CERTIFICATE OF ANALYSIS

Product Name:

Sleep Deep Gummies

Color: Purple

Filling Weight: 3000mg ± 10%

Standard: Inner Standard

Date of Production: Mar,2023

Date of Expiration: Mar,2025



Composition

Active

No.:	Ingredient	Label Claim
1	L-theanine	100mg
2	Melatonin	6mg
3	Magnesium (as Magnesium Oxide)	200mcg
4	Lemon Balm Extract	100mg
5	Chamomile Extract (Flower)	200mg

Excipient

6	Granulated	47.16%
7	Malt syrup	30.50%
8	Water	16.98%
9	Pectin	3.79%
10	Lactic acid	0.91%
11	Citric acid	0.38%

12	Organic Fruity extraction	0.28%

Physical&Chemical Standard

Item	Specification	Method &Reference
Shape	Bear	-
Color	Purple	-
Tissue	Gummies should be elastic and chewable, occasionally with tiny air bubble	-
Flavor	Mixberry flavor (natural)	-
Impurity	No visible foreign material	-
Quantity	Conform to OIML R 87	OIML R 87
Loss on drying(%)	≤ 18%	SB/T10021
S02 residua level(g/kg)	≤ 0.1	GB/T5009.34

Heavy Metals

Lead(mg/kg)	≤ 1.5	GB/T5009.12
Arenic(mg/kg)	≤ 1 .0	GB/T5009.11
Mercury(mg/kg)	≤ 0.1	GB/T5009.17
Cadmium(mg/kg)	≤ 1.0	GB/T5009.15

Microbial Limit

Total Aerobic Microbial Count(cfu/g)	≤ 1000	GB/T4789.24
Mold(cfu/g)	≤ 25	GB/T4789.24
Yeast(cfu/g)	≤ 25	GB/T4789.24
E.coli / 10g	Negative	GB/T4789.3
Salmonella / 10g	Negative	GB/T4789.3
Staphylococcus aureus / 10g	Negative	GB/T4789.3
Storage:	Stored in original unopened packaging at humidity (35-75% RH) and temperature(5-25 $^\circ$ C) environment, away from direct sunlight	

Shelf life:	1.For bulk products,6 months in original unopened packaging at humidity (35-75% RH) and temperature(5- 25 °C) environment after manufactured date. Must be packaged for retail within 3 months after manufactured date 2.The shelf life of 24 months is subject to storage condition at humidity (35-75% RH) and temperature(5- 25 °C) environment with packaging of PET bottles and aluminum foil sealed
Others	 1.Some gummies shape may change during storage due to the gravity 2.Gummies color change was caused by changing of natural colors that may occur during storage 3.Gummies taste may change due to the changing of natural flavoring during storage