## **NEW SPIRIT NATURALS, INC.**

615 West Allen Avenue, San Dimas, CA 91773, USA

#### MANUFACTURING CERTIFICATE

We hereby certify the following by the best of our knowledge and belief. "Probiotic Complex Pro" is a trademark of New Spirit Naturals, Inc. and is manufactured in the United States of New Spirit Naturals, Inc. All products are retailed in the United States by New Spirit Naturals, Inc. and supplied by New Spirit Naturals, Inc. for distribution in the International Market. New Spirit Naturals, Inc. has been producing and supplying nutritional supplements and vitamins for many years without any problems. All products are manufactured in a GMP (Good Manufacturing Practice) FDA Registered Establishment (#2032763). New Spirit Naturals is also licensed by the California Department of Health Services, Food and Drug Branch (Drug Manufacturing License #18941). We have strict quality control, and we are monitored and licensed by the State of California, Department of Health Services, Food and Drug Branch.

I U.S. Supplier: New Spirit Naturals, Inc.

615 W. Allen Ave.

San Dimas, CA 91773, USA

II Manufacturer: New Spirit Naturals, Inc.

615 W. Allen Ave.

San Dimas, CA 91773, USA

III Distributor: "Company Vitamax"

IV Product Name: Probiotic Complex Pro

A) Composition: See Attached
B) State: Powder

C) Classification:

D) Effect:

E) Directions:

Nutritional Supplement
Dietary Supplement
Use per label directions

F) Precautions: None

G) Package Size & Type: 1.41 oz. (40 g) in a plastic container, 27 servings

H) Storage: Cool dry place, 15°C-25°C

I) Expiration: Appears on each label and is based on a 3 year period from date

of manufacture

CONTAINS NO DRUG (NARCOTIC) & GENETICALLY MODIFIED INGREDIENTS BASED ON CERTIFICATE OF ANALYSIS

Dr. Larry J. Milam H.M.M. Ph.D. (Dresident)

Date: July 6, 2021

## **NEW SPIRIT NATURALS, INC.**

615 West Allen Avenue, San Dimas, CA 91773, USA

#### **CERTIFICATE OF ANALYSIS**

The Certificate of Analysis and all the contents herein remains the property of New Spirit Naturals, Inc. and <u>is not to be disclosed to any third party</u>, except Government Agencies, without the expressed written permission of New Spirit Naturals, Inc. of San Dimas, California, U.S.A. This certificate is considered intellectual property of New Spirit Naturals, Inc. Any violation of use of this certificate as stated above may subject the violator to civil and criminal penalties and actions to the full extent of the laws of the United States of America and the State of California. By accepting this Certificate the accepting party/parties agree to the above conditions.

MANUFACTURER: New Spirit Naturals, Inc. PRODUCT NAME: Probiotic Complex Pro

PRODUCT #: 3000 PL
PHYSICAL FORM: Powder
COLOR: White powder
ASSAY METHOD: By input

**MANUFACTURING METHOD:** 1. Pre-weight all ingredients

2. Combine all ingredients while mixing

3. Start heating

4. Cool down the batch

5. Take sample to Q.C. lab for test.

| INGREDIENTS PER SERVING                                   |        | WEIGHT      | % CONTENT |
|---|--------|-------------|-----------|
| ACTIVE:   |        |             |           |
| NSN Probiotic Proprietary Blend (10 billion per serving): |        |             |           |
| Lactobacilis Acidophilus (DDS-1)                          |        | 1,360.00 mg | 85.00 %   |
| Bifidobacterium bifidum                                   |        | 55.00 mg    | 3.43 %    |
| L. planetarium  |        | 12.00 mg    | 0.75 %    |
| L. salivarius   |        | 16.00 mg    | 1.00 %    |
| L. bulgaricus   |        | 20.00 mg    | 1.25 %    |
| L. casei  |        | 28.00 mg    | 1.75 %    |
| L. rhamnosus  |        | 16.00 mg    | 1.00 %    |
| L. Brevis   |        | 16.00 mg    | 1.00 %    |
| B. lactis   |        | 16.00 mg    | 1.00 %    |
| B. longum   |        | 16.00 mg    | 1.00 %    |
| NSN Prebiotic Proprietary Veggie Blend:                   |        |             |           |
| Shortchain Inulin and Jerusalem Artichoke Flour           |        | 45.00 mg    | 2.81 %    |
|   | TOTAL: | 1,600.00 MG | 100.00 %  |

No preservatives, color, flavoring or fragrance added

INSTRUCTIONS FOR USE: Take 1/2 teaspoon (1.6 g) 1,600 mg

CONTRA-INDICATIONS: Non

STORAGE: Keep in a cool dry condition away from light and heat, 15°C-25°C

SHELF LIFE: 3 years

This is to certify that the above particulars in this certificate are true and correct.

Dr. Larry J. Mílam H.M.L.Ph.D. (President)

Date: July 6, 2021

# **NEW SPIRIT NATURALS, INC.**

615 West Allen Avenue, San Dimas, CA 91773, USA

### **QUALITY CONTROL CERTIFICATE**

Probiotic Complex Pro 3000 PL PRODUCT:

PRODUCT#: LOT#: 211672

| <u>ANALYSIS PER SERVING</u>                               | <u>CLAIM</u> | <u>FOUND*</u> |
|---|--------------|---------------|
| NSN Probiotic Proprietary Blend (10 billion per serving): |              |               |
| Lactobacilis Acidophilus (DDS-1)                          | 1,360.00 mg  | 100.00 %      |
| Bifidobacterium bifidum                                   | 55.00 mg     | 100.00 %      |
| L. planetarium  | 12.00 mg     | 100.00 %      |
| L. salivarius   | 16.00 mg     | 100.00 %      |
| L. bulgaricus   | 20.00 mg     | 100.00 %      |
| L. casei  | 28.00 mg     | 100.00 %      |
| L. rhamnosus  | 16.00 mg     | 100.00 %      |
| L. Brevis   | 16.00 mg     | 100.00 %      |
| B. lactis   | 16.00 mg     | 100.00 %      |
| B. longum   | 16.00 mg     | 100.00 %      |
| NSN Prebiotic Proprietary Veggie Blend:                   |              |               |
| Shortchain Inulin and Jerusalem Artichoke Flour           | 45.00 mg     | 100.00 %      |

DESCRIPTION: White powder **IDENTIFICATION:** Positive **Positive** 

\*Based on manufacturer certificate of analysis

**ASSAY METHOD: EXPIRATION DATE:**  By input 16 June, 2024

#### TOTAL MICROBIOLOGICAL

| STANDARDS:              |          | RESULTS: |                         |          |  |  |
|-------------------------|----------|----------|-------------------------|----------|--|--|
| Plate count:            | <30      |          | Plate count:            | <10      |  |  |
| Yeast & mold:           | <10      |          | Yeast & mold:           | <10      |  |  |
| Salmonella:             | Negative |          | Salmonella:             | Negative |  |  |
| Staphylococcus A:       | Negative |          | Staphylococcus A:       | Negative |  |  |
| Pseudomonas Aeruginosa: | Negative |          | Pseudomonas Aeruginosa: | Negative |  |  |
| E. coli:                | Negative |          | E. coli:                | Negative |  |  |

BASED ON PHYSICAL EXAMINATION

LABORATORY MANAGER

Dr. Larry J. Mílam H.M.D

Date: July 6, 2021