

Certificate of Analysis

State of the Art Ingredients * Fast Friendly Service

Product Name Milk Protein, Hydrolyzed

Lot Number T8990

Manufacture Date 2018-10-22 Retest Date 2019-09-21

Description	Specifications	Analysis	Label Control #14337f46
Color & Appearance	Clear to Slightly Hazy,	Complies	
	amber liquid		
Odor	Characterstic, mild	Complies	
pH Direct	4.5 - 5.5	5.1	
Color	11 max	8.5	
Microbial Content	100 OPG max	Complies	
Non-Volatile Matter	17.0 - 25.0%	21.2	
Nitrogen	2% min	2.5	

DISCLAIMER

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