

Certificate of Analysis

Name of Product: Cornflour
Batch Number: BBB2438
INCI Name: Zea Mays Starch

| Test | Standards/Methods |
|-------------------------------------|--|
| Description | Fine Powder |
| Colour | White |
| Odour | Characteristic |
| Moisture (%) | 11.0 – 14.0 |
| Protein (Nx6,25) on cp (%) | <=0.450 |
| Sulfites (SO ₂) (mg/kg) | <=10 |
| pH - 20% (w/v) | 4.5 – 7.0 |
| Ash (%) | <=0.15 |
| Black Points (mg/kg) | <=5.0 |
| Brab. 5,8% ds, peak viscosity (BU) | >=450 |
| Brab. 5,8% ds, 10 min, 95°C (BU) | >=300 |
| Total Mesophylic Count | <=7,500 |
| Yeasts (n/g) | <=150 |
| Moulds (n/g) | <=150 |
| Coliforms (n/g) | <=10 |
| Escherichia Coli (/g) | Absent |
| Salmonella (/25g) | Absent |
| GMO Status | Not genetically modified |
| Botanical Origin | Maize |
| Storage | Store in a well-ventilated, clean and dry environment, away from odorous materials, at <60% relative humidity at ambient temperature |