

Certificate of Analysis

PRODUCT CODE: 2126
LOT NUMBER: 2126-010416-A
DESCRIPTION: Procream
BAGS: 81-148 (Out of spec. for SPC)**

SPECIES: Cow (*Bos taurus*)

Product Characteristics

Allergen	DAIRY
Certification	KOSHER HALAL
Country of Origin	USA

RESULTS

Physical Characteristics

Appearance (Visual)	Light Cream
Flavor (Sensory)	Clean, Bland
Scorched Particles (ADMI Bulletin 916)	Disk A

Chemical Analysis

Ash (AOAC 923.03/942.05 mod.), %	2.1
Fat (AOAC 932.06), %	13.0
Lactose (Calculated), %	3.7
pH (AOAC 943.02)	6.7

Proximate Analysis

Moisture ((AOAC 925.10), %)	4.5
Protein (AOAC 992.15, N x 6.38), % as Dry Basis	75.5

Microbiological Analysis

Coliform (FDA BAM ed. 8 Ch. 4), cfu/g	<10
E. coli (USP 61), /g	Negative
Salmonella (AOAC 2004.03), /375g	Negative
Total Plate Count (AOAC 966.23), cfu/g	3,000,000**
Yeast & Mold (FDA BAM, 7 ed., 1992), cfu/g	<10

Shelf Life

Two Years (Based on industry standards pending shelf life studies)

Retest/Reevaluation Date

01/03/2018

Manufacturing Date

01/04/2016

Standard Packaging

20 kg bags; 3-ply poly-lined, square bottom, heat-sealed Kraft bag

Storage & Shipping

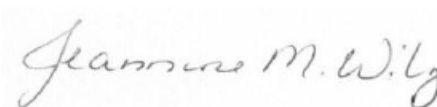
Product should be stored & shipped in a cool, dry environment below 77°F and relative humidity below 65%.

Issue Date

02/28/2017

Issued By

Jeannine Wilz, Quality Assurance Manager



THE INFORMATION CONTAINED IN THIS TECHNICAL AND PRODUCT BULLETIN IS BELIEVED TO BE ACCURATE AND IS OFFERED IN GOOD FAITH FOR THE BENEFIT OF THE BUYER. HOWEVER, BIORIGINAL MAKES NO WARRANTY AND TAKES NO RESPONSIBILITY AS TO LABELING OF GOODS INTENDED FOR SALE TO OR USE BY CONSUMERS, INCLUDING BUT NOT LIMITED TO COMPLIANCE WITH CALIFORNIA PROPOSITION 65.

