

## Certificate of Analysis

No: FOODGEL<sup>TM</sup>-Carrageenan 001

Product Name	Foodgel <sup>™</sup> M101	
Batch Number	Net Weight	
Production Date	Expiry Date	
Customer ID & Name		
Invoice Number		

Item	Standard	Test Result	Conclusion
Appearance	Yellow powder	Conform	Qualified
Particle Size(%)	90% pass 200 mesh	Conform	Qualified
Viscosity(mPa.s)	≥5	15.2	Qualified
Water gel strength(g)	≥400	520	Qualified
PH level	8.0-11.0	9.54	Qualified
Loss on Drying(%)	≤12.0	4.95	Qualified
Ash(%)	15-40	35.7	Qualified
Arsenic(As, mg/kg)	≤3.0	<3.0	Qualified
Lead(Pb, mg/kg)	≤5.0	<5.0	Qualified
Mercury(Hg,mg/kg)	≤1.0	<1.0	Qualified
Cadmium(Cd,mg/kg)	≤2.0	<2.0	Qualified
Total Plate Count(CFU/g)	≤5000	2600	Qualified
Yeasts and Molds(CFU/g)	≤300	<100	Qualified
Salmonella	Absent in 10g	Absent	Qualified
E.coli	Absent in 5g	Absent	Qualified

## Conclusion: Through analysis, the quality of this batch number is approved.

- Note 1: Water gel streng test conditions: 1.5% solution ,permanent 20°C temperature for 16~18h pH level test conditions: 1.5% solution,room temperature
- Note 2: Viscosity test conditions: 1.5% solution ,permanent 75<sup>°</sup>C temperature BROOKFIELD rotating viscometer(DV2TLVTJ0), No.61 roter,30rolls/min
- Note 3: Reccommended storage conditions: Keep the prodution in a cool dry area.

Authorized Signature

Q. C. Supervisor:

DuanShaoYuan

Foodmate Co., Ltd.