



## CERTIFICATE OF ANALYSIS

<b>SUPPLIER DETAILS</b>			
<b>Supplier</b>	Fizzywhiz Unit 23 Maritime Enterprise Park Atlas Road Bootle Liverpool L20 4DY		
<b>Quality Contact:</b>	Fizzywhiz	Tel:	01519220041 Email: info@fizzywhiz.com
<b>Product Description &amp; Code:</b>	Rhubarb & Custard Flavouring		
<b>Stock Code:</b>	FRH-722846		
<b>Batch Number:</b>	WO00035924		
<b>Date of Manufacture:</b>	05/06/2023	<b>Best Before Date:</b>	05/06/2024
<b>Country of Manufacture:</b>	UK (England)		
<b>Storage Recommendations:</b>	Pack in full and tightly sealed containers. Store at room temperature in a dark and dry area.		
<b>TEST PARAMETER</b>	<b>SPECIFICATION</b>	<b>TEST RESULT</b>	
Clarity/texture	Clear	Clear	
Physical State @ 20°C	Mobile to slightly viscous liquid	Slightly viscous liquid	
Colour at time of testing – Undiluted	Pale yellow to red-orange	Green-yellow	
Flavour - Diluted	Conforms to in-house standard <sup>1</sup> Rhubarb with creamy and almond notes	Pass	
Density @ 20°C (g/cm <sup>3</sup> )	0.9310 to 0.9380	0.9344	
Refractive Index @20°C	1.4755 to 1.4805	1.4781	
<b>Certificate Issued by:</b>		<b>Certificate Checked &amp; Approved by:</b>	
Fizzywhiz		Fizzywhiz	