

CERTIFICATE OF ANALYSIS

ISO Jacked flavour chocolate
2.27 kg

Product name

ISO Jacked_ flavour chocolate 2.27 kg

Physical requirements

Appearance: Powder
Flavour: Chocolate

Packaging

Net volume	2.27 kg
Package material	Jar

Nutrition facts

NUTRITION FACTS

Serving Size: 1 measuring scoop (31 g)

CONTENT	PER 100 g PRODUCT	PER SERVING 31 g	*RI% (PER SERVING)
Energy	1624 kJ 384 kcal	493 kJ/ 118 kcal	6,2%
Fat	4,0 g	1,2 g	1,2%
of which			
- Saturates	2,6 g	0,8 g	4,9%
Carbohydrate	3,2 g	0,9 g	0,0%
of which			
- Sugars	1,7 g	0,5 g	0,0%
Protein	83 g	26 g	52%
Salt	0,2 g	0,06 g	1,2%

*RI%: Reference intake of an average adult (8400 kJ/ 2000 kcal).

Allergen information

Made in a facility that uses milk, soy, egg and nuts.

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Microbiological Requirements

	Maximum Microbes/G.	Test Frequency	Method
Total Bacteria	Max 10000/g	Per Lot	AOAC 41.008
Staphylococcus	Negative 1/g	Per Lot	AOAC 41.018
Bacilli	Negative/g	Per Lot	AOAC 41.024
E. Coli	Negative/0.1g	Per Lot	AOAC 41.016
Endo Spore Forming Anaerobes	Negative/0.1g	Per Lot	AOAC 41.027
Clostridium Perfringes	Negative/0.1g	Per Lot	AOAC 41.019
Bacillus Cereus	Negative/1.0g	Per Lot	AOAC 41.016
Yeast & Mold	Max 100/g	Per Lot	AOAC 40.086
Aflatoxins B1	Negative/1g	Per Lot	AOAC 26.011
Aflatoxins B2	Negative/1g	Per Lot	AOAC 26.011
Aflatoxins G1	Negative/1g	Per Lot	AOAC 26.011
Aflatoxins G2	Negative/1g	Per Lot	AOAC 26.011
Aflatoxins M1	Negative/1g	Per Lot	AOAC 26.011
Salmonella	Negative	Per Lot	SOP-QM-06100

Toxicity (heavy metals) Requirements

	Maximum Mg./100g	Test Frequency	Method
Cadmium	0.05	Per Lot	AOAC 968.08
Mercury	0.03	Per Lot	AOAC 971.21
Lead	0.08	Per Lot	AOAC 968.08
Arsenic	0.05	Per Lot	AOAC 952.13
Copper	0.07	Per Lot	AOAC 960.40
Tin	0.09	Per Lot	AOAC 980.19

Stability Report

Item	Specification	Initial	1 Yr	2 Yrs	3 Yrs
Appearance	Liquid	Same	Same	Same	Same
Color	Passes	Passes	Passes	Passes	Passes
Weight Variation Or Fill Weight/ Volume	25ml	Passes	Passes	Passes	Passes

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Disintegration

**Disintegrates
in...**

45 minutes Passes Passes Passes Passes

**Nutritional
Information**

See Attached Passes Passes Passes Passes

(Typical)

Assay 100.1 +/- 1% +/- 1% +/- 1%

MPN

<9 Passes Passes Passes Passes

Staph

Negative Passes Passes Passes Passes

E. Coli

Negative Passes Passes Passes Passes

Mold & Yeast

Negative Passes Passes Passes Passes

DATE: 2022.03.25

SIGNATURE: _____

Head of QAU
Szűcs-Visnyei Eszter

b. [Redacted] KFT.

Adósz.: [Redacted]

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	CERTIFICATE OF ANALYSIS	
	ISO Jacked flavour vanilla 2.27 kg	

Product name	ISO Jacked flavour vanilla 2.27 kg																																										
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[REDACTED]	CERTIFICATE OF ANALYSIS	[REDACTED]
[REDACTED]	ISO Jacked_ flavour vanilla 2.27 kg	

<u>Disintegration</u>					
Disintegrates					
in...	45 minutes	Passes	Passes	Passes	Passes
Nutritional					
Information	See Attached	Passes	Passes	Passes	Passes
(Typical)	Assay	100.1	+/- 1%	+/- 1%	+/- 1%
MPN	<9	Passes	Passes	Passes	Passes
Staph	Negative	Passes	Passes	Passes	Passes
E. Coli	Negative	Passes	Passes	Passes	Passes
Mold & Yeast	Negative	Passes	Passes	Passes	Passes

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Head of QAU
Szűcs-Visnyei Eszter

[REDACTED SIGNATURE]

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