

CERTIFICATE OF ANALYSIS

Product and Batch Information

Product Name: Coconut Powder		Source: Coconut fruit	
Batch No.: LSM251109		Quantity: 2000KGS	
Manufacture Date: Nov, 09, 2025	Analysis Date: Nov, 09, 2025	Report Date : Nov, 08, 2027	

Analysis	Specification	Result	Test method
Physical Description			
Appearance	White fine Powder	White fine Powder	Visual
Odor	Characteristic	Characteristic	Organoleptic
Taste	Characteristic	Characteristic	Organoleptic
Color	Clear, a little milk white	Characteristic	Organoleptic
Impurity	No visible impurity	Complies	Visual
Reconstituability	Solution is clear with a little milk white, no layering after 30 mins		Organoleptic
Chemical Tests			
Assay	Fruit powder	Fruit powder	TLC
Loss on drying	5% Max	1.4%	GB5009.3-2016
Protein	7g / 100g Min	8.2 g / 100g	GB5009.5-2016
Ash	5% Max	2.9%	GB5009.4-2016
Solubility	90% Min	99%	Complies
Microbiology			
Total plate count	1000cfu/g Max	<1000cfu/g Max	AOAC
Yeast & Mould	100cfu/g Max	<100cfu/g Max	AOAC
E. Coli	Negative	Negative	AOAC

Conclusion : **Complies with the Q/HNNP 001S-2024 standard**

Packing and Storage

Packing : Pack in paper-carton and two plastic-bags inside.

Shelf life : 2 year when properly stored.

Storage: Store in a well-closed place with constant low temperature and r

Laboratory technician: