

### EDIBLE ACID CASEIN Certificate of Analysis

Mesh : 90  
Batch no : 18BBAC9010  
Manufactured date : 25/Nov/2018  
Expiry date : 24/May/2020  
No. of bags : -----

S.No	Parameters	Test method	Unit	Results
<b>1</b>	<b>Physical:</b>			
	Colour	Physical	----	Creamy White
	Taste & Odour	Physical	----	Characteristic
	Flavour	Physical	----	Bland
<b>2.</b>	<b>Chemical:</b>			
	Moisture (% by mass)	<a href="#">ISO 5550:2006</a>	g/100g	8.5
	Fat (% by mass)	<a href="#">ISO 1736:2008</a>	g/100g	1.3
	Ash (% by mass)	<a href="#">ISO 5545:2008</a>	g/100g	1.8
	Total Acidity (ml)	<a href="#">ISO 6091:2010</a>	ml	10
	Free Acidity (% Lactic Acid)	<a href="#">ISO 5547:2008</a>	ml	0.07
	pH (10% solution)	<a href="#">ISO 5546:2010</a>	----	4.6
	Scorched particles	ADPI	250g	Disc A
	Protein OnDry Basis(N*6.38)	<a href="#">ISO 8968-3:2004</a>	g/100g	95.5
	Lactose (%)	Calculated	g/100g	0.1
<b>3</b>	<b>Microbiological:</b>			
	Total plate count	<a href="#">ISO 4833-1:2013</a>	cfu/gm	3,000
	Enterobacteriaceae	<a href="#">ISO 21528-1:2017</a>	----	Absent
	Coliform	<a href="#">ISO 4832:2006</a>	cfu/gm	<10
	Yeast & Mould	<a href="#">ISO 6611:2004</a>	cfu/gm	<10
	Salmonella	<a href="#">ISO 6579-1:2017</a>	----	Absent
	E.Coli	<a href="#">ISO 7251:2005</a>	----	Absent
	Aerobic spore count (Bacillus Cereus)	<a href="#">ISO 7932:2004</a>	cfu/gm	<10
	Thermophiles	<a href="#">ISO 4833-1:2013</a>	cfu/gm	<10

#### Source

Cow Milk

#### Packaging

Multi-Walled Kraft Paper sandwiched bag with a Polyethylene Liner containing a net content of 25kg.

#### Storage conditions

In the Original Sealed Packing in Ambient Condition (< 32°C) without Exposure to Direct Sunlight and away from Moisture in Hygienic Environment.

#### Shelf Life

18 Months from the Date of Packing

Deputy Manager QC



Dr.K.Muthu