



# BEE PROCESSING ENTERPRISES LTD.

115 Commander Blvd., Scarborough, ON., CANADA, M1S 3M7

Tel: 416 291 3226 (X 226 – 203) Fax: 416 291 2159

[www.feedbee.com](http://www.feedbee.com)

## QUALITY ASSURANCE POLICY

The management of Bee Processing Enterprises Ltd. is committed to providing its customers with the highest quality products. This commitment is supported by the implementation of Good Manufacturing Practice (GMP) Program a systematic approach to controlling safety during the manufacturing process. GMP covers the following programs:

- A. Feed Safety Programs to ensure hazards are minimized and under control.
- B. Allergen Program to prevent cross contamination.
- C. Product Recall Program to trace product quickly and effectively.
- D. Sanitation and Pest Control Program to prevent infestation.
- E. Personnel Hygiene and Safety Program to educate all employees with the knowledge of personnel hygiene, sanitation, and safety issues.

It is the policy of this company to make every reasonable effort to fulfill all these programs.

Dr. Abdi Saffari  
President

Date: July 19, 2011





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## LETTER OF GUARANTEE

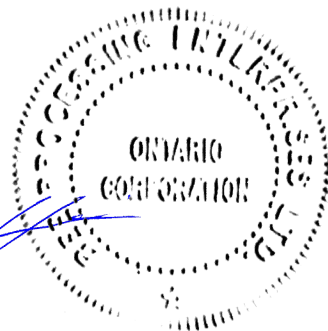
To maintain the quality of Feedbee, we acknowledge and agree to comply with the following policies and guidelines, established to control and maintain the safety and integrity of Feedbee.

1. Supplier warrants that all deliveries of materials shall conform to the requirements of the **Canadian Food and Drug Act**.
2. All ingredients and packaging materials shall be of good quality and the product must be prepared and packaged in accordance with **Good Manufacturing Practice** guidelines under strictly sanitary conditions.
3. Supplier warrants **Maintaining Standard Operating Procedures** specific to preventing the contamination of feeds with toxins, including specifications for sequencing, flushing and equipment clean out procedures.
4. Supplier warrants that Feedbee is made from highly processed plant source materials only; therefore, these materials are not capable of propagation and/or cultivation.
5. Supplier warrants that Feedbee is free from:
  - Animal Products/By-Products of any kinds
  - Antibiotics
  - Artificial Colours, Flavours or Preservatives
  - Chemicals
  - Genetically Modified Organisms
  - Hive Products
  - Insect Residues
  - Pesticide Residues
  - Pollen
  - Salmonella/ Escherichia coli
  - Soya Bean Products/By-Products
6. All ingredients and packaging materials must be manufactured, stored and transported under conditions, which preclude chemical, physical, microbiological and insect contamination. The foreign physical materials include, but are not limited to, pieces of wood, metal, plastic or glass, etc.
7. All ingredients and packaging materials must be transported in clean carriers, free from odours and filth, free of rodents and/or insect infestation. Supplier acknowledges that upon receipt, all products and carriers will be inspected for evidence of the above and shipments that are deemed to be outside of conformance will be rejected.
8. The entire manufacturing process must be done in Canada and all the ingredients and packing materials must be of Canadian origin.

This guarantee will remain effective until further changes.

Dr. Abdi Saffari  
President

Date: July 19, 2011





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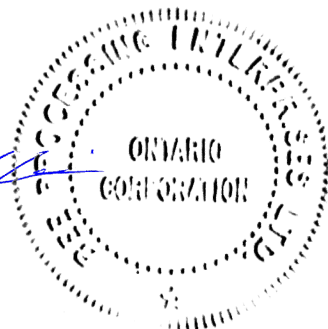
## MATERIAL SAFETY DATASHEET

