

INGREDION INCORPORATED

CERTIFICATE OF ANALYSIS

Date: **10/27/2020**

Customer Name & Address

Vendor Shipment Address

**4609 RICHLYNN DRIVE
BELCAMP MD 21017
USA**

Customer Shipment Information

Customer # :
Customer PO # :
Customer Ref# :
Customer Material # :

Attention to:

**Old TIC code
DAIR IC NAT 21**

Material : **38964900CA Dairyblend Natural IC 21**
Lot No. : **49231**

Date manufactured : **06/30/2020**

Analysis	Unit	Results	Minimum	Maximum
AEROBIC PLATE COUNT	CFU/g	0	0	5,000
TOTAL COLIFORMS		- LESS THAN 3/G (MPN)		
POWDER COLOR (Visual)		- OFF WHITE-LIGHT TAN		
E. COLI		- LESS THAN 3/G (MPN)		
FLAVOR (TYPICAL)		- BLAND		
USS#100 MESH ON	%	4.61	0	15
MOISTURE (INFRARED)	%	7.48	0	12
ODOR (TYPICAL)		- ODORLESS		
PH (VISCOSITY SOLUTION)	pH	4.90	4	6
SALMONELLA - 375g		- NEGATIVE /375G		
S. AUREUS		- NEGATIVE /10G		
TEXTURE (QUALITATIVE)		- FREE FLOWING POWDER		
VISCOSITY (2%, 2HR, 82C)	cps	793	200	1,200

Material : **38964900CA Dairyblend Natural IC 21**
Lot No. : **49231**

Date manufactured : **06/30/2020**

Analysis	Unit	Results	Minimum	Maximum
COMBINED YEAST AND MOLD	CFU/g	0	0	500
EXPIRATION DATE		20220630		

Signature: