



CERTIFICATE OF ANALYSIS

Table with 2 columns: Field Name and Value. Fields include Work Order (MF1716839), Amendment, Client (BINABADAN ENTERPRISE SDN BHD), Contact (MR DAVE), Address, E-mail, Telephone, Facsimile, Project, Page (1 of 4), Date Samples Received (13-Nov-2017 14:56), Date Analysis Commenced (14-Nov-2017), Issue Date (28-Nov-2017 08:43), No. of samples received (2), and No. of samples analysed (2).

This Certificate of Analysis contains the following information:

- General Comments
Analytical Results

Signatories



This laboratory is accredited under STANDARDS MALAYSIA. The tests reported herein have been performed in accordance with laboratory's Terms of Accreditation. This document has been electronically signed by authorized signatories indicated below. Electronic signing has been carried out in compliance with procedure specified in 21 CFR Part 11.

Table with 2 columns: Signatories and Position. Rows include ChngAi Ying (Lab Manager - Food), NoorLiyana Hamid (Food Technologist), and norasikin zowaher (Chemist).



General Comments

This report supersedes any previous report(s) with this reference. Results apply to the sample(s) as submitted. All pages of this report have been checked and approved for release.

The analytical procedures used by the Food & Pharmaceutical Division have been developed from established internationally recognized procedures such as those published by the FDA BAM, AOAC, ISO, GB, USP, BP and BS EN. In house developed procedures are employed in the absence of documented standards or by client request.

Where a reported less than (<) result is higher than the LOR, this may be due to primary sample extract dilution and/or insufficient sample for analysis.

Where the LOR of a reported result differs from standard LOR, this may be due to insufficient sample (reduced weight employed) or matrix interference.

Key: LOR = Limit of reporting CFU = Colony Forming Unit MPN = Most Probable Number PN = Probable Number
ø = ALS is not accredited for these tests

Work Order Specific Comments

- ALS TECHNICHEM prepares this Test Report based on the tests requested and on the specific sample(s) submitted for analysis. The significance of this Report is subject to the adequacy and representative character of the sample(s) and to the comprehensiveness of the tests requested or made. ALS TECHNICHEM assumes no responsibility for variations in quality or other characteristic of the product produced or supplied under conditions over which ALS TECHNICHEM has no control.
ALS TECHNICHEM acts for the customer from whom the instructions to act have originated. No other party is entitled to give instructions, particularly on the scope of analysis or delivery of report or certificate, unless so authorized by the customer.
- ALS TECHNICHEM undertakes to exercise due care and skill in the performance of its analytical and consultancy services but no warranties are given and none may be implied directly or indirectly relating to ALS TECHNICHEM's test results, services or facilities. In no event shall ALS TECHNICHEM be liable to collateral, special or consequential damage.
- Result < LOR = Not Detected (ND)
- This analysis is performed in ALS Shah Alam, Malaysia.**

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- Minerals analysis Ca, Fe, K, Mg, Na, P, S in food sample (OF17-41) : In House Method QWI-OF/17-41, Based on AOAC 984.27 and APHA 3120B.
- QWI 17-06 is in-house analysis method based on Method of Analysis for Nutrition Labeling, 1993 Chapter 28 & Pearson's, 1991 Pg. 17, 20
- QWI 17-10 is in-house analysis method based on Method of Analysis for Nutrition Labeling, 1993 Chapter 18 & Pearson, 1991 Pg. 24
- Added sugar value is provided by the client
- Total Inverted Sugar is with reference to Total Sugar (all monosaccharides and disaccharies) contained in food either naturally occurring or added, and reduce Cu in Fehling reagent as per AOAC 923.09



Analytical Results

FOOD

001 WHEY DEPOT - DUTCH CHOCOLATE

BATCH: 208865

Test description	Method	LOR	Unit	Result
Metals and Minerals				
Calcium	OF17-41	0.05	mg/100 g	1390
Iron	OF17-41	0.05	mg/100 g	1.48
Potassium	OF17-41	0.05	mg/100 g	261
Sodium	OF17-41	0.05	mg/100 g	15.0
Nutritional Panel				
Ø Added Sugar	Added Sugar	0.1	g/100 g	0.4
Calories from fat	QWI 17-36	0.1	kcal/100g	12
Carbohydrates - Total	QWI 17-35	0.1	g/100 g	4.9
Energy (kcal/100g)	QWI 17-36	0.1	kcal/100g	362
Energy (kJ/100g)	QWI 17-36	0.1	kJ/100 g	1520
Total Dietary Fibre	AOAC 985.29	0.1	g/100 g	4.5
Cholesterol	JAOAC 1990	1	mg/100g	14
Protein	QWI 17-06	0.1	g/100 g	82.7
Vitamin D	AOAC 995.05	0.1	µg/100g	<0.1
Fat	QWI 17-10	0.1	g/100 g	1.3
Total Inverted Sugar	AOAC 923.09	0.1	g/100 g	0.4
Mono-unsaturated fat	AOAC 963.22	0.10	g/100 g	0.5
Poly-unsaturated fat	AOAC 963.22	0.10	g/100 g	<0.10
Saturated Fat	AOAC 963.22	0.10	g/100 g	0.7
Trans Fat	AOAC 963.22	0.10	g/100 g	<0.10



FOOD

002 MASS DEPOT - DUTCH CHOCOLATE

BATCH: 208905

<i>Test description</i>	<i>Method</i>	<i>LOR</i>	<i>Unit</i>	<i>Result</i>
Metals and Minerals				
Calcium	OF17-41	0.05	mg/100 g	988
Iron	OF17-41	0.05	mg/100 g	1.14
Potassium	OF17-41	0.05	mg/100 g	235
Sodium	OF17-41	0.05	mg/100 g	12.2
Nutritional Panel				
Ø Added Sugar	Added Sugar	0.1	g/100 g	5.8
Calories from fat	QWI 17-36	0.1	kcal/100g	<0.1
Carbohydrates - Total	QWI 17-35	0.1	g/100 g	34.2
Energy (kcal/100g)	QWI 17-36	0.1	kcal/100g	358
Energy (kJ/100g)	QWI 17-36	0.1	kJ/100 g	1500
Total Dietary Fibre	AOAC 985.29	0.1	g/100 g	2.8
Cholesterol	JAOAC 1990	1	mg/100g	10
Protein	QWI 17-06	0.1	g/100 g	55.4
Vitamin D	AOAC 995.05	0.1	µg/100g	<0.1
Fat	QWI 17-10	0.1	g/100 g	<0.1
Total Inverted Sugar	AOAC 923.09	0.1	g/100 g	5.8
Mono-unsaturated fat	AOAC 963.22	0.10	g/100 g	<0.10
Poly-unsaturated fat	AOAC 963.22	0.10	g/100 g	<0.10
Saturated Fat	AOAC 963.22	0.10	g/100 g	<0.10
Trans Fat	AOAC 963.22	0.10	g/100 g	<0.10