<b>Product Name</b>	Feedbee®
<b>Form</b>	Fine Powder
<b>Product Category</b>	Pollen substitute diet for Honeybees
<b>Manufacturer</b>	<b>BEE PROCESSING ENTERPRISES Ltd.</b> <b>ADDRESS:</b> 115 Commander Blvd. <b>CITY:</b> Toronto <b>PROVINCE:</b> Ontario <b>POSTAL CODE:</b> M1S 3M7 <b>COUNTRY:</b> CANADA <b>TELEPHONE NUMBER:</b> 416-291-3226 (X 226) <b>TOLL FREE NUMBER:</b> 1 800-837-5292 (X226) <b>MOBILE NUMBER:</b> 647 702 9344 <b>FAX NUMBER:</b> 416-291-2159 <b>EMAIL ADDRESS:</b> <a href="mailto:amsaffari@yahoo.com">amsaffari@yahoo.com</a> <b>WEBSITE:</b> <a href="http://www.feedbee.com">www.feedbee.com</a>
<b>MSDS Health Effects:</b>	It is not hazardous/ allergenic to human or animals but it is recommended not to be fed to human and animals other than honeybees, bumble bees and other insects.
<b>Signs and Symptoms of Exposure:</b>	
<b>SKIN CONTACT:</b>	Irritations not expected after direct contact.
<b>EYE CONTACT:</b>	It may cause irritation and tears as normal reaction against any object/s enters the eyes. However eye contact should be avoided.
<b>INHALATION</b>	Dust is not toxic. May cause cough as a normal reaction against inhaled dust. However inhalation should be avoided.
<b>INGESTION:</b>	It is not harm full to human or other animals if ingested. However ingestion should be avoided.
<b>MSDS First Aid Procedure:</b>	
<b>SKIN CONTACT:</b>	Wash the dust with water.
<b>EYE CONTACT:</b>	Wash eyes with water for at least 15 minutes. Obtain immediate medical assistance if dust particle/s not removed.
<b>INHALATION:</b>	Obtain fresh air.
<b>INGESTION:</b>	Drink fresh water.

Dr. Abdi Saffari

President

Date: July 19, 2011





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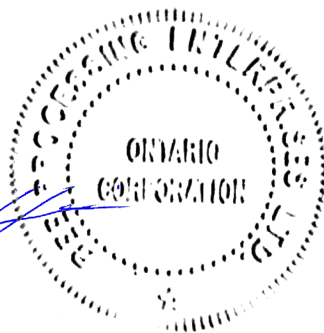
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## MANUFACTURING TECHNICAL INFORMATION

<b>Product Name</b>	Feedbee®
<b>Form</b>	Fine Powder
<b>Product Category</b>	Pollen substitute diet for honeybees
<b>Ingredient:</b>	<p>Various parts of Canadian plant materials such as Grains, Leaves, Roots, Fruits, Seeds, Kernels, and brans.</p> <p>In order to avoid any possible contamination with Honeybees and bumblebees or any other pollinators no any parts of flowers or pollens or reproductive parts of any plants are used.</p>
<b>Processing</b>	<p>1- In order to soften the fibres and also to remove any possible fungal or microbial activity the harvested plant materials are soaked for 12 hours in lukewarm water.</p> <p>2- In order to soften the fibres and break the hard plant cell walls, to kill all the possible bacteria/fungi to destroy any possible antinutritional factors, to destroy any possible residue of insects/pests, plant diseases, to destroy any possible chemicals such as pesticides/insecticides the soaked materials are then pressure cooked for 4 hours at pressure of 3 - 4 PSI is used for fibrous materials. The pressure is maintained automatically and is monitored every 45 minutes by the technicians.</p> <p>3- In order to dehydrate the materials, prepare them for grinding, to soften the fibres and break the hard cell walls, to kill all the possible bacteria/fungi to destroy any possible antinutritional factors, to destroy any possible residue of insects/pests, plant diseases, to destroy any possible chemicals such as pesticides/insecticides the cooked materials are then air dried at 45 °C for so many minutes to reduce the moisture to 4% - 5%.</p> <p>4- In order to dehydrate the grains, prepare them for gridding, to kill all the possible bacteria/fungi to destroy any possible antinutritional factors, to destroy any possible residue of insects/pests, plant diseases, to destroy any possible chemicals such as pesticides/insecticides the grains are spread 1 inch thick on belts and toasted by ultra violet heat at 110°C for 15 seconds.</p> <p>5- In order to produce a very fine powder at 75 µ particle size and also to crush any possible microscopic eggs of insects and pests the dried/toasted materials are then ground separately with grinders at the speed of the 35000 RPM for its higher efficiency.</p>

