

Analysis certificate

AGAR AGAR LAVIGAR - JT 1.0

Food grade

CUSTOMER:	BATCH	QUANTITY	PRODUCTION DATE	BEST BEFORE
PARS SITAK AVA	1056/23	10.000 kg	11/10/2023	11/10/2026

PARAMETERS	SPECIFICATION	TEST RESULT
COLOR	WHITE TO YELLOWISHPOWDER	CORRESPONDING
ODOR -TASTE	ODORLESS - TASTELESS	CORRESPONDING
MOISTURE	<12%	10,1%
ASHES	<3,5%	1,1%
Starch	Absent	CORRESPONDING
Gelatin and other protein	Absent	CORRESPONDING
PARTICLE SIZE	<5% OVER 80 MESH SIEVE	CORRESPONDING
GEL STRENGTH (g/cm ²)	≥1000 at 20°C	1020
GELLING POINT(°C)	38±2°C	38°C
HEAVY METALS	Pb< 5 mg/kg Hg< 1 mg/kg As< 3 mg/kg Cd< 1 mg/kg	Pb< 5 mg/kg Hg< 1 mg/kg As< 3 mg/kg Cd< 1 mg/kg
TOTAL PLATE COUNT	< 5.000 ufc/g	130 ufc/g
MOULDS&YEASTS	< 300 ufc/g	< 20 ufc/g
SALMONELLA spp.	Absent in 5 g	ABSENT
E. coli	Absent in 5 g	ABSENT

