Certificate of Analysis

Code: LA-CE-0006-i-
Revision: 2
Update: 01/09/20

PRODUCT	ORGANIC 100% BLUE AGAVE CRYSTALLIZED SYRUP		
LOT	DB357013	QUANTITY	1,500 Kg
ELABORATION DATE (DD/MM/AAAA)	22/12/2021	ANALYSIS REPORT DATE (DD/MM/AAAA)	27/12/2021
EXPIRATION DATE (DD/MM/AAAA)	22/12/2023		

PHYSICOCHEMICAL ANALYSIS

DETERMINATION	RESULT		RANGE	METHOD
pH	5.5	n/a	4.00 - 6.00	Potentiometry [b]
Ash	0.35	%	Max. 0.5	Gravimetry[a]
Moisture	4.00	%	Max. 5.0	Gravimetry[a]

MICROBIOLOGICAL ANALYSIS[b]

DETERMINATION	RESULT		RANGE	METHOD
Total Bacterial Count	<10	CFU/g	Max. 1000 CFU/g	FDA-BAM Chap. 3.
Molds	<10	CFU/g	<10 CFU/g	FDA-BAM Chap. 18
Yeast	<10	CFU/g	<10 CFU/g	FDA-BAM Chap. 18
Coliforms	Absent	n/a	Absent	FDA-BAM Chap. 4
Escherichia coli	Absent	n/a	Absent	FDA-BAM Chap. 4
Salmonella sp.	Absent in 25 g	n/a	Absent in 25 g	AOAC 989.13

CARBOHYDARTES AMOUNT & PROFILE[a,b]

CARBOHYDRATES (% DB)[c]	RESULT	RANGE	METHOD
Fructose	98.40	Min. 98.00	HPEAC-PAD[d]
Glucose	0.76	Max. 1.00	HPEAC-PAD
Inulin/Fructooligosacharides	0.45	Max. 0.50	HPAEC-PAD
Other Carbohydrates	0.39	Max. 0.50	HPAEC-PAD

a) Internal parameter; b) Mexican Regulation Norm for Agave syrup: NMX-FF-110-SCFI-2008 & NOM-003-SAGARPA-2016; c)DB, Dry Basis (g/100g); d)HPAEC-PAD, High Performance Anion Exchange Chromatography coupled to Pulsed Amperometric Detection

SENSORIAL ANALYSIS

DESCRIPTION	Organic 100% Blue Agave cristallized . Fine powder of slightly beige color, free of foreign material. Sweet taste and smell.

L.A. Franco

Luz Areli Franco Lozano QFB
Laboratory of Quality Manager