

CERTIFICATE OF ANALYSIS

Product Name: Pea Protein 80%
 Manufacture Date: 27th September 2020
 Batch Number: 3700/15221200560
 Amount: 1000kg

Other Name: Yellow Pea Protein Powder
 Testing Date: 28th September 2020
 Re-Test Date: 26th September 2022

| Item | Specification | Test Result | Testing Method |
|---------------------------------|--|-------------|------------------|
| PHYSICAL PROPERTIES | | | |
| Appearance | Powder uniformity and relax, no agglomeration or mildew, no foreign matters with naked eye | Conforms | Visual |
| Colour | Light Cream/Yellowish | Conforms | Visual |
| Particle size 100mesh | >90% | 97.8% | Q/DFS0001S |
| Odour | Characteristic/Bland | Conforms | Sensory Analysis |
| CHEMICAL ANALYSIS | | | |
| Protein | ≥80 | 83.1 | AOAC 981.10 |
| Moisture | ≤ 10% | 6.7.3% | AOAC 984.25 |
| PH | 6.5 – 8.5 | 7.2 | Q/DFS0001S |
| Ash | ≤ 8.0% | 5.2% | AOAC 984.25 |
| Gluten | <20mg/kg | 5mg/kg | R7001 |
| MICROBIOLOGICAL ANALYSIS | | | |
| Total Plate Count | ≤ 30000 cfu/g | 2900 cfu/g | AOAC 990.12 |
| Coliforms | ≤ 10 cfu/g | < 10 cfu/g | AOAC 991.14 |
| Salmonella | Nil | Complies | AOAC 967.26 |
| Staphylococcus Aureus | Nil | Complies | AOAC 975.55 |
| Conclusion: | Conforms to the requirements of standard | | |

Remarks: Test results above are just for reference. As for specific, the sample shall be taken as standards.