Dr. Abdi Saffari  
President

Date: June 22, 2011





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## MANUFACTURING TECHNICAL INFORMATION

<b>Processing</b>	<p>6- The ground materials are then mixed thoroughly for 25-30 minutes.</p> <p>Although the shelf life of the finished product is 20-22 months but, in order to send out the freshly made Feedbee and to prevent any storage at the production end the entire processing is done based on the each purchasing order. The considerably little extra amount of the product made is stored in separate warehouse under close supervision of insect/pest/rodent controlling agency.</p>
<b>Packaging:</b>	<p>7- The well mixed finished product will then be sucked by air to be bagged into interlocked bags automatically.</p> <p>The bags are 10kg labelled with 2 stickers in English and required language of the importer country and 20kg pre-printed bags.</p> <p>The 20 kg bags are 3 layers of Polly and paper with offset perforation of all the layers to avoid moister penetration and exhaustion of the inside air and heat.</p>
<b>Storage Requirements:</b>	<p>No refrigeration is required as long as the finished product is in powder form. The shelf life for the product in powder form is 3 years for the date of manufacturing.</p> <p>Once mixed with sugar syrup in form of patty it requires to be stored in cool room with 13-15°C for 4 months and further than that it requires refrigeration. The storage area must be clean, free from insects and rodents.</p>
<b>Heat Tolerance:</b>	<p>The finished product can tolerate high heat up to 110°C for 45 minutes for any preparations.</p>
<b>Frost Tolerance:</b>	<p>The finished product can tolerate extreme cold in deep freezers or natural.</p>
<b>Moisture Absorption:</b>	<p>The finished product can absorb moisture as it is a dried and finely ground powder.</p>

Dr. Abdi Saffari  
President  
Date: July 19, 2011





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## TECHNICAL DATASHEET

<b>Product Name</b>	Feedbee®			
<b>Form</b>	Fine Powder			
<b>Particle size</b>	75 µ			
<b>Product Category</b>	Pollen substitute diet for Honeybees			
<b>HS Code</b>	230 80000			
<b>Nutritional Facts:</b>		<b>Item</b>	<b>Available Amount %</b>	
	1	Crude Protein	41.51	
	2	Crude Fat	3.90	
	3	Crude Carbohydrate	40.09	
	4	Crude Fiber	4.20	
	5	Crude Ash	2.20	
	5-1	Acid Insoluble Ash	1.80	
	6	Vitamins	4.30	
	7	Moisture	4.00	
<b>Protein Profile</b>		<b>Item</b>	<b>Available Amount % of protein</b>	
	1	Aspartic acid	8.00	
	2	Glutamic acid	9.00	
	3	Alanine	4.20	
	4	Arginine	8.70	
	5	Cystine	1.10	
	6	Glycine	4.20	
	7	Histidine	2.50	
	8	Isoleucine	7.00	
	9	Leucine	8.30	
	10	Lysine	7.30	
	11	Methionine	3.00	
	12	Phenylalanine	5.30	
	13	Proline	3.40	
	14	Hydroxyproline	2.10	
	15	Serine	5.10	
	16	Threonine	4.00	
	17	Tyrosine	3.80	
	18	Valine	4.00	
19	Tryptophane	6.00		
<b>Mineral profile</b>		<b>Item</b>	<b>Units</b>	<b>Actual Amount Available</b>
	1	Potassium	%	0.1462
	2	Sodium	%	5.4292
	3	Chloride	%	0.0240
	4	Sulfur	%	2.0094
	5	Cobalt ppm	mg/kg	0.0235
	6	Copper ppm	mg/kg	12,108.642
	7	Iodine ppm	mg/kg	1,004.4094
	8	Iron ppm	mg/kg	40,050.22
	9	Manganese ppm	mg/kg	20,092.379
	10	Selenium ppm	mg/kg	0.3909
11	Zinc ppm	mg/kg	10,023.5400	



