

**Substitute letter bearing the same number & date**

Government of the People's Republic of Bangladesh

Department of Livestock Services

Krishi Khamar Sarak, Farm gate, Dhaka-1215.

[www.dls.gov.bd](http://www.dls.gov.bd)

Memo No: 33.01.0000.110.53.046.14-790

Date: 01/06/2023

**VETERINARY HEALTH CERTIFICATE**

**DESCRIPTION OF PRODUCTS**

1.	Kind of Article	Gelatin (B-type)
2.	Total Quantity	24 MT
3.	Place of Origin	Bangladesh.
4.	Invoice No & Date	GCL/015/EXP/2023 Date: 25/05/2023
5.	Name & Address of consignor	GLOBAL CAPSULES LIMITED. 37 SEGUN BAGICHA, DHAKA-1000, BANGLADESH.
6.	Name & Address of consignee	COCOALAND INDUSTRY SDN BHD, LOT 100, RAWANG INTEGRATED INDUSTRIAL PARK, 48000 RAWANG, SELANGOR DARUL EHSAN, MALAYSIA.
7.	Lot No	GH06E23
8.	Port of Embarkation	Chattogram Sea Port, Bangladesh.
9.	Port of Destination	Port Klang
10.	ESTABLISHMENT NO.	BIOLOGICAL-192-GLOBAL CAPSULES LIMITED.

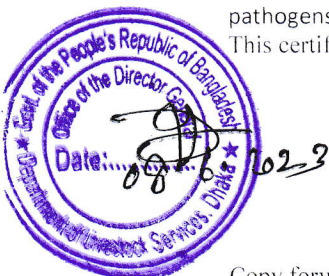
**Sanitary Information**

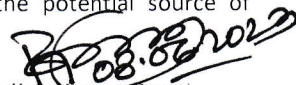
Certify that:

- The bones have been derived from Bangladeshi bovine origin.
- The Gelatin (B-Type) is processed in the factory premises of Global Capsules Ltd, Barisal, Bangladesh.

There is no outbreak of BSE (Bovine Spongiform Encephalopathy) in Bangladesh and accordingly Bone Gelatin (B-Type) is free from BSE (Bovine Spongiform Encephalopathy)/ Mad Cow disease and absolutely fit for human consumption. Herewith also Certify that Gelatin (B-Type) which was tested at Quality Control Laboratory (QCL) Savar, Dhaka under the Department of Livestock Services (DLS) and found no Bacillus anthracis (Anthrax), Mycobacterium spp. (Tuberculosis), FMD virus, E.Coli and Salmonella spp were identified from supplied Gelatin-B type (GH06E23) samples during the period of examination (report no-QCLab\_DLS\_23050031 date: -25 May-2023)..The said lot is under the below condition,


1. Degreasing of Bone
  2. Acid treatment pH below 2.5 for minimum 2 days.
  3. Alkaline treatment pH above 12 for minimum 12 days.
  4. Extraction at 60°C to 95°C.
  5. Sterilization at 138°C for 4 sec.
  6. Drying at temperature (35 - 60)°C for minimum 2 hours.
  7. No porcine origin or other animal origin other than bovine origin can be used in the production of gelatin (According to the BCSIR Lab Report Ref no ITTI/BCSIR/2022-2023/06 Date: 15.05.2023)
  8. Any food derivatives which have been use in the production of gelatin must be safe for human Consumption.
  9. All the necessary precaution has been taken to prevent contamination with the potential source of pathogens or infectious agent, or other harmful material that injurious to health.
- This certificate is valid for 90 days from the date of issue.



  
Dr. Pallab Kumar Dutta  
Deputy Director (H.R.D)  
For Director General  
Department of Livestock Services  
Bangladesh, Dhaka  
&  
CVO, Bangladesh

Copy forwarded for information and necessary action:

1. Commissioner, Customs House, Chattogram Sea port. Chattogram.
2. District Livestock Officer, Chattogram.
3. Officer In charge, Livestock Quarantine station, Chattogram Sea Port. Chattogram.
4. ICT Officer, ICT Section, DLS, Dhaka (with request to publish in DLS Website)
5. Office Copy.

  
08.06.2023