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

# CERTIFICATE OF ANALYSIS

PRODUCT NAME: NATURAL FRENCH VANILLA ICE CREAM FLAVOR

PRODUCT CODE:

BATCH NUMBER:

378659

MFG DATE: 052524

### PHYSICAL DATA

ACTUAL RESULT

OFF WHITE FREE FLOWING POWDER APPEARANCE/FORM: ACCEPTABLE

FRENCH TASTE & AROMA ACCEPTABLE AROMA/FLAVOR:

MOISTURE: LESS THAN 12% 6.53%

GMO STATUS: ☑ 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 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 FO THIS PRODUCT IS 12 MONTHS.

## RETEST PROCEDURE

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

UPDATED: 05/28/2024 JO/JO