

INGREDION INCORPORATED

CERTIFICATE OF ANALYSIS

Date: **04/27/2021**

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
PECT PH-1694**

Material : **38620900CA Pre-Hydrated Pectin 1694 Powder**
Lot No. : **46196**

Date manufactured : **09/10/2019**

Analysis	Unit	Results	Minimum	Maximum
AEROBIC PLATE COUNT	CFU/g	4	0	1,000
TOTAL COLIFORMS		- LESS THAN 3/G (MPN)		
POWDER COLOR (Visual)		- OFF WHITE		
E. COLI		- LESS THAN 3/G (MPN)		
FLAVOR (TYPICAL)		- SLIGHTLY SWEET		
USS #80 MESH ON	%	67.50	50	100
ODOR (TYPICAL)		- NEARLY ODORLESS		
PH (1.0%)	pH	3.17	3	4
SALMONELLA - 375g		- NEGATIVE /375G		
S. AUREUS		- NEGATIVE /10G		
TEXTURE (QUALITATIVE)		- FREE FLOWING POWDER		
VISCOSITY(4% GUM,1% SODA PHOS)	cps	520	400	700
COMBINED YEAST AND MOLD	CFU/g	0	0	500

Material : **38620900CA Pre-Hydrated Pectin 1694 Powder**
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Analysis	Unit	Results	Minimum	Maximum
EXPIRATION DATE		20210909		

Signature: