(CofA)

Certificate of Analysis

State of the Art Ingredients * Fast Friendly Service

Product Name	**Wheat Protein, Hydrolyzed**
Lot Number	**V2146**
Manufacture Date	**2023-05-18**
Retest Date	**2024-11-18**

Description	Specifications	Analysis
Color & Appearance	Clear to Slightly Hazy, amber liquid	Complies
Odor	Characterstic, mild	Complies
pH Direct	4.0-5.0	4.7
Color Gardner	11.0 max	Complies
Ash (800c)	4.0% max	0.5
Nitrogen	2.0-3.5%	2.5
Microbial Content	100 OPG max	Complies
Non Volatile Matter % (1g/1hr/105c)	22.0 - 26.0	23.2

DISCLAIMER

Technical information and suggestions for use including any formulations and / or procedures are believed to be correct. However this does not constitute a guarantee of the accuracy of the information contained herein and confirming tests in your own laboratory or facility are recommended.

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