

# LIFTMODE

LIFTMODE  
47 W. Polk St. STE 100-241  
Chicago, IL 60605

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liftmode.com

## CERTIFICATE OF ANALYSIS

### Green Coffee Bean Extract

(*Coffea Canephora var robusta*)

Material Lot #: 2018036311      Manufacturer Analysis Date: 11/29/2018  
Country of Origin: China      Analysis Date: 01/29/2020  
Retesting Date: 01/29/2023

Analysis	Claim	Result
Chlorogenic Acid	≥50%	51.3%

Test	Specification	Result
HPLC Assay	≥50%	51.3%
ICP-MS		
Arsenic	≤1.5 ppm	0.270 ppm
Lead	≤0.5 ppm	0.036 ppm
Cadmium	≤0.5 ppm	0.011 ppm
Mercury	≤0.5 ppm	0.008 ppm
Total Aerobic Count	≤1000 cfu/g	Conforms
Yeast & Mold	≤100 cfu/g	Conforms
Coliform	≤10 cfu/g	Conforms
<i>E. coli</i>	Negative	Conforms
Salmonella	Negative	Conforms

Green Coffee Bean Extract should be stored at or below room temperature in a tightly sealed durable container.  
Green Coffee Bean Extract should be protected from excess heat, direct sunlight, excess humidity, and moisture.  
Green Coffee Bean Extract has a retesting period of 3 years from the date of analysis when properly stored.

## Green Coffee Extract



### Main Benefits

- **Green Coffee Extract** is extracted from the unroasted berries of *Coffea canephora*. It has nearly the same chemical makeup as the more commonly used coffee bean from *Coffea arabica*, but is a more environmentally-sustainable crop.
- **Green Coffee Extract** is primarily composed of Chlorogenic acids, which may have a beneficial effect on blood sugar and blood pressure.
- Chlorogenic acids metabolize into the potent antioxidant Ferulic acid, which may have anti-aging properties.

### Main Cautions

- **Green Coffee Extract** may contain trace amounts of caffeine, so those with medical conditions that limit caffeine or are sensitive to caffeine should use with caution.
- **Green Coffee Extract** is generally well tolerated but caution is still advised with higher doses.
- Consult your healthcare provider before use if you have a medical condition or if you are taking any prescription medications.

### Usage Tips

- A 0.625cc (1/8th teaspoon) measuring scoop is included. One rounded scoop contains one serving of approximately **400mg Green Coffee Extract**. As a dietary supplement, take 1 serving up to two times per day. Start at the lower suggested quantity to assess response.
- This dietary supplement is not intended to treat, diagnose, prevent, or cure any diseases. Consult your healthcare provider before use if you have a medical condition or if you are taking any prescription medications.
- Liftmode **Green Coffee Extract** is standardized to contain ≥50% Chlorogenic Acids by weight.
- It is safe to stack **Green Coffee Extract** with other supplements as long as the amount consumed does not exceed the suggested serving size.
- **Green Coffee Extract** may contain trace amounts of caffeine (≤2% by weight) so nighttime use is not recommended.
- The benefits of **Green Coffee Extract** are most effective when they are supported by a healthy diet and plenty of exercise.



812 Meadow Lark Lane, Goddlettsville, TN 37072  
Telephone: 615-239-8604

Certificate of Analysis

Synaptent LLC  
47 W Polk Street, 100-241  
Chicago, IL 60654

Product Name	Green Coffee Bean Extract	Client Lot Number	2018036311
Report Date	01/29/20	Laboratory Number	13595

Test	Method	Result
Cholorogenic Acid Assay	HPLC	51.3%
Lead	ICP-MS USP <730>	0.036 ppm
Arsenic	ICP-MS USP <730>	0.270 ppm
Cadmium	ICP-MS USP <730>	0.011 ppm
Mercury	ICP-MS USP <730>	0.008 ppm
Total Aerobic count	Biolumix	<100 cfu/g
Yeast and Mold	Biolumix	<100 cfu/g
E. Coli	Biolumix	<10 cfu/g
Coliform	Biolumix	<10 cfu/g
Salmonella	Biolumix	Negative

