



**PF LLC**

*Specialists for the Pet Flavor Industry*  
*www.PetFlavors.com*

Telephone: (321) 821-4863 • Fax: (321) 821-4866 • 585 Distribution Dr, Suite 4, Melbourne, FL 32904

**cGMP Certificate**

This product, Artificial Powdered Beef Flavor; PC-0125 is product that is a manufactured by:

PF LLC  
585 Distribution Drive, Suite 4  
Melbourne, FL 32904  
USA  
Tel: (321) 821-4863  
Fax: (321) 821-4866

The following statements are true regarding this product, Artificial Powdered Beef Flavor; PC-0125:

This product, Artificial Powdered Beef Flavor; PC-0125, is manufactured following Food and Drug Administration (FDA) regulations within an USDA/FDA inspected facility.

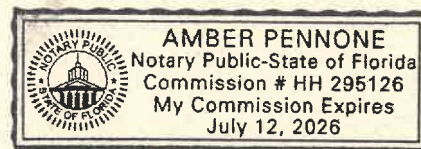
This product, Artificial Powdered Beef Flavor; PC-0125, adheres to Current Good Manufacturing Practices (cGMPs) regulations established by the Food and Drug Administration (FDA) for animal dietary supplements. cGMPs assures the quality of the product by establishing strong quality management and operating procedures, obtaining quality raw materials, investigating product quality deviations and maintaining reliable testing laboratories.

This product, Artificial Powdered Beef Flavor; PC-0125, is manufactured in a facility that maintains Standard Operating Procedures (SOPs) that document regulated production processes. SOPs are a set of instructions that define the exact steps necessary to perform any task related to manufacturing the Artificial Powdered Beef Flavor; PC-0125 product.

Best regards,

Debora Nelson  
Director, QC/QA

Date: 01-02-2024



*Amber Pennone*  
*01-02-2024*



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## cGMP Certificate

This product, Natural Chicken Powdered Flavor; PC-0130 is product that is a manufactured by:

PF LLC  
585 Distribution Drive, Suite 4  
Melbourne, FL 32904  
USA  
Tel: (321) 821-4863  
Fax: (321) 821-4866

The following statements are true regarding this product, Natural Chicken Powdered Flavor; PC-0130:

This product, Natural Chicken Powdered Flavor; PC-0130, is manufactured following Food and Drug Administration (FDA) regulations within an USDA/FDA inspected facility.

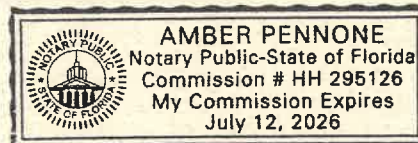
This product, Natural Chicken Powdered Flavor; PC-0130, adheres to Current Good Manufacturing Practices (cGMPs) regulations established by the Food and Drug Administration (FDA) for animal dietary supplements. cGMPs assures the quality of the product by establishing strong quality management and operating procedures, obtaining quality raw materials, investigating product quality deviations and maintaining reliable testing laboratories.

This product, Natural Chicken Powdered Flavor; PC-0130, is manufactured in a facility that maintains Standard Operating Procedures (SOPs) that document regulated production processes. SOPs are a set of instructions that define the exact steps necessary to perform any task related to manufacturing the Natural Chicken Powdered Flavor; PC-0130 product.

Best regards,

Debora Nelson  
Director, QC/QA

Date: 01-02-2024



*Amber Pennone*  
*01-02-2024*



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## **cGMP Certificate**

This product, Natural Liver Powdered Flavor; PC-0150 is product that is a manufactured by:

PF LLC  
585 Distribution Drive, Suite 4  
Melbourne, FL 32904  
USA  
Tel: (321) 821-4863  
Fax: (321) 821-4866

The following statements are true regarding this product, Natural Liver Powdered Flavor; PC-0150:

This product, Natural Liver Powdered Flavor; PC-0150, is manufactured following Food and Drug Administration (FDA) regulations within an USDA/FDA inspected facility.

