

Certificate of Analysis / Certificat D'Analyse

Mannitol Food Grade, Kosher and Halal

Mannitol Qualité Alimentaire, Kascher et Halal

ITEM	SPECIFICATION	TEST RESULT
Appearance	White crystalline powder	Conforms
Solubility	Freely soluble in water, practically insoluble in ethanol (96 per cent)	Conforms
Identification		
Specification	+23° ~ +25°	+23.8°
Melting Point	165.0°C ~ 170.0°C	166.2°C ~ 167.2°C
Infrared Absorption	Conforms	Conforms
Appearance of Solution	Clear and colorless	Conforms
Conductivity	≤ 20µS/cm	1.6µS/cm
Reducing Sugars	≤ 0.1%	≤ 0.1%
Related Substances		
A (Sorbitol)	≤ 2.0%	0.55%
B+C (Maltitol + Isomalt)	≤ 2.0%	0.00%
Unspecified	≤ 0.1%	0.00%
Total	≤ 2.0%	0.55%
Disregard Limit	≤ 0.05%	0.00%
Nickel	≤ 1 ppm	< 1 ppm
Heavy Metals	≤ 5 ppm	< 5 ppm
Loss on Drying	≤ 0.5%	0.16%
Microbiological		
TAMC	≤ 10 ³ cfu/g	< 10cfu/g
TYMC	≤ 10 ² cfu/g	< 10cfu/g
E. Coli	Negative /100g	Conforms
Salmonella	Negative /100g	Conforms
Bacterial Endotoxins	< 2.5 EU/g	< 2.5 EU/g
Assay	97.0% ~ 102.0%	99.2%
Conclusion	Comply with BP/USP/EP Requirements.	

* Data based on manufacturer's document

Jmh

Quality Control