Note: Test method provided by the customer

Gregory Love  
Laboratory Group Leader

01/29/2020  
Date

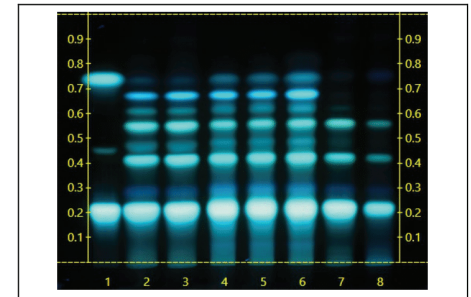
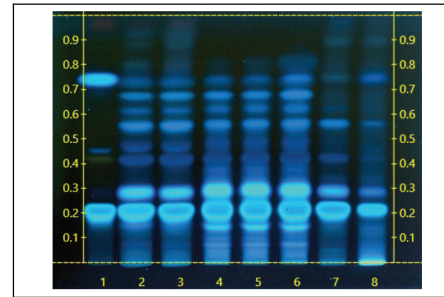
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Certificate Issued To:  
**Synaptent**  
47 W. Polk St.  
Chicago, Illinois 60605



Work performed at:  
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Garden Grove, CA 92841  
714-754-HERB (4372)  
714-668-9972 (FAX)  
Sales@Alkemist.com  
www.Alkemist.com

**Certificate of Analysis: Green Coffee Extract (2018036311)**  
High Performance Thin-Layer Chromatography with Photo-Documentation



Company Name: Synaptent  
Title: Green Coffee Extract  
Plant Part: fruit  
Sample Received: 08/20/20  
Sample Packaging: Foil Pouch  
Form of Botanical: powdered extract  
Appearance: Fine Powder  
Lot Number: (2018036311) → Lane 6 (0.5µl)  
Sample: 20233CMD\_1  
Latin Name: *Coffea canephora* Pierre ex A. Froehner [Rubiaceae]  
Reference Sample: Lane 2(3µl) (ANS29612BCC1), Lane 3(3µl) (ANS31412AF1) *Coffea canephora* (bean); Lane 7(3µl) (ABP05906AP1) *Coffea arabica* (seed); Lane 8(3µl) (ABP27815VDF2) *Coffea arabica* (fruit); held at Alkemist Labs, Garden Grove, CA.  
Analyst: A. Davis, N. Afendikova, M. Edwards, S. Kabbaj, N. Hoang, K. Tran, J. Lopez, J. Mares 141369  
Sample Preparation: 0.3g+3mL 70% grain Ethanol, sonicate/heat at 50° C for 30 min.  
Stationary Phase: Silica gel 60, HPTLC plates  
Mobile Phase: ethyl acetate: Dichloromethane: Formic Acid: Acetic acid: Water [10/2.5/1/1/1.1]  
Detection: (1) UV 366 nm  
(2) Natural Product + Polyethylene Glycol, 366nm (Reich, E., 2007)  
Reference Standard: Lane 1(3µl) Caffeic acid (02, XSYN), Chlorogenic Acid (11 (1026/0), XSYN), Methanol (0000206696, VWR), Caffeine (SLBH1002V, SigAl), Reagent Alcohol (073015B, VWR), Theobromine (01, XSYN), Methanol (0000204464, VWR)  
Reference Source: BTM-715-0001  
IDT-SOP-72-01

**Comments & Conclusions:** Lane 6 is the test sample Green Coffee Extract (2018036311). Lanes 2, 3, 7, 8, are the reference samples used for comparison. This test sample, Green Coffee Extract (2018036311) is consistent with the chromatographic profile of the reference samples of *Coffea canephora*, used above. **This test sample Green Coffee Extract (2018036311) has characteristics of *Coffea canephora* fruit.**

**NOTE:** The above conclusion may be a function of the natural variance found in botanicals &/or the extraction process used to create specific extracts. The growing and drying conditions, age, seasonal variations, geographic location, extraction solvents, etc. all play a role in the phytochemical fingerprint of botanicals as well as their extracts; hence, chromatographic variations are expected.

Khahn Tran  
HPTLC, R&D Technical Supervisor

Digitally signed by Khanh Tran  
DN: cn=Khanh Tran, o=Alkemist Laboratories, ou, email=khanh@alkemist.com, c=US  
Date: 2020.08.25 14:07:30 -07'00'  
Adobe Acrobat version: 2020.012.20043

Examined, Reviewed & Authorized by: Khanh N Tran, HPTLC, R&D Supervisor, Alkemist Labs

Report Date: 08/24/20

ISO/IEC 17025



Note: Any unidentified lanes in the above chromatograms are confidential and may represent internal studies or other test samples not related to 2018036311. This report applies to the sample investigated and is not necessarily indicative of the quality or condition of apparently identical or similar products. This report is for the exclusive use of the party who requested the report and not for public dissemination or use by third parties, including for promotional purposes, without the prior written permission of Alkemist Labs, Inc. This report provides technical results for a specific sample and the report shall not be altered, modified, supplemented or abstracted in any manner. Any violation of these conditions renders the report and its results void. © 2020Alkemist Labs, Inc. All Rights Reserved