

## CERTIFICATE OF ANALYSIS

<b>Product Name</b>	Yeast $\beta$ -D Glucan
<b>Latin Name</b>	Saccharomyces cerevisiae
<b>Part Used</b>	Mycelium
<b>Batch Number</b>	JMT250314S08
<b>Manufacturer</b>	CNS89 - 35UPAX
<b>Manufacture Date</b>	14/03/2025
<b>Expiry Date</b>	13/03/2028
<b>Quantity</b>	2.600 kg

### Physical & Chemical Characteristics

<b>Analysis Item</b>	<b>Specification</b>	<b>Result</b>
Appearance	Light yellow to kind of white powder	Complies
Sieve Analysis	100% pass 100 mesh	Complies
Flavor	Typical of yeast $\beta$ -glucan, alkali taste, no off flavor	Complies
Identity	Botanical reference	Complies
Loss on Drying	<6%	2.92%
Total Ash	<2%	1.27%
$\beta$ -glucan	$\geq$ 80%	84.00%
Protein	<4%	1.09%
Total Fat	<3%	2.70%
Lead (Pb)	<0.2 mg/kg	<0.05 mg/kg
Arsenic (As)	<0.2 mg/kg	0.00768 mg/kg
Cadmium (Cd)	<0.1 mg/kg	0.0133 mg/kg
Mercury (Hg)	<0.1 mg/kg	<0.003 mg/kg

### Microbiological

<b>Analysis Item</b>	<b>Specification</b>	<b>Result</b>
Total Plate Count	<1,000 cfu/g	<10 cfu/g
Mould	<25 cfu/g	10 cfu/g
Yeast	<25 cfu/g	<10 cfu/g
Coliforms	<10 cfu/g	<10 cfu/g
Enterobacteriaceae	<100 cfu/g	<100 cfu/g

Bacillus cereus	<100 cfu/g	<100 cfu/g
E. coli	Negative	Complies
Salmonella	Negative/25g	Complies
Staphylococcus	Negative/25g	Complies

Packed in paper-drums, NW 25 kg, size 40×50 cm.

Storage Conditions: Store in cool & dry place, keep away from moisture, strong light and heat.

Shelf Life: 36 months when properly stored.

Base Bulk