

CONCLUSIONS ON POULTRY FARMING AND PRODUCTION IN CHICKEN FARMS OWNED BY AAYLEX GROUP

Following the audit conducted from February 24, 2020 to February 28, 2020 and based on the evidence collected, the information obtained during field visits in production sites owned by Aaylex Group, the results of laboratory tests performed in SGS laboratories and the documents reviewed, the SGS audit team certifies that:

- ✓ *CocoRico products are natural meat products, which do not undergo any other meat processing techniques upon slaughtering and cutting up chicken, complying with legislative requirements as far as the application of the particular aspects which have been audited is concerned.*
- ✓ *The production process within Aaylex Group, both in the farms owned by the group, in companies producing poultry feed, or in slaughterhouses, is performed with:*
 1. *No added growth hormones*
 2. *No antibiotics to enhance growth*
 3. *No use of animal flour*
 4. *No use of food additives*
 5. *No feed additives*, chickens being 100% fed on herbal ingredients, minerals and vitamins*
 6. *No use of any other meat processing techniques upon slaughtering and cutting up chicken (not even meat processing techniques using substances for tenderising or maturing meat).*
 7. *No GMOs (poultry meat is not genetically modified)*

**other than those legally registered in the Register of feed additives*

Date: 20.03.2020

Approved by CBE Business Manager – Raluca Florea

