

DIOXYME - MaxTaylor LLC
 12751 S. Cleveland Avenue, Suite 102
 Fort Myers, Florida 33907

Report Number: 1518833-1
 Report Date: 22-Aug-2016
 Report Status: Final

Certificate of Analysis

Sample Name:	Chocolate	Sample #:	5258548
PO Number	CVD	Receipt Date	16-Aug-2016
Lot Number Sample	321-16202	Receipt Condition	Ambient temperature
Serving Size	33g	Login Date	12-Aug-2016
Description	Chocolate	Storage Condition	Ambient temperature

Analysis	Result
Calories	
Calories	135 Cal/Serving size
Calories from Fat	
Calories	9.03 Cal/Serving size
Total Fat *	
Total Fatty Acids	1.13g/Serving Size
Total Carbohydrates	
Sugars	4.64 g/Serving Size
Protein (N x 6.38) Dumas Method	2.8 g/Serving Size
Ash	26.9 g/Serving Size
Ash	0.853 g/Serving Size
Moisture	
Moisture	1.53 g/Serving Size

DIOXYME - MaxTaylor LLC
 12751 S. Cleveland Avenue, Suite 102
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Report Number: 1518833-2
 Report Date: 22-Aug-2016
 Report Status: Final

Certificate of Analysis

Sample Name:	Chocolate	Sample #:	5258548
PO Number	CVD	Receipt Date	16-Aug-2016
Lot Number Sample	321-16202	Receipt Condition	Ambient temperature
Serving Size		Login Date	12-Aug-2016
Description	Chocolate	Storage Condition	Ambient temperature

Analysis	Result
Aerobic Plate Count	
Aerobic Plate Count	640 CFU/g
E. coli	
Escherichia Coli	Absent /10 g
Escherichia coli EMB Confirmation	
EMB Result	Negative
Salmonella USP	
Salmonella	Absent /10 g
Staphylococcus	
Staphylococcus Aureus	Absent /10 g
Yeast and Mold Count	
Yeast Count	<10 CFU/g
Mold Count	15 CFU/g

Method References

Aerobic Plate Count (USPC2021:7)

USP Current revision, Chapter 2021.

To satisfy the requirements of the USP, the Preparatory Test must be completed on each matrix.

**Based on the results of the preparatory test, the detection limit stipulated is adequate for the enumeration of the specified microorganisms.

E. coli (USPE2022:6)

USP Current revision, Chapter 2022.

To satisfy the requirements of the USP, the Preparatory Test must be completed on each matrix.

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Escherichia coli EMB Confirmation (USPE_CNF:7)

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Report Number: 1518832-1
 Report Date: 22-Aug-2016
 Report Status: Final

Certificate of Analysis

Sample Name:	Chocolate Peanut Butter	Sample #:	5258547
PO Number	CVD	Receipt Date	16-Aug-2016
Lot Number Sample	381-16202	Receipt Condition	Ambient temperature
Serving Size	33g	Login Date	12-Aug-2016
Description	Chocolate Peanut Butter	Storage Condition	Ambient temperature

Analysis	Result
Calories	
Calories	141 Cal/Serving size
Calories from Fat	
Calories	13.93 Cal/Serving size
Total Fat *	
Total Fatty Acids	1.57g/Serving Size
Total Carbohydrates	4.79 g/Serving Size
Sugars	2.6 g/Serving Size
Protein (N x 6.38) Dumas Method	27.1 g/Serving Size
Ash	
Ash	0.850 g/Serving Size
Moisture	
Moisture	1.59 g/Serving Size

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Report Number: 1518832-2
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Sample Name:	Chocolate Peanut Butter	Sample #:	5258547
PO Number	CVD	Receipt Date	16-Aug-2016
Lot Number Sample	381-16202	Receipt Condition	Ambient temperature
Serving Size		Login Date	12-Aug-2016
Description	Chocolate Peanut Butter	Storage Condition	Ambient temperature

Analysis	Result
Aerobic Plate Count	
Aerobic Plate Count	291 CFU/g
E. coli	
Escherichia Coli	Absent /10 g
Escherichia coli EMB Confirmation	
EMB Result	Negative
Salmonella USP	
Salmonella	Absent /10 g
Staphylococcus	
Staphylococcus Aureus	Absent /10 g
Yeast and Mold Count	
Yeast Count	<10 CFU/g
Mold Count	93 CFU/g

Method References

Aerobic Plate Count (USPC2021:7)

USP Current revision, Chapter 2021.

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E. coli (USPE2022:6)

USP Current revision, Chapter 2022.

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Escherichia coli EMB Confirmation (USPE_CNF:7)

DIOXYME - MaxTaylor LLC
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Certificate of Analysis

Customer Name: Dioxyrne

PO#

Product Description: New Zealand Coconut Whey Protein

Lot Number: 316-1646

Manufacture

Date: Feb. 15, 2016

Expiration

Date: Feb. 2018

Analysis	Results	Specification	Method
pH	6.50	6.0 Min/7.0 Max	Standard Methods for the Examination of Dairy Products 15.021
Fat	2.25 %	5 % Max	AOAC 989.05
Moisture	5.32 %	6.0% Max	AOAC 926.08
Protein <i>(Dry Basis)</i>	67.24 %	50 % Min	AOAC 992.23
Ash	2.97 %	4.0 % Max	AOAC 945.46
TAPC	115 CFU/g	<30, 000 cfu/g	AOAC 990.12
Coliform	<10 CFU/g	10cfu/g	AOAC 991.14
Yeast	<10 CFU/g	<300 cfu/g	AOAC 997.02
Mold	<10 CFU/g	<300 cfu/g	AOAC 997.02
<i>E. coli</i>	<10 CFU/g	<10 cfu/g	AOAC 991.14
<i>Coag-pos Staph</i>	<10 CFU/g	<10 cfu/g	AOAC 2003.07
<i>Salmonella sp.</i>	Negative/375g	Negative/375g	AOAC 2004.03
<i>Listeria monocytogenes</i>	Negative/100g	Negative/100g	AOAC 999.06

DIOXYME - MaxTaylor LLC
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Certificate of Analysis

Customer Name: Dioxyme

PO#

Product Description: New Zealand Coconut Whey Protein

Lot Number: 316-1646

Manufacture

Date: Feb. 15, 2016

Expiration

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Analysis	Results	Specification	Method
pH	6.50	6.0 Min/7.0 Max	Standard Methods for the Examination of Dairy Products 15.021
Fat	2.25 %	5 % Max	AOAC 989.05
Moisture	5.32 %	6.0% Max	AOAC 926.08
Protein <i>(Dry Basis)</i>	67.24 %	50 % Min	AOAC 992.23
Ash	2.97 %	4.0 % Max	AOAC 945.46
TAPC	115 CFU/g	<30, 000 cfu/g	AOAC 990.12
Coliform	<10 CFU/g	10cfu/g	AOAC 991.14
Yeast	<10 CFU/g	<300 cfu/g	AOAC 997.02
Mold	<10 CFU/g	<300 cfu/g	AOAC 997.02
<i>E. coli</i>	<10 CFU/g	<10 cfu/g	AOAC 991.14
<i>Coag-pos Staph</i>	<10 CFU/g	<10 cfu/g	AOAC 2003.07
<i>Salmonella sp.</i>	Negative/375g	Negative/375g	AOAC 2004.03
<i>Listeria monocytogenes</i>	Negative/100g	Negative/100g	AOAC 999.06

DIOXYME - MaxTaylor LLC
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Report Number: 1518834-1
 Report Date: 22-Aug-2016
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Certificate of Analysis

Sample Name:	Strawberry	Sample #:	5258549
PO Number	CVD	Receipt Date	16-Aug-2016
Lot Number Sample	427-16202	Receipt Condition	Ambient temperature
Serving Size	33g	Login Date	12-Aug-2016
Description	Strawberry	Storage Condition	Ambient temperature

