

CERTIFICATE OF ANALYSIS

PRODUCT NAME	(Organic Pea Protein)	BATCH NUMBER	BOPP2303103
PRODUCT CODE		MANUFACTURE DATE	28/03/2023
COUNTRY OF ORIGIN	China	BEST BEFORE DATE	27/03/2025
COUNTRY OF PROCESSING	China	ORGANIC CERTIFICATION	ACO; EU; NOP

Characteristic	Specification	Results	Test Method
Physical/Chemical			
Appearance	Light yellow powder	<i>Conforms</i>	<i>Organoleptic</i>
Taste and Odour	Natural pea flavour, typical smell	<i>Conforms</i>	<i>Organoleptic</i>
Particle Size (#100 Mesh)	> 99%	<i>Conforms</i>	<i>#100 mesh screen</i>
Protein on dry matter (N*6.25) (%)	≥ 80	81.4	<i>AOAC 984.13</i>
Moisture (%)	≤ 10	7.04	<i>GB 5009.3-2016 I</i>
Ash Content (%)	≤ 8	3.97	<i>GB 5009.4-2016 I</i>
pH	6.0~8.0	7.02	<i>pH meter</i>
Total Heavy Metals (ppm)	<10	<i>Conforms</i>	<i>GB 5009 12-2017 I; 11-2014 I; 17-2014 I; 15-2014</i>
Pesticide Residue (ppm)	<1	<i>Conforms</i>	<i>EN15662.2008</i>
Gluten Residue (ppm)	<5	<i>Conforms</i>	<i>M132</i>
Soy Residue (ppm)	<10	<i>Conforms</i>	<i>M121</i>
Melamine (ppm)	<0.25	Not Detected	<i>GB/T 22388-2008 II</i>
Microbiological			
Aerobic plate count (cfu/g)	≤15,000	1,300	<i>GB 4789.2-2016</i>
Mould/Yeast (cfu/g)	Max. 50	< 10	<i>GB 4789.15-2016 I</i>
Enterobacteriaceae (cfu/g)	<10	<i>Conforms</i>	<i>GB 4789.41-2016</i>
E. coli (cfu/g)	<10	<i>Conforms</i>	<i>GB 4789.38-2012 II</i>
<i>Salmonella</i> spp	Absent/25g	<i>Conforms</i>	<i>GB 4789.4-2016</i>
<i>Listeria monocytogenes</i>	Absent/25g	<i>Conforms</i>	<i>GB 4789.30-2016 I</i>
<i>Staphylococcus aureus</i> (cfu/g)	Absent/25g	<i>Conforms</i>	<i>GB 4789.10-2016 I</i>