



# National Animal Supplement Council



## Preferred Supplier Data Sheet (PSDS) for Raw Material Suppliers and Contract Manufacturers

All Raw Material Suppliers and Contract Manufacturers must provide the information requested in this form as part of the qualification procedure for acceptance as a Preferred Supplier by NASC. Any fields not applicable to your company should be completed by entering N/A.

Please return copies of the completed form(s) and requested certifications electronically to Bill Bookout at [b.bookout@nasc.cc](mailto:b.bookout@nasc.cc) or mail to:

NASC  
PO Box 5168  
Sun City West, AZ 85376

This information will be posted in the Members Section of the NASC Web Site for companies to download for use in qualifying and accepting the supplier.

Questions: contact Bill Bookout at the NASC office (760-751-3360 X1)

SECTION 1: SITE OVERVIEW			
NAME AND ADDRESS OF COMPANY OR SITE RESPONSIBLE:	Cypress Systems, Inc. 40365 Brickyard Drive, Suite 101, Madera, CA, 93636 (Our manufacturing partner that makes our products is AB Mauri Foods, Inc., Veracruz Plant) AB Mauri Foods: Federal Highway Cordoba-La Tinaja Km 49, Cuitlahuac, Veracruz, MX 94910		
WEB SITE:	Cypress Systems: <a href="http://www.CypressIngredients.com">www.CypressIngredients.com</a> / AB Mauri: <a href="http://abmna.com">http://abmna.com</a>		
CONTACT PERSON	First Point of Contact: Roland Geiger		
TELEPHONE NUMBER:	559-229-7850		
E-MAIL:	Roland@CypressIngredients.com		
BUSINESS DESCRIPTION / SITE DETAILS:			
FACILITY SIZE / # EMPLOYEES:	47,483.00 m <sup>2</sup> of built area. 150 Employees	DATE EST:	2013
GENERAL AND PRODUCT LIABILITY INSURANCE LEVELS:	<b>Cypress:</b> 3,000,000 on: Each Occurrence / Personal & Adv Injury / General Aggregate / Products-Comp/OP AGG <b>AB Mauri – Veracruz:</b> Civil Liability Insurance, ZURICH Company, which covers: Civil liability, activities and properties, including: damages to third parties, damages to third parties at their properties, civil liability products and finished works in national territory and worldwide coverage including USA and Canada. Civil liability on accidental and sudden contamination.	UNION:	CTM – Sindicato de Trabajadores de la Industria Alimenticia
SPECIFY TYPE(S) OF INGREDIENT(S), MANUFACTURING CAPABILITIES, PRODUCTS PRODUCED/SUPPLIED BY THE SITE, SERVICES AND THEIR INTENDED APPLICATIONS:	Yeast–dry and cream–for the following applications: bakery, bioethanol, wine, nutrition.		
SITE ACTIVITIES CONDUCTED:	Manufacturing of yeast, in cream and dry form.		
ORGANIZATIONAL CHART:	See attached.		

SECTION 2: EVIDENCE OF COMPLIANCE			
INDEPENDENT QUALITY CERTIFICATIONS:	Yes IF YES, SPECIFY: Food Safety System Certification – FSSC 22000 v4.1; Approval number 0010837		
	QUALITY MANAGEMENT SYSTEM STANDARD:	N/A	
	APPROVAL CERTIFICATES:	ISO 14001:2015	
	NUMBER AND NAME OF REGISTRAR WHO PROVIDED CERTIFICATE OF APPROVAL:	00009721 / LRQA	
OTHER CERTIFICATIONS OR EXTERNAL AUDIT PROGRAMS:	Food Safety System Certification – FSSC 22000 v4.1		
WEB SITE:	<a href="https://www.abmauri.com/">https://www.abmauri.com/</a>		
DATE OF LAST FDA OR STATE AGENCY CGMP INSPECTION AND OUTCOME (PROVIDE COPY OF REPORT OF OBSERVATIONS FROM LAST FDA OR STATE INSPECTION):	The FDA has not inspected the facility. The last food safety audit was received in November 2018, for the transition to FSSC 22000 version 4.1, which includes additional requirements (such as food defense and food fraud). The agency approved the facility (certificate attached).		



