

## Certificate of Analysis

<b>PRODUCT:</b>	<b>CITRI-FI<sup>®</sup> 200</b>
<b>CONTENTS:</b>	<b>Citrus Fiber and Guar Gum</b>
<b>LOT #:</b>	<b>R2414420-21</b>
<b>DATE OF MANUFACTURE (DD/MM/YYYY):</b>	<b>23-05-2024</b>
<b>DATE OF PACKAGING (DD/MM/YYYY):</b>	<b>23-05-2024</b>
<b>EXPIRATION DATE (DD/MM/YYYY):</b>	<b>23-05-2027</b>

<b>MICROBIAL ANALYSIS</b>	<b>Result</b>	<b>Specification</b>	<b>Method</b>
E. Coli	Negative/10g	Negative	AOAC 991.14/998.08
Salmonella	Negative/375g	Negative	AOAC 2011.03
Aerobic Plate Count (cfu/g)	<10	10 000 cfu/g max	AOAC 990.12
Yeast (cfu/g)	<10	1 000 cfu/g max	AOAC 997.02
Mold (cfu/g)	10	1 000 cfu/g max	AOAC 997.02

### ANALYTICAL ANALYSIS

Moisture	6.66%	10% Max	Modified NFTA 2.2.2.5
Particle Size (passing through 30 mesh)	99.18%	95% minimum	ISO 4610 : 2001
Water Holding Capacity (g water/ g dry material)	10.78	10.0 - 16.5	AACC 56-30

*Paige Mann*

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**Paige Mann**  
Director of Quality

05-29-2024

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**Date Issued**

\*Confidential Information/200 Series