

CERTIFICATE OF ANALYSIS – LACTOSE 200 MESH (K-LAC 5040)

BATCH NUMBER: A13386

PRODUCTION DATE: 27/12/13

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BEST BEFORE: 27/12/15

PARAMETER	UNIT OF MEASURE	METHOD	RESULT
Protein	%	Kjeldahl	<0.3
Lactose Monohydrate	%	By Difference	>99.5
Free Moisture	%	Niro Atomiser1	0.048
Ash	%	AOAC (95) 945.46 33.2.10	0.144
pH		IDF115A:1989(5%TS)	6.34
Sediment	/50g	ADPI	A
Foreign Matter	/50g	Niro Atomiser1	not detected
Aerobic Plate Count	cfu/g	IDF 100B	<10
Coliforms	/g	IDF170A/LST-MUG	negative
Enterobacteriaceae	/g	USP	negative
E.coli	/g	IDF170A/LST-MUG	negative
Salmonella	/750g	Detection FDA	negative
Coag.pos.Staph	/g	Detection IDF60C	negative
Yeast count	cfu/g	IDF 94B	<10
Mould count	cfu/g	IDF 94B	<10
Listeria	/25g	Detection FDA	negative

Niro Atomiser - Analytical Methods for Dried Milk Products. 4th Edtn.

Ba'Emek Advanced Technologies Ltd.
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Marina Schnider
Quality Manager
Ba'emek Advanced Technologies Ltd.