

CERTIFICATE OF ANALYSIS
PRODUCT NAME: IMT1020 NF Isomalt
LOT CODE: 1410 99 26 06 03 A1
MANUFACTURE DATE: 06/03/2026
BEST BY: 06/02/2029
INGREDIENTS: Isomalt.

ITEMS	STANDARD	RESULTS	METHODS
APPEARANCE	Crystalline Powder	Complies	Visual Inspection
COLOR	White to off-white	Complies	Organoleptic
IDENTIFICATION	Retention time Matches Standard	Complies	HPLC
ISOMALT (GPM + GPS), %	98.0 – 102.0	Complies	HPLC
GPM, %	≥ 3.0	Complies	HPLC
GPS, %	≥ 3.0	Complies	HPLC
SORBITOL, %	≤ 0.5	Complies	HPLC
MANNITOL, %	≤ 0.5	Complies	HPLC
TOTAL IMPURITIES, %	≤ 2.0	Complies	HPLC
CONDUCTIVITY, μS/CM	≤ 20	Complies	USP <644>
REDUCING SUGARS, %	≤ 0.3	Complies	FCC; AOAC 906.03, 923.09
WATER, %	≤ 7.0	Complies	USP <921>
ASH, %	≤ 0.1	Complies	AOAC 930.05
NICKEL (Ni), ppm	≤ 1	Complies	AOAC 2011.19, 993.14, 2015.01
LEAD (Pb), ppm	≤ 1	Complies	AOAC 2011.19, 993.14, 2015.01
ARSENIC (As), ppm	≤ 0.5	Complies	AOAC 2011.19, 993.14, 2015.01
AEROBIC PLATE COUNT, cfu/g	≤ 1000	Complies	BAM, FDA Ch. 3; AOAC 996.23
YEAST & MOLD, cfu/g	≤ 100	Complies	BAM, FDA Ch. 18
COLIFORMS, MPN/g	≤ 3	Complies	BAM, FDA Ch. 4
SALMONELLA, /25g	Negative	Complies	BAM, FDA Ch. 5; AOAC 2013.01

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. Preserve in well-closed containers. For long term storage, please keep refrigerated.

ISSUED BY: