

**CERTIFICATE OF ANALYSIS****Food Additive Gellan Gum (High Acyl)**

Product: Gellan Gum Type Code.: HAP(P) Report Date: JUL.26,2020
 Lot. No.: H20072611 MFG. Date: JUL.26,2020 EXP. Date: JUL.25,2022

Items	Standard	Result
Appearance:	Light-yellow to Off-White Powder.	CONFORM.
*Odor:	Typical.	CONFORM.
Gellan Gum Content:	85.0%—108.0%	100%
*Assay (as CO ₂ content on dry basis):	3.3%-6.8%	-
Ash:	≤15.0%	7.6%
Loss on Drying:	≤15.0%	6.1%
pH(0.5% Solution):	5.0—7.0	6.0
Particle Size:	60Mesh Through ≥95%	PASS.
*Identification :	Pass Test.	PASS.
*Suspension Test:	Pass Test.	PASS.
*Gel Strength:	/	659g/cm ²
*Viscosity (0.1%) :	/	-
*Viscosity (0.5%):	/	6000cp
Total Plate Counts:	≤10000CFU/g	2900CFU/g
Yeasts and Moulds:	≤400CFU/g	<10CFU/g
*E. Coli:	0/5g	0/5g
*Salmonella:	0/25g	0/25g
Coliforms Group:	≤30MPN/100g	<30MPN/100g
Lead:	≤2.0mg/kg	CONFORM.
Mercury:	≤1.0mg/kg	CONFORM.
Arsenic:	≤2.0mg/kg	CONFORM.
Cadmium:	≤1.0mg/kg	CONFORM.
Total Nitrogen:	≤3.0%	CONFORM.
Residue of Ethanol:	≤750mg/kg	CONFORM.
*Isopropyl Alcohol:	≤750mg/kg	CONFORM.
Soya Trace:	≤2.5mg/kg	CONFORM.
Metal Detection Limits:	Fe:1.5mm;NON-Fe:2.0mm; S/S:2.5mm.	PASS.
FEEDER CULTURE:	/	Pea Protein.
Total Batch Qty.:	郑州欧宝生物科技有限公司	
Remark:	ZHENGZHOU OPAL BIOTECH. LIMITED	

ANALYST: PAN,CUIHUA REVIEW: ZHANG,XIAOHUAN CHECKER: WANG,PENGFEI