

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

Numéro de lot : T3785-131216

DLC : 13/12/2019

Poids net : 908g

**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 <sup>3</sup>
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.

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Le 06/01/2017

Lesève Guillaume - Président

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**CERTIFICATS D'ANALYSES DES MATIERES PREMIERES**

# CERTIFICAT D'ANALYSE

Alkalized cocoa powder

## Certificate of analysis

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

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# CERTIFICAT D'ANALYSE

## Sucralose

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

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

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# CERTIFICAT D'ANALYSE

Vanillin Crystal

## Certificate of analysis

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

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# CERTIFICAT D'ANALYSE

Lactose Free whey protein isolate

## Certificate of analysis

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

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# CERTIFICAT D'ANALYSE

Lactose Free cross-flow & ultra filtered whey protein concentrate

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

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

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Le 06/01/2017

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# CERTIFICAT D'ANALYSE

L-Valine

## Certificate of analysis

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

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