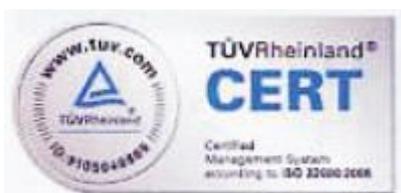


## Biotec Inc.



Our company has become certified to ISO 22000, which sets us apart in an increasingly competitive world.

Twelve years after achieving the ISO 9001, Biotec Inc. is the first food additive company in Argentina to become certified to ISO 22000, which endorses our investigation and development processes, as well as food additive manufacturing, technical assistance, and business activities.

With more than 25 years in the food industry, Biotec specializes in stabilizers, thickeners and gelling agents, preservatives, cheese coatings and culture media. Our products are designed and adapted to the requirements of each different client and their particular manufacturing processes.. Every product is developed in our factory, which is equipped with the latest technology and highly trained technicians.

Our philosophy is to remain at our clients' side every step of the process, providing help and technical support and becoming their go-to source.

We are a member of the board of directors of INTI Lácteos. We are also suppliers for the leading brands in the Latin American food market and we have long-standing experience and prestige as international representatives. It is due of these reasons that we have always complied with the highest international safety and innocuity standards for our processes and products.

### ISO Standards

The International Organization for Standardization was born after the Second World War. This organization is in charge of promoting worldwide proprietary, industrial, and commercial standards for every industrial sector (except electrical and electronic fields). Their main activity is developing safety and manufacturing standards which are to be adopted by companies and organizations all over the world.

In 1997, Biotec was one of the first companies in Argentina to achieve certification of ISO 9001, which specifies requirements for quality management systems applicable for organizations must fulfill to produce goods and services that meet their clients' needs, as well as the demands the standards established. Quality management systems for companies in the food industry starts with Good Manufacturing Practices (GMP), followed by



Hazard Analysis and Critical Control Points (HACCP) and concludes with a review of the general system.

Since 2005, after the creation of the ISO 22000 standard, all of the previously mentioned steps become one and new requirements are outlined for organizations that wish to adopt Food Safety Management Systems (FSMS). This standard incorporates HACCP and quality management systems principles. It is not only an efficient tool which can be used to control every manufacturing critical point to achieve innocuous food, but it also proves to be a strong corporate management tool. These two main purposes feed each other and accomplish synergistic effects for the entire company.

Furthermore, due to the fact that this standard can be certified, ISO 22000 allows international homologation for organizations that adopt it, which is highly valuable in a world increasingly globalized, dynamic, and therefore, competitive.



Twelve years have passed since the first certification and as a result of launching of our own product line which includes cheese coatings, food preservatives and development of formulas with pure alginates, Biotec is again at the forefront of international certifications after having become certified to ISO 22000 for our investigation and development processes, as well as food additive manufacturing, technical assistance, and business activities.

The food industry is one of the most important and sensitive ones. It is in charge of manufacturing food for ourselves, our families, and our loved ones. For this reason we must increase hygiene, safety and innocuity measures from the very beginning. In this sense, the standards that we mentioned before play a key role, but the main one is actually our staunch commitment to quality.