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# Build trust with the USP Dietary Ingredient Verification Program

## Quality ingredients matter

The global supply chain is complex and vulnerable to disruptions, as many intermediaries play a role in a product's production, distribution, and delivery.

But disruptions to the supply chain do not have to mean compromising quality. Not properly assessing quality risks can lead to regulatory actions, product recalls, and even cause patient harm.



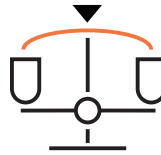
# Verifying the quality of your dietary ingredients

Disruptions to your supply chain do not have to mean compromising quality.

The USP Dietary Ingredient Verification Program helps ensure the quality of dietary ingredients, in addition to supporting the qualification of suppliers. The Program:



Helps demonstrate conformance with applicable Current Good Manufacturing Practice (CGMP) requirements



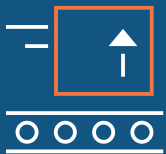
Verifies conformance to appropriate specifications for identity, strength, purity, and quality



Helps ensure conformance with acceptable limits for impurities and contaminants

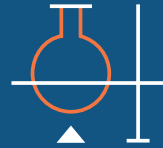


Helps ensure ingredient consistency from batch to batch



## USP Verification makes the quality of your dietary ingredients visible

- ▶ Demonstrates quality of ingredients to customers
- ▶ Helps differentiate ingredients from others in the market
- ▶ Strengthens confidence that CGMP and product quality standards have been met for continual improvement



## USP Verification helps mitigate risk to your supply chain

- ▶ Helps to qualify suppliers
- ▶ Helps reduce inspection costs
- ▶ Builds confidence in ingredient quality
- ▶ Reduces risk of inconsistent, substandard quality ingredients