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SECTION 3: RAW MATERIAL SUPPLIERS & CONTRACT MANUFACTURERS ONLY	
DO YOU HAVE Q/C RELEASE REQUIREMENTS FOR ALL SHIPMENTS WHEN THEY ARRIVE: (YES / NO)	Yes
DO YOU SAMPLE EVERY LOT OF RAW MATERIALS RECEIVED: (YES / NO)	Yes
DO YOU RE-PACK LARGE QUANTITIES INTO SMALLER QUANTITIES AT YOUR FACILITY: (YES / NO)	No
DO YOU SAMPLE EVERY LOT: (YES / NO)	Yes
DO YOU PERFORM ANY BLENDING AT YOUR FACILITY (YES / NO)	No
<b>LIST ALL INGREDIENTS HELD AT YOUR FACILITY (ATTACH A LIST/DOCUMENT IF AVAILABLE: (YES / NO))</b>	
PHARMACEUTICAL:	No
NUTRITIONAL:	Yes
BOTANICAL:	No
MINERAL: Mineral Yeast Products	Yes
ENZYME:	No
HORMONE:	No
PROBIOTIC: Active Dry Yeast only	Yes
CHEMICAL (OTHER):	No
<b>METHODS CONDUCTED IN FACILITY: (YES / NO)</b>	
DO YOU USE AN IN-HOUSE LOT NUMBERING SYSTEM?	Yes
DO YOU EVER MIX MULTIPLE LOTS OF THE SAME INGREDIENT WHEN YOU BLEND?	No
<b>TESTING INFORMATION:</b>	
<b>*IF YOU RELY ON BOTH IN-HOUSE AND OUTSIDE CONTRACT LABS, PLEASE FILL OUT BOTH SECTIONS*</b>	
DOES THIS FACILITY RELY ON AN <b>IN-HOUSE</b> LAB? (YES / NO)	No
IN-HOUSE TESTS PERFORMED: (YES / NO)	Yes
POTENCY ASSAY OF RAW MATERIALS? (YES / NO)	Yes
RAW MATERIAL ASSAY? (YES / NO)	Yes
MICROBIAL? (YES / NO – IF YES SPECIFY): Salmonella, E. coli, Coliforms, Plate Count, Yeast, Mold	Yes
pH? (YES / NO)	Yes
MOISTURE? (YES / NO)	Yes
ELEMENTAL PESTICIDES? (YES / NO – IF YES SPECIFY): Only for sugar source; see Pesticide Stmt.	Yes
HEAVY METALS? (YES / NO – IF YES SPECIFY)	Yes
OTHER? (YES / NO – IF YES SPECIFY): As, Cd, Hg, Pb	Yes
<b>IF YOU HAVE AN IN-HOUSE LAB</b> PLEASE SPECIFY WHICH LAB ACCREDITATION ORGANIZATION(S) YOU ARE AFFILIATED WITH:	FSSC 22000 Certification includes verification of laboratory practices under ISO 17025 standards.



