

CERTIFICATE OF ANALYSIS

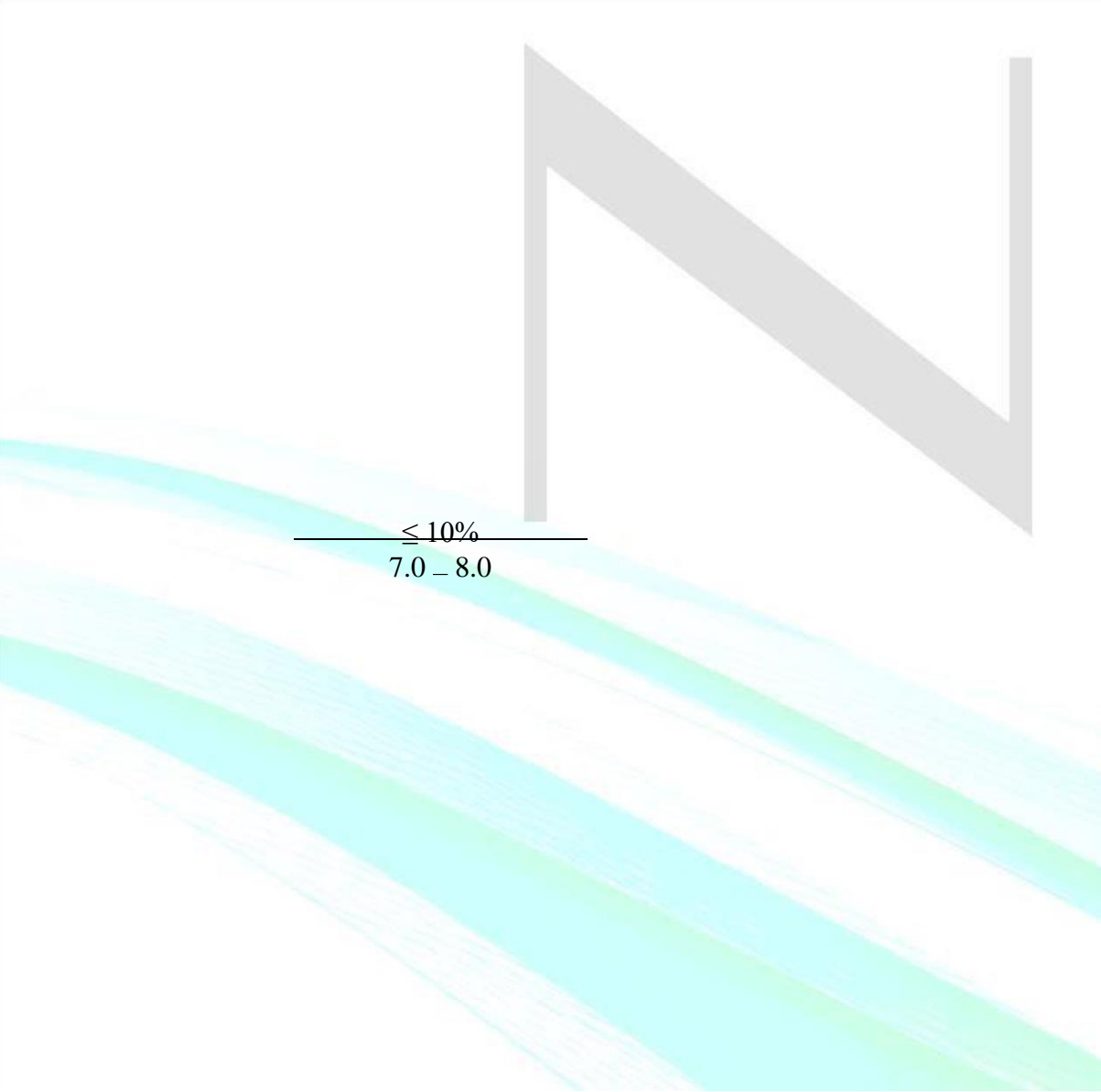
Product Name: Pea Protein 80%
Manufacture Date: 13th March 2021
Batch Number: 3700D04068-210428
Amount: 1000kg

Other Name: Yellow Pea Protein Powder
Testing Date: 18th March 2020
Re-Test Date: 12th March 2023

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 Powder	Conforms	Visual
Particle size 80mesh	> 90%	91.4%	GB/T22427.52008
Odour	Characteristic/Bland	Conforms	Sensory Analysis
CHEMICAL ANALYSIS			
Protein	≥ 80	80.7	GB5009.5- 2016 I
Moisture		6.92%	GB5009.3- 2016 I

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

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Internal Method

Ash	≤ 6.0%	4.4%	GB5009.4-2016 I
Fat	≤ 2.0%	<0.1	GB5009.6-2016 I
Gluten	<20mg/kg	5mg/kg	R7001
MICROBIOLOGICAL 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	GB5009.112014
Lead	≤0.1mg/kg	<0.04	GB5009.122017
Cadmium	≤0.1mg/kg	<0.019	GB5009.152014
Mercury	≤0.1mg/kg	<0.01	GB5009.172014
Conclusion:	Conforms to the requirements of standard		