

## Product C of A

### CERTIFICATE OF ANALYSIS

Date: 12/11/2020

This is to confirm: Compliance to specification for Native MCC Powder

Batch Number: 20234A  
Product Code: 11438  
Product Name: Native MCC Powder  
Casein Powder (MCC)  
Date of Production: 21/08/2020  
Best Before Date: 21/08/2022

#### 1. Organoleptic Values

Test / Parameter	Specification	Results
Appearance and Colour <i>(FFGL In-house testing)</i>	Agglomerated white powder	Normal
Flavour and Odour <i>(FFGL In-house testing)</i>	Bland/neutral flavour profile	Good

#### 2. Physical Values

Test / Parameter	Specification	Results
Scorched Particles (25 g)	A	A

#### 3. Microbiological Values

Test / Parameter	Specification	Results
Standard Plate Count	≤ 10,000 CFU/g	190
Coliforms	< 10 CFU/g	<10
E. coli	< 10 CFU/g	<10
Yeast	≤ 50 CFU/g	<10
Mould	≤ 50 CFU/g	<10
Bacillus cereus	< 100 CFU/g	10 est
Coagulase Positive Staph	< 10 CFU/g	<10
Salmonella	Not Detected / 375g	Not Detected
Listeria	Absent / 25g	Absent

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### 4. Chemical Values

Test / Parameter	Specification	Results
Protein (dry basis) %	≥ 86.0	90.0
Protein (as is) %	≥ 82.0	86.4
Carbohydrate by difference (Lactose) %	≤ 5.0	<1
Fat %	≤ 3.0	1.8
Moisture %	≤ 6.0	4
Ash %	≤ 8.0	7.8
pH (10% Solution)	6.0 - 7.5	7.04
Antibiotic	Not Detected	Not Detected