Analysis	Result
Calories	
Calories	135 Cal/Serving size
Calories from Fat	
Calories	8.7 Cal/Serving size
Total Fat *	
Total Fatty Acids	1.07g/Serving Size
Total Carbohydrates	4.53 g/Serving Size
Sugars	2.7 g/Serving Size
Protein (N x 6.38) Dumas Method	26.4 g/Serving Size
Ash	
Ash	0.855 g/Serving Size
Moisture	
Moisture	1.69 g/Serving Size

DIOXYME - MaxTaylor LLC
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Report Number: 1518834-2
Report Date: 22-Aug-2016
Report Status: Final

Certificate of Analysis

Sample Name:	Strawberry	Sample #:	5258549
PO Number	CVD	Receipt Date	16-Aug-2016
Lot Number Sample	427-16202	Receipt Condition	Ambient temperature
Serving Size		Login Date	12-Aug-2016
Description	Strawberry	Storage Condition	Ambient temperature

Analysis	Result
Aerobic Plate Count	
Aerobic Plate Count	540 CFU/g
E. coli	
Escherichia Coli	Absent /10 g
Escherichia coli EMB Confirmation	
EMB Result	Negative
Salmonella USP	
Salmonella	Absent /10 g
Staphylococcus	
Staphylococcus Aureus	Absent /10 g
Yeast and Mold Count	
Yeast Count	<10 CFU/g
Mold Count	150 CFU/g

Method References

Aerobic Plate Count (USPC2021:7)

USP Current revision, Chapter 2021.

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E. coli (USPE2022:6)

USP Current revision, Chapter 2022.

To satisfy the requirements of the USP, the Preparatory Test must be completed on each matrix.

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Escherichia coli EMB Confirmation (USPE_CNF:7)

DIOXYME - MaxTaylor LLC
 12751 S. Cleveland Avenue, Suite 102
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Report Number: 1518835-1
 Report Date: 22-Aug-2016
 Report Status: Final

Certificate of Analysis

Sample Name:	Vanilla	Sample #:	5258550
PO Number	CVD	Receipt Date	16-Aug-2016
Lot Number Sample	317-16202	Receipt Condition	Ambient temperature
Serving Size	33g	Login Date	12-Aug-2016
Description	Vanilla	Storage Condition	Ambient temperature

Analysis	Result
Calories	
Calories	135 Cal/Serving size
Calories from Fat	
Calories	9.01 Cal/Serving size
Total Fat *	
Total Fatty Acids	1.12 g/Serving Size
Total Carbohydrates	4.56 g/Serving Size
Sugars	2.9 g/Serving Size
Protein (N x 6.38) Dumas Method	26.6 g/Serving Size
Ash	
Ash	0.853 g/Serving Size
Moisture	
Moisture	1.53 g/Serving Size

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Report Number: 1518835-2
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Certificate of Analysis

Sample Name:	Vanilla	Sample #:	5258550
PO Number	CVD	Receipt Date	16-Aug-2016
Lot Number Sample	317-16202	Receipt Condition	Ambient temperature
Serving Size		Login Date	12-Aug-2016
Description	Vanilla	Storage Condition	Ambient temperature

Analysis	Result
Aerobic Plate Count	
Aerobic Plate Count	390 CFU/g
E. coli	
Escherichia Coli	Absent /10 g
Escherichia coli EMB Confirmation	
EMB Result	Negative
Salmonella USP	
Salmonella	Absent /10 g
Staphylococcus	
Staphylococcus Aureus	Absent /10 g
Yeast and Mold Count	
Yeast Count	<10 CFU/g
Mold Count	10 CFU/g

Method References

Aerobic Plate Count (USPC2021:7)

USP Current revision, Chapter 2021.

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E. coli (USPE2022:6)

USP Current revision, Chapter 2022.

To satisfy the requirements of the USP, the Preparatory Test must be completed on each matrix.

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Escherichia coli EMB Confirmation (USPE_CNF:7)