

CERTIFICATE OF ANALYSIS

PRODUCT NAME: FibRefine P90 Tapioca Fiber



LOT CODE: 1813 00 26 04 23 A1

MANUFACTURE DATE: 04/23/2026

BEST BY: 04/22/2029

INGREDIENTS: Organic Digestion Resistant Maltodextrin (DRM) Powder from Tapioca.

ITEMS	STANDARD	RESULTS	TEST METHOD
APPEARANCE	Fine to agglomerated powder	Complies	Visual Inspection
COLOR	White to slightly yellow	Complies	Visual Inspection
TASTE	Neutral to slightly sweet	Complies	ISO-Sweet/Organoleptic
ODOR	Odorless	Complies	Organoleptic
FOREIGN MATERIALS	No visible impurities	Complies	Organoleptic
MOISTURE, g/100g	≤ 6.0	4.2	SNI 7599:2010
DEXTROSE EQUIVALENT, %	≤ 20.0	14.4	Lane Eynon
PROTEINS (FACTOR 6.25), g/100g	≤ 0.3	0.00	AOAC 955.04
TOTAL DIETARY FIBER, g/100g	≥ 90	90	AOAC 2001.03
TOTAL SUGARS, g/100g	≤ 10	6	AOAC 980.13
FAT, g/100g	≤ 0.01	0.00	AOAC 2000.18
ASH, g/100g	≤ 1.00	0.00	AOAC 900.02
LEAD (Pb), mg/kg	≤ 0.5	Not Detected	USP <231>
ARSENIC (As), mg/kg	≤ 0.3	Not Detected	USP <231>
CADMIUM (Cd), mg/kg	≤ 0.1	Not Detected	USP <231>
MERCURY (Hg), mg/kg	≤ 0.03	Not Detected	USP <231>
ALUMINUM (Al), mg/kg	≤ 5	Not Detected	USP <231>
SULFITES, mg/kg	≤ 10	Not Detected	Titration
CHLORINE, mg/kg	≤ 0.5	0	Cl by Test Kit
GLYPHOSATE, mg/kg	< 0.01	Complies	J. Agric. Food Chem. 2004, 52, 4057-4063
AEROBIC PLATE COUNT, cfu/g	≤ 1000	240	FDA / BAM Ch 03
ENTEROBACTERIACEAE, cfu/g	≤ 10	< 10	ISO 21528-2
SALMONELLA, /25g	Negative	Negative	ISO 6579
COLIFORM, MPN/g	≤ 3	< 3	ISO 4831
YEAST, cfu/g	≤ 100	< 10	FDA / BAM Ch 18
MOLD, cfu/g	≤ 100	< 10	FDA / BAM Ch 18

Oregon department of agriculture, food safety division establishment #88294 FDA food manufacturing facility #xxxxxxx6608

Remarks: This item is a raw material for commercial use only.

Storage: Store in a cool & dry location, not to exceed 85-degree Fahrenheit. For long term storage, please keep refrigerated.

ISSUED BY: