

## CERTIFICATE OF ANALYSIS

<b>Product Name:</b>		Casein acid	<b>Batch No.</b>	JL20240311
<b>Cas</b>		9000-71-9	<b>MF Date</b>	Mar. 11,2024
<b>Packing</b>		25kg/Bag	<b>Analysis Date</b>	Mar. 12,2024
<b>Quantity</b>		30000kg	<b>Specifications</b>	30-90 Mesh
<b>INSPECTION ITEMS AND STANDARDS</b> 检验项目及标准		<b>RESULT</b> 检验结果	<b>STANDARD</b> 标准	<b>TESTING BASE</b> 检测依据
<b>Colour and lustre</b>	Cream-white to creamy-yellow	Cream-white to creamy-yellow	Complies	GB 31638-2016
<b>Taste, smell</b>	With a unique taste and smell, no peculiar smell	With a unique taste and smell, no peculiar smell	Complies	GB 31638-2016
<b>State</b>	Dry uniform powder, allow a small amount of deep yellow particles, no, normal vision foreign foreign body visible and smell, no peculiar smell.	Dry uniform powder with a small amount of deep yellow particles, no normal vision visible foreign foreign bodies	Complies	GB 31638-2016
<b>Protein (as dry base) g/100g</b>	≥90.0	93.4	Complies	GB 5009.5-2016 (First method)
<b>Casein (accounting for protein) g / 100g</b>	≥95.0	96.9	Complies	GB 316382016 Appendix A
<b>Fat, g / 100g</b>	≤2.0	1.97	Complies	GB 5009.6-2016 (Third method)
<b>Moisture, g / 100g</b>	≤12.0	11.6	Complies	GB5009.3-2016 (First method)
<b>Free Acid (0.1 mol/L NaOH) (mL / g)</b>	≤0.27	0.260	Complies	GB 5009.239-2016 (First method)
<b>Ash content %</b>	≤2.0	1.8	Complies	GB 5009.4-2016 (First method)
<b>Undissolved substance %</b>	≤0.50	0.359	Complies	GB 5413.29-2010 (Second method)

<b>Dynamic viscosity mPa.s</b>	700-5000	2650	Complies	GB/T 10247-2008
<b>Melamine, mg / kg</b>	≤2.5	≅0.1%	Complies	GB/T 22388-2008 (First method)
<b>Total number of bacterial colonies: CFU / g</b>	n=5;c=2; m=50000; M=200000	320;380;400;430;380	Complies	GB 4789.2-2022
<b>Colorectal flora CFU / g</b>	n=5;c=1; m=10; M=100	<10; <10; <10; <10; <10;	Complies	GB 4789.3-2016 (Second method)
<b>Inspect the conclusion</b>	<b>Complies.</b>			

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