

## CERTIFICATE OF ANALYSIS

QA/F/61/ Rev No. 00

PRODUCT : Casein acid hydrolysate  
PRODUCT CODE NO : BI876

## QUALITY CONTROL:

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
APPEARANCE	Cream coloured amorphous, free flowing powder of hygroscopic nature characteristic odour
CLARITY (2% SOLUTION)	Clear
pH (2% SOLUTION)	5 – 7
MOISTURE	Not more than 5.0%
Microbial Load:(CFU/g)	-
Bacterial count	NMT 5000
Yeast and mold count	NMT 250
Test for specific organisms	-
E.coli	Absent
Salmonella species	Absent
Pseudomonas aeruginosa	Absent
Staphylococcus aureus	Absent