

Certificate of Analysis

Product Name : Dairy Gel 162 Food Quality

Product Description : Consistency : Powder
 Color : creamy
 Odour: Neutral - Milky

Technical Data:

Protein	Min	8%
Fat	Max	3.75%
Moisture(IR 105C)	Max	6.5%
pH 1% soln. at 25C		7.5-9
Ash	Max	2.5%
Carbohydrate	Max	77%
Total Heavy Metal (aspb)	Max	20 ppm

Microbiological Analysis

Total Plate Count	Max	5000/g
Califorms	Negative	In 0.1 g
Yeast / Mould	Max	100/gm
Salmonella		Negative in 25g
Staphylococcus Aureus		Negative

**Egyptian Co. For Dairy Products
 And Food Additives (Egy-Dairy)**