

## **Certificate of Analysis**

## State of the Art Ingredients \* Fast Friendly Service

Product Name Conditioning Honey

Lot Number 9396887

Manufacture Date 2023-08-31

Retest Date 2024-08-31

Property	Specification	Result
Appearance	Clear to slightly hazy light straw-colored to dark amber liquid	PASS
Odor	Characteristic	PASS
Color	13 gar max	PASS
NVM (1g-1h-105°C)	49-54%	PASS
pH (5% Aq. Sol. @25°C)	4.0-6.5	PASS
Activity	31.0-45.0%	PASS
Micro	< 10 OPG max	PASS
Gram Negs	0 cfu/g max	PASS
Yeast and Mold	< 10 cfu/g max	PASS

## **DISCLAIMER**

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