

SynerJ Health GmbH
6 rue Saint François
57350 STIRING WENDEL



Certificate of Analysis

Product Name: SynerStem®
Release Date: Feb., 2010
Expiration Date: Feb., 2012

Lot Number: 465

This is to certify that this lot meets specifications and was manufactured according to FDA's current Good Manufacturing Practices.

Test Parameters	Specification	Analysis
Total Plate Count	<100,000 / gram	<100 CFU/g
Coliforms	<100 / gram	Negative
E.Coli	<30 / gram	Negative
Salmonella	Negative in 25 gram	Negative in 25 gram
Yeast and Mold	<1,000 / gram	Negative
Capsule Weight	556 mg to 614 mg	580 mg

Approved By: _____

Date: 02-16-2010

Rafiuddin A Shaik Ph.D, Manager R&D

Certificate of Ingredients


Product Name: SynerStem®

Ingredient Statement (mg)

Green Tea Extract (camellia sinensis)	<300 mg / capsule
Wild Blueberry Powder (Vaccinium angustifolium)	<300 mg / capsule
Carnosine	<300 mg / capsule
Wild Blueberry Extract (Vaccinium angustifolium)	<300 mg / capsule
Organic microalgae (Aphanizomenon flos-aquae)	<300 mg / capsule
Vitamin D3 (Cholecalciferol)	25 µg / capsule

Inactive ingredients

Capsule material Hydroxypropylmethylcellulose (HPMC) (Derived from Pine tree wood fiber)	105 mg / capsule
Maltodextrin	10 mg / capsule

Approved By: 
Rafiuddin A Shaik Ph.D, Manager R&D

Date: 2-26-10



Oregon

Theodore R. Kulongoski, Governor

Department of Agriculture

635 Capitol Street NE
Salem, OR 97301-2532

CERTIFICATE OF FREE SALE / HEALTH CERTIFICATE



I, Vance Bybee, hereby certify:

That I am the Administrator of the Food Safety Division of the Oregon Department of Agriculture;

That the records of this Department indicate that **New Algae Company dba Aquae Care**, of **1360 S 6th, PO Box 1840, Klamath Falls, Oregon 97601**, has been and is now engaged in the preparation and the intrastate, and interstate distribution of food products, and as such is subject to the applicable provisions of the Oregon Food Act, ORS Ch. 616, and the administrative rules promulgated thereunder.

That the records of this Department reflect that the above named firm is in compliance with the sanitary and health provisions of said laws and rules as they apply to such food establishments, and therefore the

SynerStem

prepared and distributed by said firm are fit for human consumption and appear to have been handled in accordance with such sanitary and health standards.

This company manufactures the above products that are sold freely to the public in the U.S.A.

In Witness Whereof, I have hereunto, set my hand and affixed hereto the seal of this Department, this 1st day of March 2010.

Vance Bybee, Administrator
Food Safety Division
Oregon Dept of Agriculture



NOTICE: This certification shall not be construed as any warranty or endorsement, either expressed or implied, nor shall it be used in any manner for the promotion or advertising of either, the named firm or product.

This document shall not be copied without express permission granted by the Food Safety Division.



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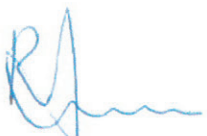


Certificate of Analysis

Product Name: Organic Blue Green Algae (Aphanizomenon flos-aquae) **Lot Number:** 471
Release Date: March, 2010
Expiration Date: March, 2012

This is to certify that this lot meets specifications and was manufactured according to FDA's current Good Manufacturing Practices.

Test Parameter	Specification	Analysis
Total Plate Count	<100,000 / gram	<65,000 CFU/g
Coliforms	<100 / gram	Negative
E.Coli	<30 / gram	Negative
Salmonella	Negative in 25 gram	Negative in 25 gram
Yeast and Mold	<5,000 / gram	<3,000

Approved By:  Date: 03-01-10
Rafiuddin A Shaik Ph.D, Manager R&D

SynerJ Health GmbH
6 rue Saint François
57350 STIRING WENDEL



Certificate of Ingredients


Date: 2-26-10

Product Name: Blue Green Algae Powder
(Aphanizomenon flos-aquae)

Ingredients

Organic Blue-Green Algae (*Aphanizomenon flos-aquae*) 100%

This Certificate of Ingredients has been prepared according to information obtained from batch records.