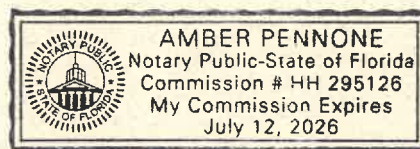
This product, Natural Liver Powdered Flavor; PC-0150, adheres to Current Good Manufacturing Practices (cGMPs) regulations established by the Food and Drug Administration (FDA) for animal dietary supplements. cGMPs assures the quality of the product by establishing strong quality management and operating procedures, obtaining quality raw materials, investigating product quality deviations and maintaining reliable testing laboratories.

This product, Natural Liver Powdered Flavor; PC-0150, is manufactured in a facility that maintains Standard Operating Procedures (SOPs) that document regulated production processes. SOPs are a set of instructions that define the exact steps necessary to perform any task related to manufacturing the Natural Liver Powdered Flavor; PC-0150 product.

Best regards,

Debora Nelson  
Director, QC/QA

Date: 01-02-2024



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*01-02-2024*



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**cGMP Certificate**

This product, Artificial Powdered Meat Flavor; PC-0170 (Hypo-Allergenic) is product that is a manufactured by:

PF LLC  
585 Distribution Drive, Suite 4  
Melbourne, FL 32904  
USA  
Tel: (321) 821-4863  
Fax: (321) 821-4866

The following statements are true regarding this product, Artificial Powdered Meat Flavor; PC-0170 (Hypo-Allergenic):

This product, Artificial Powdered Meat Flavor; PC-0170 (Hypo-Allergenic), is manufactured following Food and Drug Administration (FDA) regulations within an USDA/FDA inspected facility.

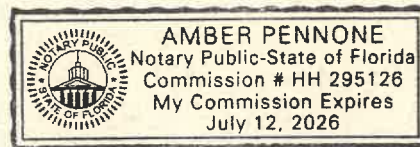
This product, Artificial Powdered Meat Flavor; PC-0170 (Hypo-Allergenic), adheres to Current Good Manufacturing Practices (cGMPs) regulations established by the Food and Drug Administration (FDA) for animal dietary supplements. cGMPs assures the quality of the product by establishing strong quality management and operating procedures, obtaining quality raw materials, investigating product quality deviations and maintaining reliable testing laboratories.

This product, Artificial Powdered Meat Flavor; PC-0170 (Hypo-Allergenic), is manufactured in a facility that maintains Standard Operating Procedures (SOPs) that document regulated production processes. SOPs are a set of instructions that define the exact steps necessary to perform any task related to manufacturing the Artificial Powdered Meat Flavor; PC-0170 (Hypo-Allergenic) product.

Best regards,

Debora Nelson  
Director, QC/QA

Date: 01-02-2024



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*01-02-2024*



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## cGMP Certificate

This product, Sweet Apple & Molasses Flavor; PC-0655 is product that is a manufactured by:

PF LLC  
585 Distribution Drive, Suite 4  
Melbourne, FL 32904  
USA  
Tel: (321) 821-4863  
Fax: (321) 821-4866

The following statements are true regarding this product, Sweet Apple & Molasses Flavor; PC-0655:

This product, Sweet Apple & Molasses Flavor; PC-0655, is manufactured following Food and Drug Administration (FDA) regulations within an USDA/FDA inspected facility.

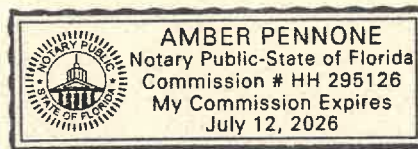
This product, Sweet Apple & Molasses Flavor; PC-0655, adheres to Current Good Manufacturing Practices (cGMPs) regulations established by the Food and Drug Administration (FDA) for animal dietary supplements. cGMPs assures the quality of the product by establishing strong quality management and operating procedures, obtaining quality raw materials, investigating product quality deviations and maintaining reliable testing laboratories.

This product, Sweet Apple & Molasses Flavor; PC-0655, is manufactured in a facility that maintains Standard Operating Procedures (SOPs) that document regulated production processes. SOPs are a set of instructions that define the exact steps necessary to perform any task related to manufacturing the Sweet Apple & Molasses Flavor; PC-0655 product.

