

Certificate of Analysis

Product Name : Dairy Gel 161 Food Quality

Product Description : Consistency : Micro-beads
 Color : White to Creamy
 Odour: Neutral

Technical Data:

Protein(food analysis)	Max	7.8%
Fat	Max	13.5%
Moisture(IR 105 C)	Max	9%
Viscosity sp 4 rpm 30at 25C (Brookfield DV-E)	Min	120 cp
Ash	Max	2%
Glactomannan		16%
PH value in 1% solution – 25°C)		7 – 8.5
Total Heavy Metal (as Pb)	Max	20 ppm

Microbiological Analysis

Total Plate Count	Max	5000/g
E-Coli	Negative	In 1 g
Yeast / Mould	Max	100/g
Salmonella		Negative in 25g
Staphylococcus Aureus		Negative in 25g