

CERTIFICATE OF ANALYSIS

1. Production summary

Production Lot Numbers	FD-433
Final FD Product	Maqui Berry Powder Organic
Raw Material	Maqui
Plant part	Whole fruit
Production Date	February 22, 2022
Expiration date	February 22, 2025

2. Description

Produce Genus/Variety	<i>Aristotelia chilensis</i>
Additives	No additives
Allergen Statement	No allergens / Allergen free

3. Organoleptic Characteristics

Color	Typical of Freeze Dry Maqui
Odor	Typical of Freeze Dry Maqui
Flavor	Typical of Freeze Dry Maqui

4. Physical Characteristics

Parameter	Client Specification	Ref. Methodology	Results
Moisture	< 4 %	Mettler-Toledo Halogen Moisture Analyzer (90°C, 5 min)	0.5 %
Granular distribution or particle size	<40 Mesh 95% min	ASTA method 10.0	99.98 %
	>40 Mesh 5% max		0.02 %

5. Microbiological Characteristics

Parameter	Client Specification	Ref. Methodology	Result
Total Aerobic Plate Count	<5 x 10 ⁴ cfu/g	AOAC Official Method 990.12	< 10 cfu/g
Total Coliforms	<50 cfu/g	AOAC 991.14	< 10 cfu/g
Escherichia coli Bacteria	<10cfu/g	AOAC 991.14	< 10 cfu/g
St. Aureus Bacteria	<10cfu/g	AOAC Official Methods 2003.07	<10 cfu/g
Listeria	Negative in 25g	I-CTS-LAB-145 Based on VIDAS (LMX) method, validation AFNOR (N°BIO 12/27-02/10)	Negative in 25g
Salmonella	Negative in 25g	I-CTS-LAB-144 Based on VIDAS (LMX) method, validation AFNOR (N°BIO 12/32-10/11)	Negative in 25g
Molds	< 2*10 ³ cfu/g	BAM Online 2001, chapter 18	<10 cfu/g
Yeast	< 2*10 ³ cfu/g	Bam Online 2001, chapter 18	<10 cfu/g

6. Food Safety / Sanitary Characteristics

Allergens	Allergen Free
Genetically Modified Organisms (GMO)	Contains No Genetically Modified Organisms
Extraneous Foreign Material	Free of Any Extraneous Foreign Material (Metal Detector Screened for ferrous and non-ferrous; manually screened and inspected for other inorganic extraneous material)

Data contained in this report are for total output of FD-433 lot

Quality Control Signature	<i>AL</i>
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