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## TECHNICAL DATASHEET

<b>Vitamin Profile</b>		Item	Units	Actual Amount Available
	1	Vitamin A	KIU/kg	4,413.3380
	2	Vitamin D3	KIU/kg	999.9998
	3	Vitamin E	IU/kg	40,011.0300
	4	Choline	mg/kg	160.5899
	5	Vit K	mg/kg	399.3000
	6	Menadione	mg/kg	399.3000
	7	Biotin	mg/kg	40.0000
	8	Folic acid	mg/kg	249.8999
	9	Niacin (B30)	mg/kg	11,995.5900
	10	Pantothenic acid (B5)	mg/kg	3,696.5600
	11	Pyridoxine (B6)	mg/kg	640.7800
	12	Riboflavin (B2)	mg/kg	2,000.0000
	13	Thiamine (B1)	mg/kg	482.3279
14	Cobalamin (B12)	mg/kg	3.0000	
<b>Fat/Lipid Profile</b>		Item	Units	Amount Available % of Lipid
	1	Arachidonic	%	22.00
	2	Palmitic acid .	%	7.00
	3	Stearic acid.	%	7.00
	4	Oleic acid	%	18.00
	5	Linoleic acid	%	32.00
<b>Carbohydrates Profile</b>		Item	Units	Amount Available % of Carbohydrate
	1	Starch	%	43.00
	2	Glucose	%	20.00
	3	Fructose	%	18.00
	4	Sucrose	%	12.00
	5	Fibres	%	5.00
6	Maltose, Stachyose, Rafinose and other toxic sugars		Nil – <0.0001 MPN/g	
<b>Microbial Facts</b>		Item	Available Amount	
	12	Microbial Colony Count	<150,000 CFU/g	
	13	<i>Coliform &amp; E.coli</i>	Nil – <0.0001 MPN/g	
	14	<i>Escherichia coli</i>	Nil – <0.0001 MPN/g	
	15	<i>Coliform</i>	Nil – <0.0001 MPN/g	
	16	<i>Salmonella</i>	Nil – <0.0001 MPN/g	
	17	<i>Staphylococcus aureus</i>	Nil – <0.0001 MPN/g	
	18	Yeast plate count	<150 CFU/g	
	19	Mould plate count	<32 CFU/g	
<b>Chemical Facts</b>		Item	Available Amount	
	20	Pesticide	Nil	
	21	Antibiotics	Nil	
22	<i>Aflatoxins</i>	Nil – <0.0001 MPN/g		





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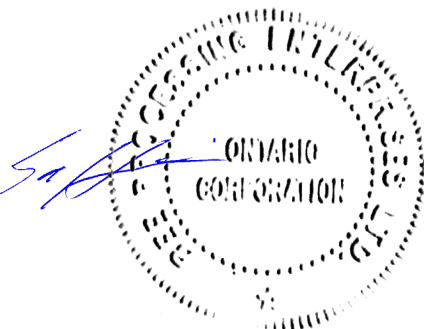
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## TECHNICAL DATASHEET

