



Certificate of Approval

Awarded to

Dulfix S.A.

Paso 962, Ciudadela, BUENOS AIRES, ARGENTINA

The HACCP-system has been assessed by Bureau Veritas Quality International B.V. and found to be in accordance with the standard defined by the "Centraal College van Deskundigen HACCP":

STANDARD

"Criteria for the evaluation of an operational HACCP-system, dated September 1998."

SCOPE OF SUPPLY

Production and distribution of: Fantasy black sugar, impalpable sugar, confectionery covering, essences and colouring, malt flour, powder to prepare: cake, custards, desserts, mousse, cooking and no cooking pastry cook cream, impalpable sugar and cocoa food, fantasy powered jellies, diet fantasy powered jellies and baking powder.

Original approval date: 29th November 2002

Subject to the continued satisfactory operation of the supplier's HACCP-system, this Certificate is valid for a period of three years from:

29th November 2002

Date 30th January 2003



[Signature]
For Bureau Veritas Quality International B.V.