

CERTIFICATE OF ANALYSIS

PRODUCT NAME: Maltitol Syrup

LOT CODE: 1411 00 26 06 02 A1

MANUFACTURE DATE: 06/02/2026

BEST BY: 06/01/2028

INGREDIENTS: Maltitol Syrup.

| ITEMS | STANDARD | RESULTS | TEST METHODS |
|---------------------------------|---------------------------------|---------------|-------------------------------|
| APPEARANCE | Liquid, syrup | Complies | Visual Inspection |
| COLOR | Colorless | Complies | Organoleptic |
| IDENTIFICATION | Retention time Matches Standard | Complies | USP |
| MALTITOL, % | ≥ 50.0 | 58.2% | HPLC |
| SORBITOL, % | ≤ 8.0 | 6.9% | HPLC |
| DIETHYLENE GLYCOL, % | ≤ 0.10% | Complies | HPLC |
| ETHYLENE GLYCOL, % | ≤ 0.10% | Complies | HPLC |
| REDUCING SUGARS, % (AS GLUCOSE) | ≤ 0.3 | Complies | FCC; AOAC 906.03, 923.09 |
| WATER, % | ≤ 31.5 | 24.89% | USP <921> |
| ASH, % | ≤ 0.1 | ≤ 0.1% | AOAC 930.05 |
| pH | 5.0 – 7.5 | 5.4 | AOAC 981.12; pH Meter |
| NICKEL (Ni), ppm | ≤ 1.0 | ≤ 1 ppm | AOAC 2011.19, 993.14, 2015.01 |
| LEAD (Pb), ppm | ≤ 1.0 | ≤ 1 ppm | AOAC 2011.19, 993.14, 2015.01 |
| AEROBIC PLATE COUNT, cfu/g | ≤ 1000 | ≤ 1000 cfu/ML | BAM, FDA Ch. 3; AOAC 996.23 |
| YEAST & MOLD, cfu/g | ≤ 100 | ≤ 100 cfu/ML | BAM, FDA Ch. 18 |
| <i>E. COLI</i> , cfu/g | Negative | 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: