

## CERTIFICATE OF ANALYSIS

<b>PRODUCT NAME</b>	(Org Pea Protein)	<b>BATCH NUMBER</b>	UKaS-OPP240101
<b>PRODUCT CODE</b>		<b>MANUFACTURE DATE</b>	06/01/2024
<b>COUNTRY OF ORIGIN</b>	China	<b>BEST BEFORE DATE</b>	05/01/2026
<b>COUNTRY OF PROCESSING</b>	China	<b>ORGANIC CERTIFICATION</b>	ACO; EU; NOP

Characteristic	Specification	Results	Test Method
<b>Physical/Chemical</b>			
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	82.70	<i>AOAC 984.13</i>
Moisture (%)	≤ 10	6.67	<i>GB 5009.3-2016 I</i>
Ash Content (%)	≤ 6	4.20	<i>GB 5009.4-2016 I</i>
pH	6.0~8.0	6.87	<i>pH meter</i>
Gluten Residue (ppm)	<5	<i>Conforms</i>	<i>ELISA</i>
Soy Residue (ppm)	<10	<i>Conforms</i>	<i>ELISA</i>
Arsenic (ppm)	<0.1	<i>Conforms</i>	<i>GB 5009 12-2017 I; 11-2014 I; 17-2014 I; 15-2014</i>
Cadmium (ppm)	<0.1	<i>Conforms</i>	
Lead (ppm)	<0.1	<i>Conforms</i>	
Mercury (ppm)	<0.01	<i>Conforms</i>	
Pesticide Residue (ppm)	<1	<i>Conforms</i>	
Melamine (ppm)	<0.25	Not Detected	<i>GB/T 22388-2008 II</i>
<b>Microbiological</b>			
Total Plate Count (cfu/g)	≤10,000	1,100	<i>GB 4789.2-2016</i>
Yeast and Mould	<100	<10	<i>GB 4789.15-2016 I</i>
Enterobacteriaceae (cfu/g)	<10	<i>Conforms</i>	<i>GB 4789.41-2016</i>
<i>Enterobacter sakazakii</i>	Not detected/100g	<i>Conforms</i>	<i>GB 4789.40-2016 I</i>
E. coli (cfu/g)	<10	<i>Conforms</i>	<i>GB 4789.38-2012 II</i>
<i>Salmonella</i> spp	Absent/375g	<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>