

## Certificate Of Analysis

Product Name	Whey Protein Concentrate 82% Instantised		
Batch No	1673 E	Manufacturing Date	November 2009
Source	Liquid Cheese Whey	Best Before Date	May 2011
Appearance	White to light cream powder		
<b>Chemical</b>		<b>Results</b>	
Moisture	4.5 %		
Fat	7.6%		
Protein	82.4% on TS		
Lactose	6.4%		
Ash	2.9%		
Nitrate	< 50 ppm		
Nitrite	< 5 ppm		
<b>Physical</b>			
pH (10% solution)	6.4		
Scorched particles	A disc		
Bulkdensity	0.39 g/ml		
Solubility	< 0.2 ml		
<b>Organoleptical</b>			
Appearance	Typical		
Taste / Flavour	Typical		
<b>Microbiological</b>			
Total viable count	9000 cfu/g		
Yeasts	< 10 / g		
Moulds	< 10 / g		
Enterobacteriaceae	< 10 cfu/g		
Staphylococcus aureus	Negative / g		
E. Coli	Negative / g		
Salmonella	Negative / 50g		

We confirm that the above is a true copy of the original manufacturer's/supplier's Batch Certificate of Analysis.

To be used as per local legislation.

**SPORTS SUPPLEMENTS LTD**

2010



100% Quality  
Assurance Guarantee