


**C E R T I F I C A T E   O F   O R I G I N**
**Collagenase NB 1 Premium Grade**
**Cat. No. : S1745503**

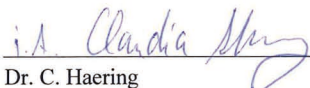
 from *Clostridium histolyticum*; EC 3.4.24.3 lyophil.

<b>Process of manufacture:</b>	Fermentation
<b>Sub-type/biosource:</b>	Bacterial
<b>Microbial species:</b>	<i>Clostridium histolyticum</i>
<b>Genetically modified organisms used in manufacturing process:</b>	No
<b>Does the fermentation process contain any animal components?</b>	Yes
<b>Animal tissue used in manufacturing process;</b>	Bovine: Peptone (skin, bones, free from skull and vertebrate column)
<b>Country of origin of the biological components:</b>	Bovine peptone: United States of America Bovine milk (casein): New Zealand, Australia
<b>Country of manufacture:</b>	Germany
<b>Animal(s) controlled by USDA (United States Department of Agriculture) or Foreign Government Facilities?</b>	Yes
<b>Are the animal(s) traceable back to the processing facility?</b>	Yes
<b>Is there any commingling with other animal materials?</b>	No
<b>Did animal(s) pass ante and post mortem testing?</b>	Yes
<b>Are allergenic materials used in the manufacturing process?</b>	The product itself is allergenic
<b>Comments:</b>	
The a. m. product does not contain and is not derived from specified risk material as defined in Commission Decision 97/534/EC.	




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 Dr. A. Freter  
 Quality Assurance




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 Dr. C. Haering  
 Product Manager Collagenase NB