

ERTE KOZMETİK SAN TİC A.Ş.

Yakuplu Mah. Beysan San. Sit. Dereboyu Cad. No:4,
Beylikdüzü - İstanbul, Turkey

Has been assessed and certified as meeting the requirements of

ISO 22716 Cosmetics – Guidelines on Good Manufacturing Practices (GMP) (First edition 2007-11-15)

For the following activities

**Production, control, storage and shipment of Perfume and
Deo Roll-on.**

**Products: Eau De Toilette, Body Splash, Deo Roll-on, Eau De
Cologne, Eau De Parfum, After Shave**

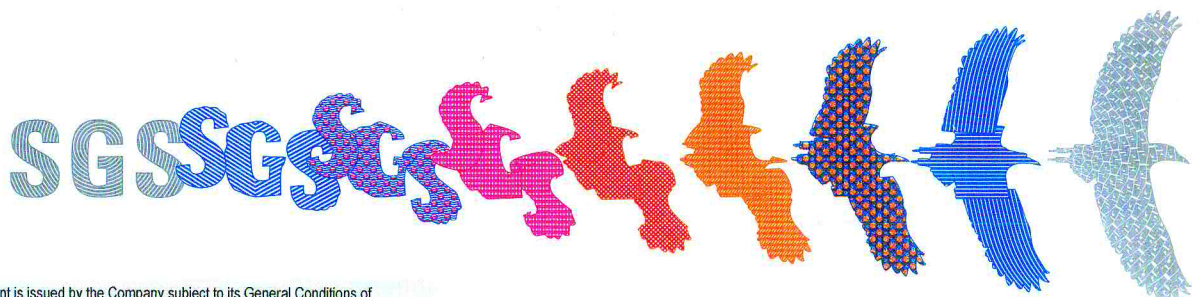
The responsibility for the quality of the individual batches of the cosmetic products labelled, packed and stored lies with the organization

This certificate is valid from 03/02/2016 until 23/01/2019
and remains valid subject to satisfactory surveillance audits
Issue 3. Certified since 24 January 2013

Authorised by

Pieter Weterings
Certification Manager
SGS Belgium NV, Systems and Services Certification
SGS House Noorderlaan 87 2030 Antwerp Belgium
t +32 (0)3 545-48-48 f +32 (0)3 545-48-49 www.sgs.com

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GMP and HACCP

Through carefully selected suppliers with many years of experiences on pharmaceutical market and on the market with cosmetics, all ESSENS products can showcase their origin of the internationally recognized GMP certificate. Also all the suppliers are HACCP certificate holders.

Global markets, international production and supply of raw materials and active pharmaceutical ingredients increases the complexity of supply chains, that's why GMP audits guarantee the highest possible quality and unified global approach.

We bring you the informations, what is GMP and HACCP certificates are and what the certification entails.

GMP is english shortcut for Good Manufacture Practice.

It is a system, that aims to improve the safety of drugs, food, cosmetics, animal feed, etc.

GMP determines the rules of operation to avoid the danger (ex. the emergence of hazardous food) and that the legislation won't be violated.

After the compliance with strict rules and standards according to rules of international regulation the producer, grower or breeder receive the certificate, which is a necessary to renew regularly.

GMP certification works under the auspices of WHO World Health Organisation.

The reason of the creation was to ensure globally mostly harmless medications. Poor quality of the medicines doesn't only carries a health risks, but it is also a waste of funds and not only by the consumers, but also by national governments. Poor handling of drugs may contain toxic substances or on the contrary the therapeutic ingredients occurs in inadequate quantities, which does not required therapeutic effect. During the production process the quality must be built. A different stages of production are controlled. It is not enough to test the finished product. The aim is that the countries accept only the import and sale of the medicinal products, which have been manufactured in accordance with GMP.

The main risks of non - certified companies are:

- product contamination - it may cause in adverse health effect or even death
- incorrect labeling of packaging - the risk of misuse
- insufficient or too much active ingredient - ineffective action or side effects

The course and certification conditions of GMP:

- all aspects of the production are controlled - the used space , raw materials, education, personal hygiene of employees
- for individual processes are developed the necessary detailed written procedures, which may have some influence for the final product quality.
- for individual process of the production process must be documented proof of the correct procedure for each and every product
- WHO has established the detailed guidelines for GMP, which may be at each states different and which may be formulated in accordance of self requirements, but always in base of WHO GMP

HACCP is english shortcut for Hazard Analysis and Critical Control Points

It is a system for every food businesses producing, the processing and the food distribution.

The system is also for the enterprises, which come into the food chains (agriculture, manufacturers of packaging materials, etc.) The main objective of HACCP are the healthy foodstuffs. HACCP system's creation and implementation is a mandatory from the year 2004 and in base of Regulation of the European Parliament and of the Council. The requirements on HACCP system in Czech Republic is governed by bulletin of the Department of Agriculture CZ 2/2010.