Approved By:  Date: 2-26-10
Rafiuddin A Shaik Ph.D, Manager R&D



Oregon

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That the records of this Department reflect that the above named firm is in compliance with the sanitary and health provisions of said laws and rules as they apply to such food establishments, and therefore the

Blue Green Algae (Aphanizomenon flos-aquae) Powder

prepared and distributed by said firm are fit for human consumption and appear to have been handled in accordance with such sanitary and health standards.

This company manufactures the above products that are sold freely to the public in the U.S.A.

In Witness Whereof, I have hereunto, set my hand and affixed hereto the seal of this Department, this 1st day of March 2010.

Vance Bybee, Administrator
Food Safety Division
Oregon Dept of Agriculture

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To Whom It May Concern

Aquae Care dba New Algae Company has been in the business for over 25 years, licensed by the Oregon Department of Agriculture and are inspected and approved by the US FDA. We follow strictly FDA regulations for Good Manufacturing Practices (GMP) for foods. We are the member of Klamath Falls, Oregon, USA Chamber of Commerce. The dietary supplements we produce are natural, wild crafted, organic whole foods, non-GMO, and no artificial ingredients.

Sincerely

Dr.Rafiuddin Shaik Ph.D
Research & Development Manager

Date: 03-02-2010

Printed: 1/8/2010
9:08:52 AM

INSPECTION REPORT
OREGON DEPARTMENT OF AGRICULTURE

Page: 1

FOOD SAFETY DIVISION • 635 CAPITOL STREET NE, SALEM, OR 97301 • <http://oregon.gov/ODA/FSD/>
PHONE: (503) 986-4720 • FAX: (503) 986-4729

SIMPLEXITY
1360 S 6TH ST
KLAMATH FALLS, OR 97603

Phone: (541) 882-5406 Estab No.: 8824
Date: 1/8/2010
County: Klamath

Water system: Public/Community

Insp. Purpose: Routine Inspection
Persons Contacted:
DR. RAFI-QA/QC

Food Safety Specialist: Gail Flory
541-883-3976

Food Processing Establishment

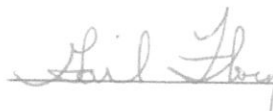
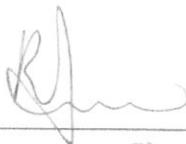
This report documents the findings and discussions resulting from today's visit. Any violations observed during an inspection of the premises are listed on the following page(s). Critical violations are identified and listed at the top of the page and must be corrected immediately. The correction date of non-critical violations may be specified after each violation.

Comments:

NO VIOLATIONS NOTED. THANK YOU. YOU MIGHT LOOK AT POWDER COATING THE PARTS ON THE ENCAPSULATION MACHINES TO REPLACE THE AREAS WHERE THE CHROME HAS COME OFF THE PARTS.

X

Received by



Gail Flory 541-883-3976
Food Safety Specialist

Printed: 8/25/2009
9:44:37 AM

INSPECTION REPORT

Page: 1

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Food Safety Specialist: Gail Flory
541-883-3976

Persons Contacted:

GARY-PRODUCTION MGR.

PETER GLEASON-OPERATIONS MGR.

Food Processing Establishment

This report documents the findings and discussions resulting from today's visit. Any violations observed during an inspection of the premises are listed on the following page(s). Critical violations are identified and listed at the top of the page and must be corrected immediately. The correction date of non-critical violations may be specified after each violation.

Comments:

THIS WAS AN ASSIGNED FDA CONTRACT INSPECTION. NO VIOLATIONS NOTED.

X
Received by

Gail Flory 541-883-3976
Food Safety Specialist

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6 rue Saint François
57350 STIRING WENDEL



Declaration

We hereby declare that the expiration dates for Blue Green Algae (Aphanizomenon flos aquae) and SynerStem have been evaluated by conducting stability tests for 2 years.

A handwritten signature in blue ink, appearing to be 'Raf', followed by a wavy line.

Rafiuddin A Shaik Ph.D
Manager R&D

Date:03/01/10