



## Food - Hygiene and Health

**HOSAN® International Consulting**

**HYGIENE ORGANISATION SAFETY ANALYSIS NATURE**

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# HEALTH - CERTIFICATE

Product:

**NATURAL SPRING WATER**

Collected & Botteled by:

**Wildalpen Wasserverwertungs Ltd.**

FN 182226v; A 8924 WILDALPEN, Saeuserbach 166

**Europe – Austria - Vienna**

Office Adress Vienna:

c.o. Dr. Karl Martschitsch

A 1130 WIEN, Franz Schalk Platz 6



Certified by:

**HOSAN® GmbH**

Hygiene und Preventive Medicine

Environment – Industry - Food

05.08.2002

**M. D. Karl I. Hellemann M. Sc.**



### **The natural raw water of the mountain spring Säusenstein is collected**

- in the Alpine region of the Hochschwab, with an environment clean and not polluted,
- out of a huge underground water resource with an aquifers capacity of several years and which is divided into different cascade sections
- after a filtration period of approximately 4 to 7 days
- by an authorised well approved by the official authority

### **and is bottled**

- in an establishment and a plant which is under the control of the same management;
- any manipulation is handled with regard to the collecting, treating, bottling, packaging and storing of natural spring water and bottled drinking water;
- excluding the possibility of contamination by pests or other animals;
- under a strictly performed external charge-linked control of the production, adequate to the purity of the raw water guarantees the intended high quality;
- under clean air laminar conditions at the filler station and clean air conditions on the bottle transport to the filler station;
- under adequate precautions being taken to prevent the natural spring water from being contaminated by any chemical or physical cleaning or disinfection measurements of the technical facilities;
- under adequate precautions to contaminate the natural spring water, which could influence the composition of the natural spring water and not to cause an increase the number of microbiological species and the total number of micro organisms and not to lead to a hygienic harmful contamination of the natural spring water;
- avoiding that piping (cross connection) or fittings or other technical overhead structures (back flow prevention device) can influence the quality or cause a secondary contamination of the product;
- in actual produced bottles and labelled properly.

The processing and the procedure follow the Code of Good Manufacturing Practice – and the General Principles of Food Hygiene.

The staff has been trained in hygienic procedures and behavior; the staff is informed about Communicable Diseases transmitted by food occasionally; the staff has an external supervision.

Lot identification, continuous reporting of production and regularly monitoring of certain criteria guarantee the product's quality.

(e. g. Spring discharge <Longtime Observation>, appearance, odour and taste, conductance, pH, charge linked in line and end point test of the micro biological flora).

### **The production and the controlled bottled product follow the recommendation and fulfil the requirements of these working regulations:**

- National Austrian Trinkwasserverordnung (LMG75 / BGBl 21/ 2001)
- Codex Austriacus Chapter B17 "Bottled Water" (LMB III B17; 32017/0-VI/B/1b/00)
- German Trinkwasserverordnung
- The International Code of Hygienic Practice for Collecting, Processing and Marketing of potable and natural mineral water
- The Guidelines of the EU Standard for Natural Mineral Water RL 96 70 / EG
- The WHO Guidelines for Potable Water
- Public Health Reasons / Administrative Guidelines / Accredited Program US
- Standards for Accreditation of National Certification Organisations US
- National Organisation for Competency Assurance US

**Information resource:** [www.cyberexperts.net](http://www.cyberexperts.net) HYPERFOOD® / Aqua Experts / Analytical Reports:  
b.a.r.b.a.r.a. GmbH / Analytical Report: MA 15 Institute of Environment and Medicine of the Community Vienna / Radiology - Report: Seibersdorf GmbH / Vienna Hochquellenwasserleitung – Owner of the well / Hydro - Geology National Institute of Geology at Vienna (Bundesanstalt f. Geologie)  
**Experts:** DI Dr. chem. G. Zuder specialisation in Chemistry and § 50 Approbation for Food Analysis;  
M.D. Rossboth Specialisation in Hygiene and Microbiology; Environment and Health  
DI Dr. techn. Prüfert Water Analysis ; Prof. Dr. chem. Erich R. Schmid Water Analysis Ing Jiri Tykat  
Specialisation in Radio-Physic; Dr. Gerhard Mandl, Dr. Stadler and Geology  
M.D. Karl M. Hellemann M. Sc. Specialisation in clinical chemical Analysis and in Hygiene and Microbiology  
Specialisation in Molekular Medicine and Epidemiology; ÖÄK Dipl. of Occupational Health and Environment  
& Preventive Medicine; Specialisation in Family Medicine Registered 906373

# C E R T I F I E D

**Collecting and processing of  
the Wildalpen Natural Spring Water  
lead to a product,  
which fulfil the consumers expectation  
and  
meet the Code Requirements:**

**Food Safety - Illness Prevention - Honest presentation**

**M.D. Karl M. Hellemann M.Sc.**

Specialisation in Hygiene and Microbiology and Expert sworn to the Court



Date: 10 08 02

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