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<b>OUTSIDE CONTRACT LABS USED</b>	
PLEASE LIST YOUR MOST FREQUENTLY USED CONTRACT LABS AND THEIR ACCREDITATION STATUS: (e.g., ISO, FDA, USDA, AOAC, USP, NSF, NPA, A2LA, ANSI, ETC.) <b>*PLEASE PROVIDE ACCREDITATION NUMBER*</b>	
<b>NAME OF LAB #1:</b>	Merieux Nutrisciences – Crete IL
ADDRESS / LOCATION:	3600 Eagle Nest Drive Crete, IL 60417
CONTACT NAME / PHONE NUMBER:	Andi Ferrell 312-938-5324
LIST ANY CERTIFICATIONS FOR THE LAB:	ISO/IEC 17025:2005
<b>TESTING PERFORMED BY THE OUTSIDE LAB:</b>	
POTENCY ASSAY OF RAW MATERIALS? (YES / NO)	No
RAW MATERIAL ASSAY? (YES / NO)	No
MICROBIAL? (YES / NO – IF YES SPECIFY)	No
pH? (YES / NO)	No
MOISTURE? (YES / NO)	No
ELEMENTAL PESTICIDES? (YES / NO – IF YES SPECIFY)	No
HEAVY METALS? (YES / NO – IF YES SPECIFY)	No
OTHER? (YES / NO – IF YES SPECIFY)	Bulk Density and Granulation
<b>NAME OF LAB #2:</b>	Merieux Nutrisciences – Salida, CA
ADDRESS / LOCATION:	5262 Pirrone Court Salida, CA 95368
CONTACT NAME / PHONE NUMBER:	Andi Ferrell 312-938-5324
LIST ANY CERTIFICATIONS FOR THE LAB:	ISO/IEC 17025:2005
<b>TESTING PERFORMED BY THE OUTSIDE LAB:</b>	
POTENCY ASSAY OF RAW MATERIALS? (YES / NO)	No
RAW MATERIAL ASSAY? (YES / NO)	Yes
MICROBIAL? (YES / NO – IF YES SPECIFY)	Yes
pH? (YES / NO)	No
MOISTURE? (YES / NO)	Yes
ELEMENTAL PESTICIDES? (YES / NO – IF YES SPECIFY)	No
HEAVY METALS? (YES / NO – IF YES SPECIFY)	No
OTHER? (YES / NO – IF YES SPECIFY)	No
<b>NAME OF LAB #3:</b>	Chemical Solutions
ADDRESS / LOCATION:	931 N Seventh Street, Harrisburg, PA, 17102
CONTACT NAME / PHONE NUMBER:	Kelsey Ellis, 717-697-7536
LIST ANY CERTIFICATIONS FOR THE LAB:	NELAP (ISO/IEC/EN/17025)
<b>TESTING PERFORMED BY THE OUTSIDE LAB:</b>	
POTENCY ASSAY OF RAW MATERIALS? (YES / NO)	Yes
RAW MATERIAL ASSAY? (YES / NO)	Yes
MICROBIAL? (YES / NO – IF YES SPECIFY)	No
pH? (YES / NO)	No
MOISTURE? (YES / NO)	No
ELEMENTAL PESTICIDES? (YES / NO – IF YES SPECIFY)	No
HEAVY METALS? (YES / NO – IF YES SPECIFY)	Yes
OTHER? (YES / NO – IF YES SPECIFY)	No



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#### SECTION 4: CGMP COMPLIANCE DETAILS

PROVIDE A BRIEF SUMMARY OF HOW THE SUPPLIER COMPLIES WITH EACH APPLICABLE ELEMENT OF THE CURRENT GMP GUIDELINES. NON-APPLICABLE ELEMENTS SHOULD BE NOTED AS SUCH.

The facility works under FSSC 22000 standards to prevent food safety risks; pre-requisite programs, Quality and Food Safety policies and procedures are implemented.

IS FACILITY ISO CERTIFIED? YES / NO: IF YES SPECIFY THE ISO STANDARD AND ATTACH CURRENT CERTIFICATE.	Yes. ISO 14001:2015
LIST AND ATTACH ANY OTHER CERTIFICATIONS OR EXTERNAL AUDIT PROGRAMS (E.G., NSF, USP, NPA, ISO, ETC.):	FSSC 22000 (Version 4.1): Includes ISO 22000:2005, ISO/TS 22002-1:2009, and additional FSSC 22000 requirements

SPECIFY MOST RECENT FACILITY INSPECTIONS BY STATE, FEDERAL, OR  
FOREIGN AGENCY (DATE OF INSPECTION, AND RESULTS OF THE INSPECTION SPECIFY AGENCY):

DATE	INSPECTION AGENCY	RESULTS OF THE INSPECTION
November 5 to 8, 2018	Lloyd's Register Group Limited	Without Non-Conformities; Continue Certification

#### SECTION 5: ADDITIONAL INFORMATION

Hazard Plan (HACCP) / DATE IMPLEMENTED:	2013
STATISTICAL PROCESS CONTROL/PROCESS ANALYTICAL CONTROL:	We have in place an automated control system that allows for a stable process that yields uniform quality yeast. Some of the statistical tools used are trend analysis and ANOVA.
CORPORATE BIOTERRORISM ACT COMPLIANCE:	Registered with FDA under Section 415 of the Federal Food, Drug, and Cosmetic Act (FD&C Act) [21 U.S.C. § 350d] for food facilities. Biennial Registration Renewal, number: 16310833038
DESCRIBE ALL MEASURES TAKEN BY FACILITY TO ENSURE PRODUCT QUALITY AND PRODUCT CONTAMINATION PREVENTION.	Raw material and process hazard analysis - The following five OPRP's (Operational Pre-requisite Programs) and two CCP's as a control of food safety: OPRP 1 – Raw material reception; OPRP 2 – Sterilization of PCV's; OPRP 3 – Molasses sterilization; OPRP 4 – Molasses treatment storage; OPRP 5 – Sifters in dry yeast; OPRP 6 – Sifter for ingredients in 2 in 1; OPRP 7 – Magnetic traps in 2 in 1 line. CCP 1 – Cream Filter; CCP 2 – X Ray Detector
MEMBERSHIP IN INDUSTRY TRADE GROUPS:	American Society of Mechanical Engineers, Institute of Food Technologies, Institute of Packaging Professionals, International Association for Food Protection, American Bakers Association, AACC International, Society for Industrial Microbiology, plus eleven more.

#### SECTION 6: CONTRACT MANUFACTURERS

HOW DO YOU GUARANTEE BANNED SUBSTANCES (STIMULANTS, NARCOTICS, STEROIDS, DIURETICS, BETA-2-AGONISTS, BETA BLOCKERS, MASKING AGENTS, OR SIMILAR SUBSTANCES) ARE NOT PRESENT IN YOUR INGREDIENTS?	Our yeast products are primary grown. Culture media COAs are received and reviewed upon receipt for test results against our specifications. All new ingredients are tested by an accredited third-party Laboratory against the Food Chemical Codex, to ensure they meet the requirements for use in food applications.
HOW DO YOU QUALIFY AN INGREDIENT MANUFACTURER?	Our approval process includes the submission of documentation as a requirement per our Food safety questionnaire, including a letter of guarantee and a third-party certification audit, and this information is reviewed by our Corporate Quality Team.

#### SECTION 7: AUTHENTICITY OF INFORMATION & CONTACT INFORMATION

COMPANY NAME:	Cypress Systems, Inc.		
CONTACT NAME:	Roland Geiger	TITLE:	Qualified Individual, Business Operations
E-MAIL ADDRESS:	Roland@CypressIngredients.com		

BY SIGNING BELOW, I CERTIFY THAT THE INFORMATION GIVEN BY ME TO THE NATIONAL ANIMAL SUPPLEMENT COUNCIL (NASC), INC. IS TRUE AND COMPLETE TO THE BEST OF MY KNOWLEDGE. I UNDERSTAND THAT IF THE INFORMATION PROVIDED IS NOT THOROUGH AND COMPLETE, NASC WILL REJECT THE FORM AND RESUBMISSION OF THE FORM WILL BE REQUIRED.

<b>Signature</b> 	<b>Date:</b> April 30, 2019
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