

## CERTIFICATE OF ANALYSIS (COA)

Product Name	Monk Fruit Sweetener	Batch Number	NA
PO Reference No	NA	Quantity Supplied	NA
Manufacturing Date	2026-06-02	Expiry Date	2027-06-02
Release Date	2026-06-08		

Ingredients	100% Monk Fruit Sweetener, No additives or Preservatives
Storage	18-25°C store in a cool dry place, away from direct sunlight
Allergens	The material is Gluten Free; No products containing gluten are handled, processed, or stored facility.

## 1. Chemical &amp; Nutritional Analysis

## 1A. PHYSICAL &amp; CHEMICAL SPECIFICATIONS

PARAMETER NAME	UNIT	OBSERVED VALUE	TEST METHOD REF
pH	-	4.0 to 6.5	pH Meter
Particle Size	Mesh	100% pass through 40 mesh (<425 microns)	
Description	-	Yellowish granular powder filled in double sealed polythenes.	SOP-CHM-31-01
Identification	-	To Comply	TLC Chromatogram
Leak Test	-	No polythene should fail in the leak test	
Assay: Monk Fruit	-	27.9 mg to 34.1 mg	

## 1B. FUNCTIONAL PROPERTIES

PARAMETER NAME	UNIT	OBSERVED VALUE	TEST METHOD REF
Solubility in Cold water below 10°C temp.	-	Must be Clear & Soluble	
Solubility at room temp. (25°C ± 2°C)	-	Must be Clear & Soluble	
Solubility nearly boiling temp. (90 to 110°C)	-	Must be Clear & Soluble	

## 1C. NUTRITIONAL PROFILE (PER 100G)

PARAMETER NAME	UNIT	OBSERVED VALUE	TEST METHOD REF
Erythritol- Monk Fruit blend	-	Melts bet. 120°C to 130°C	
Assay: Erythritol	-	872.1 mg to 1065.9 mg	

## 2. MICROBIOLOGICAL ANALYSIS

PARAMETER NAME	UNIT	OBSERVED VALUE	FSSAI STANDARDS THRESHOLD
Salmonella	/25g	Should be Absent	Culture
Escherichia coli	-	Should be Absent	GB 4789.38
Total Aerobic Microbial Count	-	NMT 1000cfu/gm	
Total Yeast & Mould Count	-	NMT 100 cfu/gm	

## 3. CONTAMINANTS, RESIDUES & HEAVY METALS

PARAMETER NAME	UNIT	OBSERVED VALUE	MAX LIMIT PERMITTED
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