

CERTIFICATE OF ANALYSIS

Name of Product: FOOD FLAVOR (NSF-12)

Batch: A013AD0235

Manufacturing Date: 26-JAN-2024

Storage Conditions: STORE IN COOL, DRY AND VENTILATED AREA.

Expiry Date: 26-JAN-2026

PARAMETER	METHODS	SPECIFICATION	RESULT
Appearance	Sensory Evaluation	White to off - white powder	White to Off-white powder
Total Steviol Glycosides, %	JECFA, 2010	95.00 - 100.00	96.49
Residual Ethanol, %	USP <467>	< 0.500	0.117
Residual Methanol, %	USP <467>	< 0.020	0.002
Ash, %	JECFA, Vol.4	< 1.00	0.04
Solubility, %	JECFA, Vol.4	Solubility (0.1%)	Approved
Loss on drying, %	JECFA, Vol.4	0 - 6.00	5.20
pH, (0.1% Solution)	JECFA, Vol.4	4.50 - 7.00	6.35
Lead (as Pb), ppm	AOAC 993.14	< 1.000	Not Detected
Arsenic (as As), ppm	AOAC 993.14	< 1.000	0.026
Mercury (as Hg), ppm	AOAC 993.14	< 1.000	Not Detected
Cadmium (as Cd), ppm	AOAC 993.14	< 1.000	Not Detected
Total Coliforms, CFU/g	AOAC 991.14	<10	Not Detected
E. coli, CFU/g	AOAC 991.14	<10	Not Detected
Salmonella sp.	ISO 6579	Absent in 25g	Absent
Total Plate Count, CFU/g	AOAC 966.23	< 1000	Not Detected
Yeast, CFU/g	AS 1766.2.2	< 100	Not Detected
Mold, CFU/g	AS 1766.2.2	< 100	Not Detected

Pb, As, Cd, And Hg Reported As Not Detected Denotes <0.005



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