

CERTIFICATE OF ANALYSIS
Product Information : Purus Labs-KetoFeed "Samoa Chocolate" 15 serving

Item : FGPRSKETOFEEDCH15

Batch ID : PL: 0100118

Expiration Date : 01/2020

Physical / Chemical				
Test	Description	Limits	Results	Test Status
APPEARANCE	Appearance	Brown, free-flowing powder	Brown, free-flowing powder	Passed
ASSAY_AA	ASSAY: Amino Acid	Absence of free form aminos	Conforms	Passed
COLOR	Color of Solution	Opaque, brown solution	Opaque, brown solution	Passed
IR	Identification	90.00	99.02	Passed
ODOR	Odor	Strong chocolate aroma	Strong chocolate aroma	Passed
PH	pH	5.58 - 7.58	6.29	Passed
PROTEIN CONTENT	Total Protein Per Label Claim	18.00	23.00	Passed
Microbiology				
Test	Description	Limits	Results	Test Status
MICRO_ECOLI	E. coli	Absent in 10g	Absent	Passed
MICRO_SAL	Salmonella	Absent in 10g	Absent	Passed
MICRO_SAUR	S. aureus	Absent in 10g	Absent	Passed
MICRO_TPC	Total Plate Count	<100000 CFU/g	Conforms	Passed
MICRO_TYM	Total Yeast & Mold	<1000 CFU/g	Conforms	Passed

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

 11/31/18
 Date

Approved By:



Lab Director

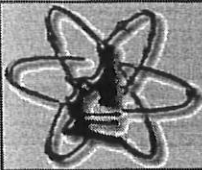
 11/31/18
 Date

Reviewed By :



QC Director

 11/31/18
 Date



MICROCONSULT, INC.

MICROBIOLOGICAL & ANALYTICAL TESTING LABORATORY

3218 Commander Dr., Suite 100, Carrollton, TX 75006 ~ Phone: 972.250.2902 ~ Toll Free: 888.231.7002 ~ Fax: 972.250.2903 ~ www.microconsultinc.com

Certificate of Analysis

Customer Name: Formulife
Product Name: Purus Labs Ketofeed Samoa Chocolate
Lot Number: PL: 0100118
Lab Number: CA074918
Analysis Date: January 25, 2018
Analyst Name: Chih-hao Wang
Methods: NUT 603
Equipment Type: Sprint
Sample Types: In-Process, Compounding

Sample Identification and Results

Active	Test Results
Protein	23g

Carolyn Percele

Completed By

1/25/18

Date

Pamela McIvor

Reviewed By

1/25/18

Date

The results stated above are provided with the most accurate method available. However, the test method has not been validated as stability-indicating to current USP and ICH guidelines for this product. Method validations are the responsibility of the manufacturer for each product.

Form Q013B

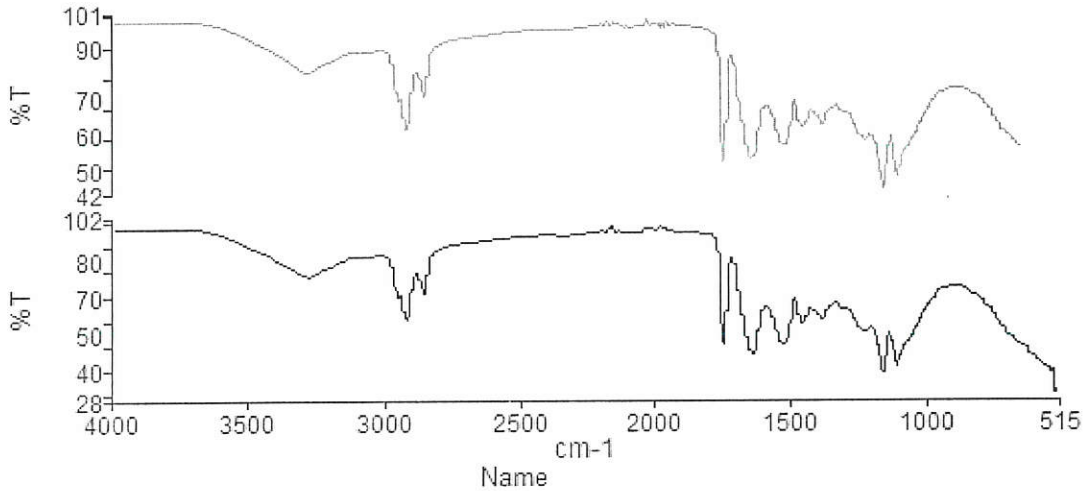


1253 ANDREWS PKWY
ALLEN, TX 75002
214.221.4911

Sample Details

Sample Name **FG-Purus Labs-KetoFeed-Samoa Chocolate-REV02-PL-0100118**
 Sample Description **Sample 2119 By Administrator Date Tuesday, January 16 2018**
 Analyst **Administrator**
 Creation Date **1/16/2018 1:10:29 PM**
 X-Axis Units **cm-1**
 Y-Axis Units **%T**

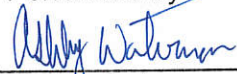
Compare Result Spectrum



————— FG-Purus Labs-KetoFeed-Samoa Chocolate-REV02-PL-0100118 Sample 2119 By Admin
 - - - - - RS- Purus Labs- KetoFeed- Samoa Chocolate- PL- 0602617.sp Monday, September 11

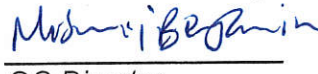
**Compare Result
Best Hit Result**

Best Hit	Correlation	Correlation Criteria	Pass/Fail
RS- Purus Labs- KetoFeed- Samoa Chocolate- PL- 0602617.sp	0.990197	0.9	Pass

Performed by:

 QC Analyst
 1/16/2018
 Date

Approved by:

 Lab Director
 1/16/18
 Date

Reviewed by:

 QC Director
 1/16/2018
 Date