

# PREMIUM INGREDIENT CO.,LTD

## CERTIFICATE OF ANALYSIS

<b>Product Name</b>	Dextrose Anhydrous	<b>Batch Quantity</b>	183MTS
<b>Manufacture Date</b>	22/05/2024	<b>Expiry Date</b>	21/05/2026
<b>Batch No.</b>	20240522-1	<b>Certificate</b>	All
<b>Packing</b>	Packed in 25kgs/Kraft Paper Bags with P.E. Inner		
<b>Specification</b>	<b>Food Grade, FCC 12</b>		
<b>Function</b>	<b>Nutritive Sweetener; Humectant; Texturizing Agent</b>		

<b>Items</b>	<b>Specification</b>	<b>Result</b>
Description	White, crystalline granules or as a granular powder	Conforms
Identification	A copious red precipitate of cuprous oxide forms	Conforms
Solubility	Freely soluble in water, very soluble in boiling water, and slightly soluble in alcohol	Conforms
Assay	99.5%-100.5%	99.85%
Arsenic	≤1mg/kg	<1
Chlorides	≤0.018%	<0.018%
Lead	≤0.1mg/kg	N.D.
Sulfur Dioxide	≤0.001%	0.0006
Loss on Drying	≤2.0%	0.26%
Optical (Specific) Rotation	+52.6°～+53.2°	+53.06°
Residue on Ignition	≤0.1%	0.05%
Starch	A yellow color indicates the absence of soluble starch	Conforms
Heavy Metals	5ppm max	<2
Cadmium	0.05mg/kg max	N.D.
Mercury	0.01mg/kg max	N.D.
Granulation(particle size)	100% pass 20mesh	Conforms
Total Bacteria Count	≤1,000cfu/g	<10cfu/g
Yeast and Mould	≤100cfu/g	<10cfu/g
Coliforms	<1/g	N.D.
E. coli	<1/g	N.D.
Salmonella	<1/25g	N.D.
<b>Conclusion</b>	<b>The Results conform to the Specification</b>	

Analyst: Tian Dongqing/Zhao Xiaoli

Checker: Xing Haibao

Supervisor: Liu Guixiang