

CERTIFICATE OF ANALYSIS

PRODUCT NAME : GLUCOSE SYRUP
BATCH NUMBER : GLU82210412 - 0385
MANUFACTURE DATE : April 12, 2021
BEST BEFORE : April 11, 2022
DISTRIBUTOR : PT. MATAHARI

NO	PARAMETER	UNIT	SPEISIFICATION	ANALITYCAL RESULT	METHODS
1	Taste and Odor		Sweet, odorless	Sweet, odorless	Sensory
2	pH (diluted)		4.0 ~ 6.0	5.45	pH meter
3	Brix	%	82.0 ~ 83.0	82.20	Refractometer
4	Dextrose Equivalent	%	38.0 ~ 43.0	41.80	Lane Eynon Method
5	Composition				HPLC
	Dp 1 - Glucose	%	Max. 3.5	1.64	
	Dp 2 - Maltose	%	45±2	45.98	
	Dp 3 - Maltotriose			22.21	
	Higher Sugar			30.17	
6	Sulfur Dioxide	Ppm	Below 10	5.61	Iodometry
7	Amylum	-	Negative	Negative	Iodine sol.
8	Ash	%	Max. 1	0.09**	SNI.01-2891-1992
9	Heavy Metal				
	- Copper (Cu)	ppm	Max. 10	0.24**	SNI.01-2896-1998
	- Arsenic (As)	ppm	Max. 0.5	Not Detected**	SNI.01-4866-1998
	- Lead (Pb)	ppm	Max. 1.0	Not Detected**	AOAC 999.11/9.1.09.2005
	- Zinc (Zn)	ppm	Max. 25	Not Detected**	SNI.01-2896-1998
10	Color	RBU		13.10	Spectrophotometer at 50%
11	Microbiological				
	Total Bacteria	Colony/g	5×10^2	<10*	ISO 4833:2013, ISO 7218:2012
	Coliform	MPN/g	Max. 20	<3*	BAM 2002 CHAPTER 4
	E. Coli	MPN/g	Below 3	<3*	BAM 2002 CHAPTER 4
	Yeast & Mold	Colony/g	Max. 50	<10*	BAM 2002 CHAPTER 18
12	Density	g/cm3	-	1.41115	Conversion Table

** Base on External Data December 07, 2020, renewed in the next six months

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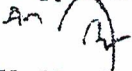
Simpan produk ditempat yang kering dan bersih pada temperature ambient. Tutup kemasan dengan baik untuk menghindari kontaminasi. Perubahan warna menjadi kuning tidak merubah rasa, komposisi maupun keamanan pangan dari produk.

Karawang, April 12, 2021

Prepared,


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Quality Control

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