

CERTIFICATE OF ANALYSIS

Product and Batch Information		
Product Name: Mango Fruit Powder	Botanical Source: Mangifera indica	
Batch No.: LSM251203	Quantity: 800KG	
Manufacture Date: Dec,03, 2025	ReportDate:Dec,03,2025	ExpirationDate:Dec,02,2027

Analysis	Specification	Result	Test method
Physical Description			
Identification	Positive	Positive	TLC
Appearance	Yellowpowder	Yellowpowder	Visual
Odor	Typical flavour of mango, free from rancidity, off foreign odours, flavours and taints.		Organoleptic
Particle size	95%through80mesh	99%	Visual
Chemical Tests			
Assay	Fruit Powder	Fruit Powder	TLC
Sulphated Ash	5.0% Max	2.70 %	2g / 525C /3hrs
Loss on drying	5.0% Max	3.30 %	5g / 105C /2hrs
TotalAcid	0.4-2.5 g/100g	1.1 g/100g	GB12456-2021
Total Sugar	5-50 g/100g	10.2 g/100g	GB5009.8-2023
Microbiology			
Total plate count			
Yeast & Mould	1000cfu/g Max	<1 0 00c f u/g	AOAC
E. Coli	100cfu/g Max	<100cfu/g	AOAC
Salmonella	Negative	Negative	AOAC
Conclusion :	Negative	Negative	AOAC

Complies with the enterprise 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 no direct sun light.

Laboratory technician:	Checker:	Quality control: Zhang wei
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