

**CERTIFICATE OF ANALYSIS**
**Product Information :** Purus Labs-KetoFeed "Salted Vanilla Caramel" 15 serving

**Item :** FGPRSKETOFEEDVN15

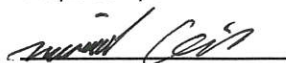
**Batch ID :** PL: 0100218

**Expiration Date :** 1/2020

Physical / Chemical				
Test	Description	Limits	Results	Test Status
APPEARANCE	Appearance	Off-white, free-flowing powder	Off-white, free-flowing powder	Passed
ASSAY_AA	ASSAY: Amino Acid	Absence of free form aminos	Conforms	Passed
COLOR	Color of Solution	Opaque, off-white solution	Opaque, off-white solution	Passed
IR	Identification	90.00	99.30	Passed
ODOR	Odor	Strong vanilla caramel aroma	Strong vanilla caramel aroma	Passed
PH	pH	5.43 - 7.43	6.31	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	<100,000 cfu/g	Conforms	Passed
MICRO_TYM	Total Yeast & Mold	<1,000 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

 2/12/18  
 Date

Approved By :



Lab Director

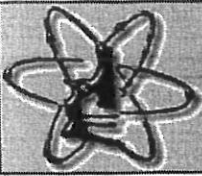
 2/12/18  
 Date

Reviewed By :



QC Director

 2/12/18  
 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 Vanilla Salted Caramel  
**Lot Number:** PL: 0100218  
**Lab Number:** CB011818  
**Analysis Date:** February 09, 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 Zencell*  
Completed By

*2/9/18*  
Date

*Pamela McRae*  
Reviewed By

*2/9/18*  
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

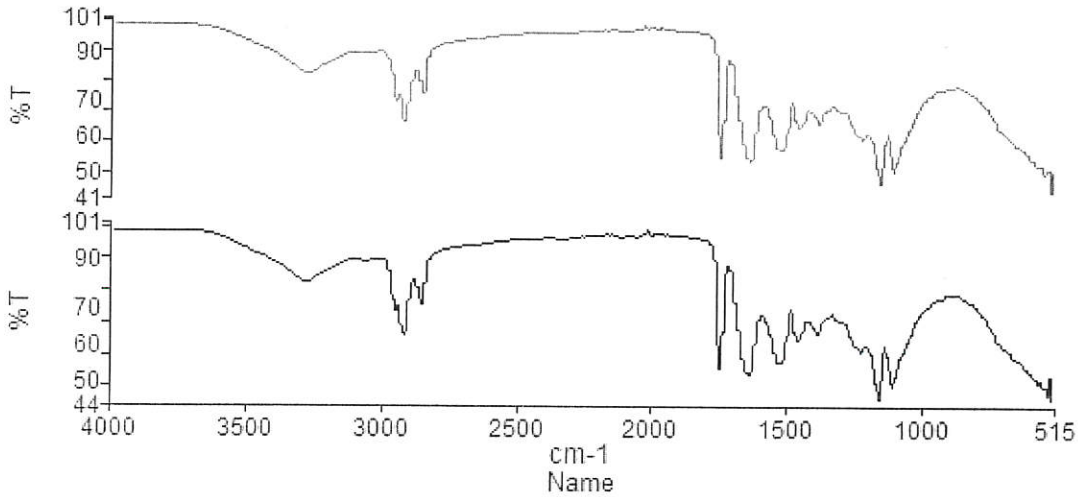


1253 ANDREWS PKWY  
ALLEN, TX 75002  
214.221.4911

**Sample Details**

Sample Name **FG-Purus Labs-Ketofeed-Salted Vanilla Caramel-REV04-PL-0100218**  
 Sample Description **Sample 2445 By Administrator Date Wednesday, January 31 2018**  
 Analyst **Administrator**  
 Creation Date **2/1/2018 8:06:10 AM**  
 X-Axis Units **cm-1**  
 Y-Axis Units **%T**

**Compare Result Spectrum**



———— FG-Purus Labs-Ketofeed-Salted Vanilla Caramel-REV04-PL-0100218 Sample 24  
 ———— RS- Purus Labs- KetoFeed- Salted Vanilla Caramel- REV04- PL- 0602717.sp Wednesda

**Compare Result**

**Best Hit Result**

Best Hit	Correlation	Correlation Criteria	Pass/Fail
RS- Purus Labs- KetoFeed- Salted Vanilla Caramel- REV04- PL- 0602717.sp	0.993021	0.9	Pass

Performed by:

*Ashley Waterman*

QC Analyst

2/1/18

Date

Approved by:

*[Signature]*

Lab Director

2/1/18

Date

Reviewed by:

*[Signature]*

QC Director

2/1/18

Date