Best regards,

Debora Nelson  
Director, QC/QA

Date: 01-02-2024



*Amber Pennone*  
*01-02-2024*



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## **cGMP Certificate**

This product, Artificial Powdered Meat Flavor; PC-0025, is a product that is manufactured by:

PF LLC  
585 Distribution Drive, Suite 4  
Melbourne, FL 32904  
USA  
Tel: (321) 821-4863  
Fax: (321) 821-4866

The following statements are true regarding this product, Artificial Powdered Meat Flavor; PC-0025:

This product, Artificial Powdered Meat Flavor; PC-0025, is manufactured following Food and Drug Administration (FDA) regulations within an FDA inspected facility.

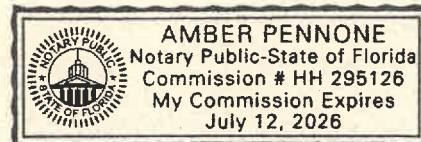
This product, Artificial Powdered Meat Flavor; PC-0025, adheres to Current Good Manufacturing Practices (cGMPs) regulations established by the Food and Drug Administration (FDA) for animal dietary supplements. cGMPs assures the quality of the product by establishing strong quality management and operating procedures, obtaining quality raw materials, investigating product quality deviations and maintaining reliable testing laboratories.

This product, Artificial Powdered Meat Flavor; PC-0025, is manufactured in a facility that maintains Standard Operating Procedures (SOPs) that document regulated production processes. SOPs are a set of instructions that define the exact steps necessary to perform any task related to manufacturing the Artificial Powdered Meat Flavor; PC-0025 product.

Best regards,

Debora Nelson  
Director, QC/QA

Date: 01-02-2024



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## **cGMP Certificate**

This product, Natural Chicken Powdered Flavor; PC-0030 is product that is a manufactured by:

PF LLC  
585 Distribution Drive, Suite 4  
Melbourne, FL 32904  
USA  
Tel: (321) 821-4863  
Fax: (321) 821-4866

The following statements are true regarding this product, Natural Chicken Powdered Flavor; PC-0030:

This product, Natural Chicken Powdered Flavor; PC-0030, is manufactured following Food and Drug Administration (FDA) regulations within an USDA/FDA inspected facility.

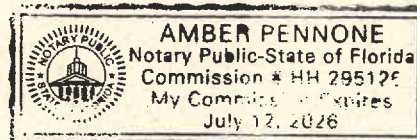
This product, Natural Chicken Powdered Flavor; PC-0030, adheres to Current Good Manufacturing Practices (cGMPs) regulations established by the Food and Drug Administration (FDA) for animal dietary supplements. cGMPs assures the quality of the product by establishing strong quality management and operating procedures, obtaining quality raw materials, investigating product quality deviations and maintaining reliable testing laboratories.

This product, Natural Chicken Powdered Flavor; PC-0030, is manufactured in a facility that maintains Standard Operating Procedures (SOPs) that document regulated production processes. SOPs are a set of instructions that define the exact steps necessary to perform any task related to manufacturing the Natural Chicken Powdered Flavor; PC-0030 product.

Best regards,

Debora Nelson  
Director, QC/QA

Date: 01-02-2024



*Amber Pennone*  
*01-02-2024*



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## cGMP Certificate

This product, Natural Liver Powdered Flavor; PC-0050 is product that is a manufactured by:

PF LLC  
585 Distribution Drive, Suite 4  
Melbourne, FL 32904  
USA  
Tel: (321) 821-4863  
Fax: (321) 821-4866

The following statements are true regarding this product, Natural Liver Powdered Flavor; PC-0050:

This product, Natural Liver Powdered Flavor; PC-0050, is manufactured following Food and Drug Administration (FDA) regulations within an USDA/FDA inspected facility.

