



Lynn Proteins Inc.

SAMPLE

Certificate of Analysis

Name of product:	Lactose			
Production Date(s):				
Expiration Date (with proper storage)				
Lot number/sample number:				
Test date:				
PO Number				
		Sample Identification		
		1-400	401-800	
Item	Specification	result	result	Test Method
Lactose	>99%	99.79	99.68	By Difference
Std. Plate Count CFU/G	25,000 CFU/G Max	<10	<10	Std. Methods*9.070
Yeast and Mold	30 CFU/G Max	<10	<10	Std. Methods*8.112
Coliforms	10 CFU/G Max	<10	<10	Std. Methods*7.071
Total Moisture **	5.3% Max	5.05	5.06	Calculated from 15.113
Free Moisture	0.3% Max	0.05	0.06	Std. Methods*15.113
Protein (Dry basis)(tested Monthly)	0.3% max.	0.02	0.02	SM 15.132
Ash	0.3% Max	0.08	0.18	AOAC 930.3
pH	5.0-7.0	5.8	5.9	10% solution at 20°C
Scorched Particles	22.5/gm Max	7.5	7.5	ADPI W-16
Flavor	Bland	VG	VG	
Color	3 or better	1	1	ADPI lactose color chart
Particle Sizing ±5%	80% thru 80 mesh	84.4	84.4	Sieve Shaker
Salmonella (Tested Monthly) 375g	Negative	NEG	NEG	AOAC 991.13
E. Coli (Tested Monthly)	<10 CFU/G	<10	<10	AOAC 991.14
Listeria (Tested Monthly) 25g	Negative	NEG	NEG	AOAC 993.09

* Standard Methods for the Examination of Dairy Products 17th Edition