

## CERTIFICATE OF ANALYSIS

<b>Product Name</b>	Black Berry Powder		
<b>Latin Name</b>	<i>Rubus Fruticosus</i>		
<b>Batch Number</b>	20221025	<b>Manufacture Date</b>	20221025
<b>Country of Origin</b>	China	<b>Used part</b>	Fruit
<b>Sterilization Method</b>	High Temperature Sterilization		
<b>Report Date</b>	20221025	<b>Expiry Date</b>	20241024

Item of Analysis	Specification	Results	Test Methods
<b>Organoleptic</b>			
Appearance	Powder	Conforms	Organoleptic
Color	Purple powder	Conforms	Organoleptic
Odor	Characteristic	Conforms	CP2010
Taste	Characteristic	Conforms	CP2010
<b>Physical Characteristics</b>			
Particle Size	100% pass 80 mesh	80MESH	CP2010
Loss on drying	9%NMT (%)	2.35%	USP<731>
Total ash	5%NMT (%)	2.01%	USP<561>
Bulk Density	45-60g/100mL	48g/100mL	CP2010IA
Residue of Solvents	None	Conform	NLS-QCS-1007
<b>Heavy metals</b>			
Total Heavy Metals	10ppm Max	Conform	USP<231>method II
Lead (Pb)	2ppm NMT	0.03ppm	ICP-MS
Arsenic (As)	2ppm NMT	0.3ppm	ICP-MS
Cadmium (Cd)	2ppm NMT	0.4ppm	ICP-MS
Mercury (Hg)	0.2ppm NMT	0.02ppm	ICP-MS
<b>Microbiological Tests</b>			
Total Plate Count	10000cfu/g Max	Conform	USP<61>
Yeast & Mold	1000cfu/g Max	Conform	USP<61>
E. Coli.	Negative	Conform	USP<61>
Salmonella	Negative	Conform	USP<61>
Staphylococcus	Negative	Conform	USP<61>

**Storage:** Store in tight, light-resistant containers, avoid exposure to direct sunlight, moisture and excessive heat.

**Shelf Life:** 24 months if store under the conditions above and stay in original packaging.