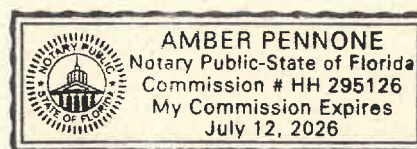
This product, Natural Liver Powdered Flavor; PC-0050, adheres to Current Good Manufacturing Practices (cGMPs) regulations established by the Food and Drug Administration (FDA) for animal dietary supplements. cGMPs assures the quality of the product by establishing strong quality management and operating procedures, obtaining quality raw materials, investigating product quality deviations and maintaining reliable testing laboratories.

This product, Natural Liver Powdered Flavor; PC-0050, is manufactured in a facility that maintains Standard Operating Procedures (SOPs) that document regulated production processes. SOPs are a set of instructions that define the exact steps necessary to perform any task related to manufacturing the Natural Liver Powdered Flavor; PC-0050 product.

Best regards,

Debora Nelson  
Director, QC/QA

Date: 01-02-2024



*Amber Pennone*  
*01-02-2024*



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## **cGMP Certificate**

This product, Artificial Powdered Meat Flavor; PC-0070 (Hypo-Allergenic) is product that is a manufactured by:

PF LLC  
585 Distribution Drive, Suite 4  
Melbourne, FL 32904  
USA  
Tel: (321) 821-4863  
Fax: (321) 821-4866

The following statements are true regarding this product, Artificial Powdered Meat Flavor; PC-0070 (Hypo-Allergenic):

This product, Artificial Powdered Meat Flavor; PC-0070 (Hypo-Allergenic), is manufactured following Food and Drug Administration (FDA) regulations within an USDA/FDA inspected facility.

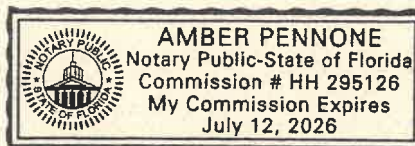
This product, Artificial Powdered Meat Flavor; PC-0070 (Hypo-Allergenic), adheres to Current Good Manufacturing Practices (cGMPs) regulations established by the Food and Drug Administration (FDA) for animal dietary supplements. cGMPs assures the quality of the product by establishing strong quality management and operating procedures, obtaining quality raw materials, investigating product quality deviations and maintaining reliable testing laboratories.

This product, Artificial Powdered Meat Flavor; PC-0070 (Hypo-Allergenic), is manufactured in a facility that maintains Standard Operating Procedures (SOPs) that document regulated production processes. SOPs are a set of instructions that define the exact steps necessary to perform any task related to manufacturing the Artificial Powdered Meat Flavor; PC-0070 (Hypo-Allergenic) product.

Best regards,

Debora Nelson  
Director, QC/QA

Date: 01-02-2024



01-02-2024



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## cGMP Certificate

This product, Sweet Apple & Molasses Flavor; PC-0555 is product that is a manufactured by:

PF LLC  
585 Distribution Drive, Suite 4  
Melbourne, FL 32904  
USA  
Tel: (321) 821-4863  
Fax: (321) 821-4866

The following statements are true regarding this product, Sweet Apple & Molasses Flavor; PC-0555:

This product, Sweet Apple & Molasses Flavor; PC-0555, is manufactured following Food and Drug Administration (FDA) regulations within an USDA/FDA inspected facility.

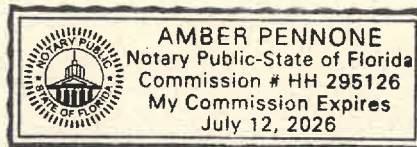
This product, Sweet Apple & Molasses Flavor; PC-0555, adheres to Current Good Manufacturing Practices (cGMPs) regulations established by the Food and Drug Administration (FDA) for animal dietary supplements. cGMPs assures the quality of the product by establishing strong quality management and operating procedures, obtaining quality raw materials, investigating product quality deviations and maintaining reliable testing laboratories.

This product, Sweet Apple & Molasses Flavor; PC-0555, is manufactured in a facility that maintains Standard Operating Procedures (SOPs) that document regulated production processes. SOPs are a set of instructions that define the exact steps necessary to perform any task related to manufacturing the Sweet Apple & Molasses Flavor; PC-0555 product.

Best regards,

Debora Nelson  
Director, QC/QA

Date: 01-02-2024



01-02-2024