

CERTIFICATE OF ANALYSIS

PRODUCT NAME: FruSweet

LOT CODE: 1301 25 26 05 28 A1

MANUFACTURE DATE: 05/28/2026

BEST BY: 05/27/2029



INGREDIENTS: Fructose.

ITEMS	STANDARD	RESULTS	TEST METHOD
ASSAY: FRUCTOSE	≥ 99%	99.97%	HPLC
APPEARANCE	Crystalline	Complies	Visual Inspection
COLOR	White	Complies	Visual Inspection
LOSS ON DRYING	≤ 0.5%	0.047%	USP/NF 731
SWEETNESS (COMPARED TO SUCROSE)	1 – 2	Complies	ISO 5492:2008
RESIDUE ON IGNITION	≤ 0.2%	< 0.1%	USP31<281>
MESH SIZE	20 – 60 mesh	Complies	ASTM 136/C136M
pH (20°C)	5.0 – 7.0	5.24	AOAC 973.41
METHANOL	≤ 200 ppm	Complies	EPA 5021
ETHANOL	≤ 5000 ppm	Complies	EPA 5021
TOTAL HEAVY METALS	≤ 10 ppm	Complies	AOAC 993.14
LEAD	≤ 1 ppm	< 0.1 ppm	AOAC 993.14
CADMIUM	≤ 0.2 ppm	< 0.1 ppm	AOAC 993.14
ARSENIC	≤ 1 ppm	< 0.1 ppm	AOAC 993.14
MERCURY	≤ 1 ppm	< 0.03 ppm	AOAC 993.14
TOTAL PLATE COUNT	≤ 1000 cfu/g	< 100 ppm	US Pharmacopeia Chapter 60
<i>E. COLI</i>	Negative/10g	Complies	US Pharmacopeia Chapter 60
COLIFORM	≤ 10 cfu/g	Complies	US Pharmacopeia Chapter 60
YEAST & MOLD	≤ 100 cfu/g	<100 cfu/g	US Pharmacopeia Chapter 60
SALMONELLA	Negative/25g	Complies	US Pharmacopeia Chapter 60

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: