

CERTIFICAT D'ANALYSE**My Iso Whey Pro Chocolat - Noisettes**

Numéro de lot : T3785-131216

DLC : 13/12/2019

Poids net : 4500g

Composition : matrice protéique (isolat de protéines de lactosérum sans lactose, isolat de protéines hydrolysées de lactosérum sans lactose, concentrât de protéines de lactosérum ultrafiltré à flux croisés sans lactose), L-leucine, L-valine, L-isoleucine, poudre de cacao maigre, huile végétale (triglycérides à chaînes moyennes d'huile de noix de coco), arômes, émulsifiant : carboxyméthylcellulose de sodium, édulcorant : sucralose, vanille en poudre.

Organoleptique

Test	Resultat
Apparence	Conforme
Odeur	Conforme
Arôme	Conforme
Couleur	Conforme

Physique Chimie

Test	Caractéristiques
Protéines	88g /100g
Total d'hydrates de carbone	8,8g/100g
Sucres	0,2g/100g
Total d'acides gras	3,4g/100g
Acides gras saturés	0,48g/100g
Fibres	0g/100g
Sel (NaCl)	0,12g/100g
Valeur calorique	410 Kcal/100g
Valeur calorique	1739 Kj /100g
L-Leucine	3g/100g
L-Isoleucine	1,5g/100g
L-Valine	1,5g/100g
Humidité	<5%
ASH	<3%

Microbiologie

Test	Caractéristiques
Comptage total (CFU/G)	<1 x 10 ³
Levures (CFU/G)	<10
Moules (CFU/G)	<10
Salmonelle (présence/25g)	négatif
Entérobactéries (CFU/G)	<10

Description

Test	Résultat
Couleur	Poudre marron clair
Saveur	Chocolat Noisettes

Stockage : Conserver dans un récipient hermétiquement fermé, à 15-25°C. Protéger de la lumière et de l'humidité.

Nous certifions que les informations ci-dessus proviennent du certificat d'analyse original des fabricants/fournisseurs.

Le 06/01/2017

Lesève Guillaume - Président



CERTIFICATS D'ANALYSES DES MATIERES PREMIERES

CERTIFICAT D'ANALYSE

Alkalized cocoa powder

Certificate of analysis	
Product name:	Alkalized cocoa powder
Organoleptical characteristic	
Colour:	Brown
Taste:	Characteristic of type. Bitter.
Odor:	Characteristic of type.
Physical and chemical characteristics	
Total fat content:	13,0 ± 1,0 g / 100 g
Water content:	Max. 5,0 g / 100 g
pH:	7,8 ± 0,2
Shell content (based on non-alkalinized cocoa nibs):	Max. 1,75 g / 100 g
Fineness (<75 microns, 200 mesh):	Min. 99,5 %
ASH content:	Max. 13,0 g / 100 g
Microbiological characteristics	
Total aerobic plate count:	Max. 5.000 ufc/g
Moulds:	Max. 50 ufc/g
Yeasts:	Max. 50 ufc/g
Coliform count:	< 3 ufc/g
E. Coli:	< 10 ufc/g
Salmonella:	Absence/100 g
Enterobacteria:	< 10 ufc/g
Energy	
Energy value:	235 Kcal / 100 g - 983 KJ / 100 g.
Minerals	
Sodium:	25 - 80 mg / 100 g
Potassium:	3,8 - 4,8 g / 100 g
Calcium:	120 - 190 mg / 100 g
Magnesium:	370 - 700 mg / 100 g
Phosphor:	550 - 850 mg / 100 g
Iron:	10 - 30 mg / 100 g
Copper:	3 - 5 mg / 100 g
Zinc:	5 - 11mg / 100 g
Manganese:	2 - 5 mg / 100 g
Sulphur:	75 - 210 mg / 100 g
Vitamins	
Vitamin B1:	0,09 - 0,36 mg / 100 g
Vitamin B2:	0,03 - 0,15 mg / 100 g
Vitamin B3:	1,15 - 4,80 mg / 100 g
Vitamin B6:	0,03 - 0,18 mg / 100 g
Vitamin C:	Traces
Vitamin E:	1,3 - 3,7 mg / 100 g

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Le 06/01/2017

Lesève Guillaume - Président

A handwritten signature in blue ink, appearing to be 'G. Lesève', written over a faint grid background.

CERTIFICAT D'ANALYSE

Sucralose

Certificate of analysis

Product name:	Sucralose	
Items	FCCVI & USP37 & E955	Test results
Appearance:	White crystalline powder	Pass test
Assay:	98,0%~102,0%	99,9 %
Identification A (IR):	Infrared spectra of standard and sample should meet each other	Pass test
Identification B (Retention time of HPLC):	The difference of retention time Sucralose peak from sample and standard within 2%	Pass test
Identification C (By TLC):	The RF Value of the major spot in the thin-layer chromatogram of the sample solution is the same as that of the standard solution obtained in the test for Related substances (below)	Pass test
pH of 10% Aqueous Solution:	5,0 ~ 7,0	6,2
Specific rotation:	+84,0°~+87,5°	+86,1°
Triphenylphoshine oxid:	≤150 mg/kg	<0,02 ppm (Detection limit)
Hydrolysis products (Chlorinated monosaccharides):	≤0,1 %	Pass test
Related substances:	≤0,5 %	Pass test
Moisture:	≤2,0 %	0,1 %
Methanol:	≤0,1 %	0,0008 %
Arsenic (As):	≤3 ppm	0,07 ppm
Heavy metals (as lead):	≤10 ppm	<10 ppm
Lead (Pb):	≤1 ppm	0,03 ppm
Copper (Cu):	≤10 ppm	0,50 ppm
Iron (Fe):	≤10 ppm	0,80 ppm
Residue on ignition:	≤0,7 %	0,03 %
Particle size:	90% > 120 μm	Pass test
Loose bulk density:	≥0,8 g/cm ³	0,85 g/cm ³
Total aerobic count:	≤250 cfu/g	<10 cfu/g

Yeast and molds:	≤50 cfu/g	<10 cfu/g
Coliform:	MPN/g < 3,0	MPN/g < 3,0
E.Coli:	Negative/g	Negative/g
S. Aureus:	ND/25 g	ND/25 g
Salmonella:	ND/25 g	ND/25 g
Storage condition:	Stored in well closed container cool and dry place.	

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Lesève Guillaume - Président

A handwritten signature in blue ink, appearing to be 'G. Lesève', written in a cursive style. The signature is positioned below the name 'Lesève Guillaume - Président'.

CERTIFICAT D'ANALYSE

Vanillin Crystal

Certificate of analysis

Product name:	Vanillin crystal	
Items	Limits	Test results
Appearance:	White or pale yellow crytsals	Conforms
Odor and taste:	Characteristic Vanilla	Conforms
Assay:	Min. 99,6 %	99,95 %
Melting point:	Min. 81°C - Max. 83°C	81,3 °C
Loss on drying:	Max. 0,5%	0,06 %
Heavy metals:	Max. 10 ppm	<10 ppm
Arsenic:	Max. 3 ppm	<3 ppm
Storage condition:	Stored in cool and dry place.	
The product complies with the regulation EC No. 1334/2008		

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CERTIFICAT D'ANALYSE

Lactose Free whey protein isolate

Certificate of analysis

Product name:	Lactose free whey protein isolate	
Protein (6.38 x N):		97,6 (% m/m)
Fat:		<0,5 (% m/m)
Moisture:		4,60 (% m/m)
Ash:		2,00 (% m/m)
pH:		7,00 (pH units)
Lactose Monohydrate:		0,15 (% m/m)
Scorched Particles:		7,5 mg
Microbiological characteristics		
Aerobic Plate Count:		<2,500 (cfu/g)
Coliform (MPN):		<10 (cfu/g)
E. Coli (MPN):		ND
Yeasts & Moulds:		≤10 (cfu/g)
Coag. Pos. Staph. (MPN):		<10 (/g)
Salmonella:		ND
Listeria sp.:		ND

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Le 06/01/2017

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CERTIFICAT D'ANALYSE

Lactose Free cross-flow & ultra filtered whey protein concentrate

Certificate of analysis	
Product name:	Lactose free cross-flow & ultra filtered whey protein concentrate
Protein (6.38 x N)*:	79,10 (% m/m)
Protein Dry Basis:	81,24 (% m/m)
Fat:	6,30 (% m/m)
Moisture:	4,05 (% m/m)
Ash*:	2,80 (% m/m)
pH*:	6,59 (pH units)
Lactose Monohydrate*:	0,15 (% m/m)
Nitrates*:	<22 (mg/kg)
Nitrites*:	<4 (mg/kg)
Bulk Density:	0,42 (g/ml)
Scorched Particles:	A (/50 g)
Foreign Matter:	Absent (/50 g)
Flavour/Odour:	Typical
Microbiological characteristics	
Aerobic Plate Count*:	5,700 (cfu/g)
Enterobacteriaceae*:	<10 (cfu/g)
Escherichia Coli*:	ND (/g)
Yeasts & Moulds*:	<10 (cfu/g)
Coag. positive Staph. aureus*:	<10 (/g)
Salmonella*:	Absent (/750 g)
Listeria*:	Absent (/125 g)

*External testing according EU regulation

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CERTIFICAT D'ANALYSE

L-Isoleucine

Certificate of analysis		
Product name:	L-Isoleucine	
Items	Limits	Test results
Description:	White crystals or crystalline powder	Conforms
Assay:	98,5%~101%	99,5%
Identification (Infrared absorption):	Corresponding to reference spectrum	Confirms
pH:	5,5~7,0	6,2
Specific rotation:	+38,9°~+41,8°	+40,5°
Residue on ignition:	≤0,3%	0,06%
Loss on drying:	≤0,3%	0,07%
Chloride (Cl):	≤500ppm	<500ppm
Iron (Fe):	≤30ppm	<30ppm
Sulphate (SO ₄):	≤300ppm	<300ppm
Heavy metal:	≤15ppm	<15ppm
Lead (Pb):	≤5ppm	<5ppm
Arsenic (As):	≤3ppm	<3ppm
Cadmium (Cd):	≤1ppm	<1ppm
Mercury (Hg):	≤1ppm	<1ppm
Total plate count:	≤5000cfu/g	<5000cfu/g
Yeast and molds:	≤100cfu/g	<100cfu/g
E.Coli:	Negative in 10g	Confirms
Staphylococcus Aureus:	Negative in 10g	Confirms
Salmonella:	Negative in 10g	Confirms
Storage condition:	Stored in cool and dry place.	

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CERTIFICAT D'ANALYSE

L-Leucine

Certificate of analysis		
Product name:	L-Leucine	
Items	Limits	Test results
Appearance:	White crystals or crystalline powder, free flowing, white colour and no black spe.	Conforms
Assay:	98,5%~101,5%	99,5%
Identification:	Same as ref. standard	Same as ref. standard
pH:	5,5~7,0	6,2
Specific rotation:	+14,9°~+17,3°	+15,3°
Residue on ignition:	≤0,10%	0,05%
Loss on drying:	≤0,2%	0,15%
Chloride (Cl):	≤0,05%	<0,05%
Iron (Fe):	≤0,003%	<0,003%
Sulphate (SO ₄):	≤0,03%	<0,03%
Heavy metal (Pb):	≤0,0015%	<0,0015%
Lead:	≤5mg/kg	<5mg/kg
Chromatographic purity:	Same as ref. standard	Same as ref. standard
Single impurity:	≤0,5%	≤0,5%
Total impurity:	≤2,0%	≤2,0%
Organic volatile impurities:	Same as ref. standard	Same as ref. standard
Total plate count:	≤1000cfu/g	≤1000cfu/g
Coliforms:	Negative	Negative
Yeast:	≤50cfu/g	≤50cfu/g
Mould:	≤50cfu/g	≤50cfu/g
E.Coli:	Negative	Negative
Staphylococcus Aureus:	Negative/25g	Negative/25g
Salmonella:	Negative/375g	Negative/375g
Storage condition:	Stored in cool and dry place.	

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CERTIFICAT D'ANALYSE

L-Valine

Certificate of analysis

Product name:	L-Valine	
Items	Limits	Test results
Description:	White crystals or crystalline powder	Conforms
Assay:	98,5%~101,5%	99,5%
Identification (Infrared absorption):	Corresponding to reference spectrum	Confirms
pH:	5,5~7,0	6,1
Specific rotation:	+26,6°~+28,8°	+27,4°
Residue on ignition:	≤0,1%	0,06%
Loss on drying:	≤0,3%	0,05%
Chloride (Cl):	≤500ppm	<500ppm
Iron (Fe):	≤30ppm	<30ppm
Sulphate (SO₄)	≤300ppm	<300ppm
Heavy metal:	≤15ppm	<15ppm
Lead (Pb):	≤5ppm	<5ppm
Arsenic (As):	≤3ppm	<3ppm
Cadmium (Cd):	≤1ppm	<1ppm
Mercury (Hg):	≤1ppm	<1ppm
Total plate count:	≤5000cfu/g	<5000cfu/g
Yeast and molds:	≤100cfu/g	<100cfu/g
E.Coli:	Negative in 10g	Confirms
Staphylococcus Aureus:	Negative in 10g	Confirms
Salmonella:	Negative in 10g	Confirms
Storage condition:	Stored in cool and dry place.	

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