ORDER #: 303630 P.O. #: N.20240421PO1

CERTIFICATE OF ANALYSIS

PRODUCT NAME:

NATURAL COCONUT CREAM

FLAVOR

PRODUCT CODE:

BATCH NUMBER:

378658

MFG DATE:

052224

PHYSICAL DATA

ACTUAL RESULT

APPEARANCE/FORM:

OFF WHITE FREE FLOWING POWDER

ACCEPTABLE

AROMA/FLAVOR:

COCONUT TASTE & AROMA

ACCEPTABLE

MOISTURE:

LESS THAN 15%

3.37%

GMO STATUS:

oxdiv DOES NOT CONTAIN COMPONENTS FROM A GENETICALLY

MODIFIED ORGANISMS

☐ MAY DERIVED FROM GENETICALLY MODIFIED ORGANISMS.
HOWEVER DUE TO THE HIGHLY PROCESSED NATURE, THIS
PRODUCT SHOULD NOT CONTAIN ANY DNA OR PROTEIN.
THEREFORE DO NOT REQUIRE TO BE LABELED AS GM PRODU

THEREFORE DO NOT REQUIRE TO BE LABELED AS GM PRODUCT ACCORDING TO EU 1829/2003 ON GENETICALLY MODIFIED FOOD AND FEED AND 1830/2003 ON TRACEABILITY AND LABELING OF

GENETICALLY MODIFIED ORGANISMS

RECOMMENDED STORAGE CONDITION

TEMPERATURE 10°C (50°F) TO 21.1°C (70°F), SHELTERED FROM LIGHT AND MOISTURE.

SHELF-LIFE

UNDER THE RECOMMENDED STORAGE CONDITIONS AND IN ITS ORIGINAL SEALED PACKAGING, THE SHELF-LIFE FOR THIS PRODUCT IS 12 MONTHS.

RETEST PROCEDURE

(FIRST) RECOMMENDED PROCEDURE FOR RETESTING IS TO USE THE METHOD THAT WAS USED TO INITIALLY APPROVE THE FLAVOR FOR MANUFACTURING. (SECOND) YOU MAY SUBMIT A SAMPLE TO OUR LAB TO RETEST COMPARED TO FRESH MANUFACTURED PRODUCT STANDARDS.

LABEL STATEMENT

ALL INGREDIENTS CONTAINED IN THIS PRODUCT ARE APPROVED FOR USE UNDER DIRECTIVE (EC) 1334/2008 OR ARE LISTED ON THE FEMA GRAS LIST.