

CERTIFICATE OF ANALYSIS

Product Information : Purus-KetoFeed "Butter Pecan" 1.5svg

Item : FGPRSKETOFEEDBP15

Batch ID : LOT: 0503321

Expiration Date : 10/2023

			Physical / Chemical		
Test	Description	Test Method	Limits	Results	Test Status
APPEARANCE	Appearance	Visual	Off-white, free-flowing powder	Off-white, free-flowing powder	Passed
ASSAY_AA	ASSAY: Amino Acid	USP36	Absence of free form aminos	Conforms	Passed
COLOR	Color of Solution	Visual	Opaque, white solution	Opaque, white solution	Passed
DENSITY_BULK	Bulk Density	USP<616>	0.259335g/ml - 0.316965g/ml	0.3048g/ml	Passed
HM_ARSENIC	Heavy Metal Arsenic	AOAC 993.14	<15 mcg/svg	<0.016 mcg/svg	Passed
HM_CADMIUM	Heavy Metal Cadmium	AOAC 993.14	<5 mcg/svg	<0.008 mcg/svg	Passed
HM_LEAD	Heavy Metal Lead	AOAC 993.14	<10 mcg/svg	0.051 mcg/svg	Passed
HM_MERCURY	Heavy Metal Mercury	EPA 7473	<15 mcg/svg	0.001 mcg/svg	Passed
ODOR	Odor	Organoleptic	Strong butter pecan aroma	Strong butter pecan aroma	Passed
PH	pH	USP<791>	5.43 - 7.43	6.44	Passed
PURITY_MOISTURE	Moisture Analysis	Moisture Analysis	<10.00% after 10 minutes	3.43%	Passed
STRENGTH_CA2+	Strength of Calcium	AOAC 993.14	80mg - 125mg of Calcium content per serving	90.5 mg/svg	Passed
STRENGTH_K+	Strength of Potassium	AOAC 993.14	112mg - 175mg of Potassium content per serving	138 mg/svg	Passed
STRENGTH_NA+	Sodium Content	AOAC 993.14	252mg - 350mg of Sodium content per serving	270 mg/svg	Passed
			Microbiology		
Test	Description	Test Method	Limits	Results	Test Status
LOC_ECOLI	Absence of E. coli	Biolumix	Absent in 10g	Absent	Passed
LOC_SALMONELLA	Absence of Salmonella	Biolumix	Absent in 10g	Absent	Passed
LOC_SAUREUS	Absence of S. aureus	Biolumix	Absent in 10g	Absent	Passed
LOC_TPC	Total Plate Count	Biolumix	<100,000 cfu/g	Conforms	Passed
LOC_TYM	Total Yeast and Mold	Biolumix	<1,000 cfu/g	Conforms	Passed

WARNING: Consuming this product can expose you to chemicals including Lead, Arsenic, Cadmium and Mercury, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/food.

To maximize your products shelf life, Formulife requires that all finished good are stored in a climate controlled facility that is not to exceed 80°F or 60% relative humidity. It is recommended that all finished goods be stored at a maximum of 75°F and 45% relative humidity. Formulife will not be held liable for any issues with Product(s) nor will Customer be able to return any Product(s) that are not stored according to these terms.

Prepared By :



QC Analyst

10/15/21

Date

Reviewed By :

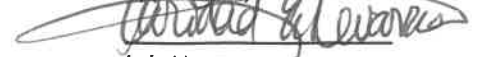


Quality Assurance

10/15/21

Date

Approved By :



Lab Management

10/18/21

Date

Prepared by: Caridad Echevarria Date: 10/01/2021

Product / Process Affected (Code &/or Name): All raw materials and finished goods.

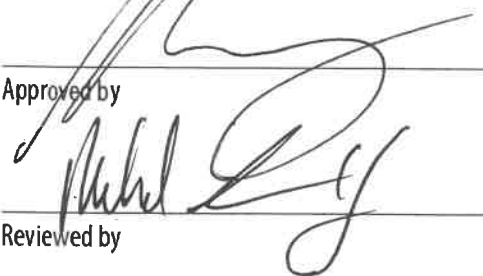
Lot # Affected: N/A

Reason for Deviation: FTIR not working. waiting for repair.

Deviation: Raw Materials- All will have moisture analysis. For "identification" we will use SDS and spec sheets for alternative ID. Botanicals will have TLC ID, flavors will have taste test, actives will have tap density.

Comments: Finished Goods- Normal testing will be followed based on SOP-FML-8.2.4. For ID, multiple label claims and tap density may be used (pending customer approval).

*CAPA will be assigned and deviation will be attached to ALL affected products. Also note that tap density and scoop weight can be used interchangeable.

Approved by 

Date: 10/4/21

Reviewed by

Date: 10/4/21