

## CERTIFICAT D'ANALYSE

### My Iso Whey Pro Vanille

**Numéro de lot :** T3337-131216

**DLC :** 13/12/2019

**Poids net :** 500g

**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, arômes, émulsifiant : carboxyméthylcellulose de sodium, édulcorant : sucralose, vanille en poudre, colorant : Tartrazine\*.

\*peut avoir des effets indésirables sur l'activité et l'attention chez les enfants

#### Organoleptique

| Test      | Resultat |
|-----------|----------|
| Apparence | Conforme |
| Odeur     | Conforme |
| Arôme     | Conforme |
| Couleur   | Conforme |

#### Physique Chimie

| Test                        | Caractéristiques |
|-----------------------------|------------------|
| Protéines                   | 88g /100g        |
| Total d'hydrates de carbone | 6,8g/100g        |
| Sucres                      | 0g/100g          |
| Total d'acides gras         | 2,8g/100g        |
| Acides gras saturés         | 0g/100g          |
| Fibres                      | 0g/100g          |
| Sel (NaCL)                  | 0,12g/100g       |
| Valeur calorique            | 397 Kcal/100g    |
| Valeur calorique            | 1683 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 légèrement jaune |
| Saveur  | Vanille                 |

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

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

**CERTIFICATS D'ANALYSES DES MATIERES PREMIERES**

# CERTIFICAT D'ANALYSE

Tartrazine

## Certificate of analysis

|   |                               |                     |
|---|-------------------------------|---------------------|
| <b>Product name:</b>                                | Tartrazine                    |                     |
| <b>Items</b>  | <b>Limits</b>                 | <b>Test results</b> |
| <b>Total colour materials:</b>                      | 87,0 – 95,0 %                 | 90,38 %             |
| <b>Additional colours:</b>                          | Max. 1,0 %                    | 0,32 %              |
| <b>Intermediates:</b>                               | Max. 0,5%                     | 0,04 %              |
| <b>Volatile matter:</b>                             | Max. 13 %                     | 10,14 %             |
| <b>Primary aromatic amines:</b>                     | Max. 0,01 %                   | 0,0 %               |
| <b>Unsoluble matter (in water):</b>                 | Max. 0,1 %                    | 0,008 %             |
| <b>Extractable matter (in ether):</b>               | Max. 0,2 %                    | 0,04 %              |
| <b>Heavy metals:</b>                                | Max. 0,004 %                  | 0,0005 %            |
| <b>Lead (Pb):</b>                                   | Max. 0,0002 %                 | 0,000006 %          |
| <b>Arsenic (As):</b>                                | Max. 0,0003 %                 | 0,000011 %          |
| <b>Mercury (Hg):</b>                                | Max. 0,0001 %                 | 0,000001 %          |
| <b>Cadmium (Cd):</b>                                | Max. 0,0001 %                 | 0,0 %               |
| <b>Copper (Cu):</b>                                 | Max. 0,01 %                   | 0,000405 %          |
| <b>Chromic (Cr):</b>                                | Max. 0,01 %                   | 0,000145 %          |
| <b>Storage condition:</b>                           | Stored in cool and dry place. |                     |
| <b>The item compliance the requirements of E102</b> |                               |                     |

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Le 06/01/2017

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# CERTIFICAT D'ANALYSE

## Sucralose

### Certificate of analysis

|   |   |                             |
|---|---|-----------------------------|
| <b>Product name:</b>                                      | Sucralose   |                             |
| <b>Items</b>  | <b>FCCVI &amp; USP37 &amp; E955</b>   | <b>Test results</b>         |
| <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>Triphenylphosphine 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. |             |

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

Le 06/01/2017

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

|  |                               |                     |
|--|-------------------------------|---------------------|
| <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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# 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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