

Lot	120333A
Manufacture Date	2/2023
Expiration Date	2/2025
Description	Bone Broth Protein - Vanilla

Physical Properties

Appearance
Color
Odor
Taste

Result

free flowing coarse powder
off-white to light brown
reminiscent of vanilla
vanilla, creamy coconut, sweet

Specification

free flowing coarse powder
off-white to light brown
reminiscent of vanilla
vanilla, creamy coconut, sweet

	Analysis	Result	Units	Specification	Method
Purity	Moisture	5.8	%	≤ 9 %	AOAC 950.46 (mod)
	Residue on Ignition	2.46	%	≤ 4 %	USP / NF
Microbiology	Aerobic Plate Count	480	cfu/g	≤ 300,000 cfu/g	AOAC 2015.13
	Coliform	< 10	cfu/g	≤ 3,000 cfu/g	AOAC 2018.13
	<i>Escherichia coli</i>	Negative	cfu/g	absent	AOAC 2018.13
	<i>Staphylococcus aureus</i>	Negative	cfu/g	absent	AOAC 2003.07
	<i>Salmonella</i>	Negative	per 25g	absent	RapidChek/AOAC RI 030301; AFNOR SDI 34/01-04/10
	Yeast and Mold	600	cfu/g	≤ 30,000 cfu/g	FDA/BAM Chapt. 18
Contaminants	Lead	< 0.01	mg/kg	≤ 0.5 mg/kg	EPA 6020B
	Arsenic	0.09	mg/kg	≤ 2.0 mg/kg	EPA 6020B
	Cadmium	< 0.01	mg/kg	≤ 1.0 mg/kg	EPA 6020B
	Mercury	0.02	mg/kg	≤ 1.0 mg/kg	EPA 6020B

Reviewed/Authorized by:	<i>Amberlyn Akin</i>
Date: 2/20/2023	