## **CERTIFICATE OF ANALYSIS**

Product Name: Pea Protein 85% Manufacture Date: 11<sup>th</sup> July 2021

Batch Number: 3700D04075210711

Amount: 1200kg

Other Name: Yellow Pea Protein Powder

Testing Date: 11<sup>th</sup> July 2021 Re-Test Date: 10<sup>th</sup> July 2023

Item	Specification	Test Result	Testing Method
PHYSICAL PROPERTI	ES		
Appearance	Powder uniformity and relax, no agglomeration or mildew, no foreign matters with naked eye	Conforms	Visual
Colour	Light Cream/Yellowish Powder	Conforms	Visual
Particle size 80mesh	> 90%	91.4%	GB/T22427.5-2008
Odour	Characteristic/Bland	Conforms	Sensory Analysis
CHEMICAL ANALYSIS			
Protein	≥85	85.9	GB5009.5-2016 I
Moisture	≤ 10%	6.92%	GB5009.3-2016 I
РН	6.0 - 8.0	7.75	Internal Method
Ash	≤ 8.0%	4.5%	GB5009.4-2016 I
Fat	≤ 2.0%	<0.1	GB5009.6-2016 I
Gluten	<20mg/kg	5mg/kg	R7001
MICROBIOLOGICAL A	ANALYSIS		
Total Plate Count	≤ 30000 cfu/g	700 cfu/g	GB4789.2-2016
Coliforms	≤ 10 cfu/g	< 10 cfu/g	GB4789.3-2016 II
Yeast	≤ 100 cfu/g	< 10 cfu/g	GB4789.15-2016 I
Mould	≤ 100 cfu/g	< 10 cfu/g	GB4789.15-2016 I
Salmonella	ND/25g	Not Detected	GB4789.4-2016
Staphylococcus Aureus	ND/25g	Not Detected	GB4789.10-2016 I
Heavy Metals			
Arsenic	≤0.1mg/kg	< 0.01	GB5009.11-2014

Lead	≤0.1mg/kg	<0.04	GB5009.12-2017
Cadmium	≤0.1mg/kg	< 0.019	GB5009.15-2014
Mercury	≤0.1mg/kg	<0.01	GB5009.17-2014
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.