

# Baolingbao Biology Co., Ltd.

COID: CHN-1-0587-298987

No.1 Dongwaihuan Road, National Level Hi-Tech Development Zone (Yucheng), Dezhou, Shandong Province, P.R. China

has been assessed and certified as meeting the requirements of

## Food Safety System Certification FSSC 22000

Certification scheme for food safety management systems consisting of the following elements:  
ISO 22000:2018, ISO/TS22002-1:2009 and Additional FSSC 22000 requirements (version 5.1).

This certificate is applicable for the scope of

Production of edible corn starch (crushing, separating, drying)  
Production of high fructose corn syrup used as food ingredient (liquefaction, saccharification, ion exchange, isomerization)  
Production of maltooligosaccharide, isomaltooligosaccharide, maltose, maltodextrin, solid corn syrup used as food ingredient (liquefaction, saccharification, ion exchange, drying)  
Production of dextrose used as food ingredient (liquefaction, saccharification, ion exchange, crystallization, drying)  
Production of crystalline fructose used as food ingredient (isomerization, ion exchange, crystallization, drying)  
Production of trehalose used as food ingredient (saccharification, ion exchange, crystallization, drying)  
Production of resistant dextrin used as food ingredient (dextrinization, liquefaction, saccharification, ion exchange, drying)  
Production of fructooligosaccharide, galactooligosaccharide used as food additive and food ingredient (saccharification, ion exchange, drying)  
Production of polydextrose used as food additive and food ingredient (polymerization, ion exchange, drying)  
Production of modified starch used as food additive (denaturation, drying)  
Production of erythritol used as food additive (fermentation, ion exchange, crystallization, drying)  
Production of allulose used as food additive (fermentation, saccharification, ion exchange, crystallization, drying)  
Production of sweeteners blends used as food additive (mixing and dissolving, crystallization, drying)  
Production of isomaltooligosaccharide used as dietary supplement (sieving, packaging)

### Food Category CIV - Processing of ambient stable products, K - Production of (Bio) Chemicals

This certificate is valid from 18 November 2023 until 17 November 2026 and remains valid subject to satisfactory surveillance audits.

Date of Certification decision 08 October 2023

Issue Date 24 October 2023

Issue 10. Certified since 18 November 2011

*Jonathan M. Hall*

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Authenticity of this certificate can be verified in the FSSC 22000 database of certified organizations available on [www.fssc22000.com](http://www.fssc22000.com).



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