27/2022	09/27/2022
QA-035 Blended Product Sampling (Blended sampling procedure)	1	06/29/2022	06/29/2022
QA-036 Product Traceability (Product identification and traceability procedures/documentation)	1	11/03/2023	11/03/2023
QA-037 Risk-Based Testing Program (Risk Assessment, Testing Schedule, Records, Unexpected Events)	0	08/17/2021	08/17/2021



UL VERIFICATION SERVICES INC. ISSUES THIS

CERTIFICATE OF INSPECTION

To:

NutriScience Innovations, LLC

130 Old Gate Lane, Unit C
Milford CT 06460 USA

FOLLOWING INSPECTION OF ITS GOOD MANUFACTURING PRACTICE & QUALITY SYSTEM AND FINDING IT IN CONFORMANCE WITH:

21 CFR Part 117

CURRENT GOOD MANUFACTURING PRACTICE, HAZARD ANALYSIS, AND RISK-BASED PREVENTIVE CONTROLS FOR HUMAN FOOD FOR THE FOLLOWING SCOPE OF INSPECTION:

The Manufacturing, Packing, and Warehousing of Ingredient and Intermediate Powder Blends for Further Processing into Dietary Supplements and Foods

Certificate Number: i22-606795-1
Issue Number: 1
Certificate Issue Date: 2/10/2022
Expiration Date: 2/10/2025

Authorized by:

Joshua Grauso, Sr. Manager



UL Verification Services Inc.
7036 Snowdrift Road, Suite 200
Allentown, PA 18106
United States of America
800-903-5660

The UL Logo, ANAB Accreditation Mark, and ILAC Mark indicate satisfactory assessment against the applicable Code of Federal Regulations in accordance with the UL RCP© Procedure for Certification, the UL LLC Agreement for Use of Certification Symbols, and the scope of assessment. This certificate remains the property of UL, to whom it must be returned upon request. Revision 09/30/2020



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To:

NutriScience Innovations, LLC

130 Old Gate Lane, Unit C
Milford CT 06460 USA

FOLLOWING ASSESSMENT OF ITS GOOD MANUFACTURING PRACTICE & QUALITY SYSTEM AND FINDING IT IN CONFORMANCE WITH:

21 CFR Part 117

UL Scheme: Retail Certification Program
Procedure for Certification, QSLP 2.1-1
Rev. 02/16/2017 RCP®

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AHF
Certificate #.
HP 5628-VS



Halal Product Certificate

American Halal Foundation (AHF) Certifies that

NutriScience Innovations, LLC,

located at: 130 Old Gate Lane Unit C | Milford, Connecticut 06460, has been approved to manufacture halal products in accordance with the international Halal Standards including:

AHF 5600:2020
MUI LPPOM HAS 23000
OIC/SMIIC 1:2019
GSO 2055-1:2015
MS 1500:2019

This certificate is anchored
on Blockchain.
Scan to Verify Validity.



Valid from: February-20-2024 Valid until: February 19, 2025

Mazhar Hussaini
President, American Halal Foundation (AHF)



Member of World Halal
Food Council

American Halal Foundation

<https://halalfoundation.org> | info@halalfoundation.org | +1 (630) 759-4981

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**AMERICAN HALAL
FOUNDATION**

Halal Product Certificate

AHF Certificate #: HP 5628-VS

The following products have been manufactured under the supervision of the American Halal Foundation (AHF) in accordance with Islamic Law. Therefore, the AHF Halal Certification Board declares the products listed herein to be suitable for Halal consumption globally.

Manufactured by: NutriScience Innovations, LLC, 130 Old Gate Lane Unit C | Milford, Connecticut 06460,

No.	Product Name:
1	ButyraGen® (Tributyryn Complex)
2	ElderMune® (Elderberry Juice Concentrate 65:1)
3	InnovaBean™ Natural Caffeine from Green Coffee Beans- Water Extracted
4	InnovaTea® Natural Caffeine from Tea
5	KeraGlo® (Hydrolyzed Keratin)
6	NutriGP® Calcium Glycerophosphate
7	NutriGP® Sodium Glycerophosphate
8	NutriGP® Magnesium Glycerophosphate
9	OptiLut® Lutein (Marigold Extract)
10	NuMalic® L-Malic Acid

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Mazhar Hussaini
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Manufactured by: NutriScience Innovations, LLC, 130 Old Gate Lane Unit C | Milford, Connecticut 06460,

No.	Product Name:
11	BGF-Immune® High Purity 1,3-Beta-Glucan
12	DNAActive® (DNA from Salmon)
13	NutriGlo® L-Glutathione, Reduced
14	Sodium Copper Chlorophyllin
15	Natural Betaine Anhydrous
16	Fish Collagen (Hydrolyzed)

This certificate is anchored
on Blockchain.

Scan to Verify Validity.



Valid from: February-20-2024

Valid until: February 19, 2025

Mazhar Hussaini
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