



Xi'an Green Spring Technology Co.,Ltd

CERTIFICATE OF ANALYSIS

Product Name:	D-Allulose	Batch Number:	2024081101GS
Grade:	Food Grade	Manufacture Date:	Aug.11,2024
Quantity:	1450kgs	Analysis Date:	Aug.10,2026
ITEM	STANDARD	TEST RESULT	
Allulose(dry basis)	≥99%	99.87%	
Physical & Chemical			
Appearance	White Crystal Powder	Complies	
Taste	Sweet	Complies	
PH	3.0~7.0	5.4	
Moisture	≤1.0%	0.058%	
Ash	≤0.1%	0.072%	
Heavy Metal			
As	≤0.5ppm	<0.5ppm	
Pb	≤0.5ppm	<0.5ppm	
Microbiological Test			
Total Plate Count	≤1,000cfu/g	Complies	
Yeast & Mold	≤100cfu/g	Complies	
Coliforms	≤0.3 MPN/g	Complies	
Salmonella	Negative	Negative	
Staphylococcus aureus	Negative	Negative	
Conclusion:Conforms with specification, Non-GMO, Allergen Free, BSE/TSE Free.			
Storage:Stored in cool and dry places. Keep away from strong light and heat.			
Packing:By 25kgs/Drum,inner by plastic bag.			
Shelf Life:24 months under the above condition, and in it's original package.			

Quality Assurance: Liang Yan