<b>Processing</b>	<p>1- In order to soften the fibres and also to reveal any possible fungal or microbial activity the harvested plant materials are soaked for 12 hours in lukewarm water.</p> <p>2- In order to soften the fibres and break the hard plant cell walls, to kill all the possible bacteria/fungi to destroy any possible antinutritional factors, to destroy any possible residue of insects/pests, plant diseases, to destroy any possible chemicals such as pesticides/insecticides the soaked materials are then pressure cooked for 4 hours at pressure of 3 - 4 PSI is used for fibrous materials. The pressure is maintained automatically and is monitored every 45 minutes by the technicians.</p> <p>3- In order to dehydrate the materials, prepare them for grinding, to soften the fibres and break the hard cell walls, to kill all the possible bacteria/fungi to destroy any possible antinutritional factors, to destroy any possible residue of insects/pests, plant diseases, to destroy any possible chemicals such as pesticides/insecticides the cooked materials are then air dried at 45 °C for so many minutes to reduce the moisture to 4% - 5%.</p> <p>4- In order to dehydrate the grains, prepare them for gridding, to kill all the possible bacteria/fungi to destroy any possible antinutritional factors, to destroy any possible residue of insects/pests, plant diseases, to destroy any possible chemicals such as pesticides/insecticides the grains are spread 1 inch thick on belts and toasted by ultra violet heat at 110°C for 15 seconds.</p> <p>5- In order to produce a very fine powder at 75 µ particle size and also to crush any possible microscopic eggs of insects and pests the dried/toasted materials are then ground separately with grinders at the speed of the 35000 RPM for its higher efficiency.</p>
	<p>6- The ground materials are then mixed thoroughly for 25-30 minutes. Although the shelf life of the finished product is 36 months but, in order to send out the freshly made Feedbee and to prevent any storage at the production end the entire processing is done based on the each purchasing order. The considerably little extra amount of the product made is stored in separate warehouse under close supervision of insect/pest/rodent controlling agency.</p>
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<b>Heat Tolerance:</b>	<p>The finished product can tolerate high heat up to 110°C for 45 minutes for any preparations.</p>
<b>Frost Tolerance:</b>	<p>The finished product can tolerate extreme cold in deep freezers or natural.</p>
<b>Moisture Absorption:</b>	<p>The finished product can absorb moisture as it is a dried and finely ground powder.</p>

Dr. Abdi Saffari  
 President  
 Date: July 19, 2011







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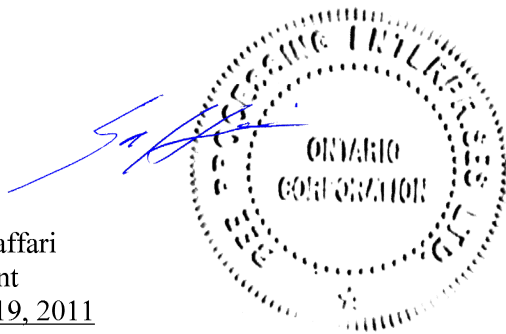
## NUTRITIONAL COMPOSITION OF Feedbee®

This company guarantee the following nutritional composition for Feedbee® tested by independent company **Silliker Canada Co.** 90 Gough Road, Unit 4 Markham, Ontario L3R 5V5 Canada.

Tel: 905-479-5255 / Fax: 905-479-4645

Supplier assures that the following Nutritional Composition is printed on the bags of Feedbee.

Nutritional Facts:	Item	Available Amount %
	1	Crude Protein
2	Crude Fat	3.9
3	Crude Carbohydrate	41.09
4	Crude Fiber	4.2
5	Crude Ash	2.2
5-1	Acid Insoluble Ash	1.8
6	Sodium	0.008
7	Potassium	0.055
8	Calcium	0.014
9	Magnesium	0.081
10	Phosphorous	0.046
11	Moisture	4.0
Microbial Facts	Item	Available Amount
	12	Microbial Colony Count
13	<i>Coliform &amp; E.coli</i>	Nil – <0.0001 MPN/g
14	<i>Escherichia coli</i>	Nil – <0.0001 MPN/g
15	<i>Coliform</i>	Nil – <0.0001 MPN/g
16	<i>Salmonella</i>	Nil – <0.0001 MPN/g
17	<i>Staphylococcus aureus</i>	Nil – <0.0001 MPN/g
18	Yeast plate count	<150 CFU/g
19	Mould plate count	<32 CFU/g
Chemical Facts	Item	Available Amount
	20	Pesticide
21	Antibiotics	Nil
22	<i>Aflatoxins</i>	<10



Dr. Abdi Saffari  
President

Date: July 19, 2011