

**CERTIFICATE OF ANALYSIS**

**PRODUCT NAME:** PreBiotica Inulin



**LOT CODE:** 1801 20 26 05 21 A1

**MANUFACTURE DATE:** 05/21/2026

**BEST BY:** 05/20/2029

**INGREDIENTS:** Inulin from Chicory Root.

ITEMS	STANDARD	RESULTS	TEST METHOD
APPEARANCE	Finely granulated powder	Complies	Visual Inspection
COLOR	White to light yellow	Complies	Organoleptic
TASTE	Neutral to slightly sweet	Complies	Organoleptic
OLIGOFRUCTOSE, %	≥ 90	93	HPLC; AOAC 997.08
FRUCTOSE, GLUCOSE, SUCROSE, %	≤ 10	7	HPLC; AOAC 982.14
AVERAGE CHAIN LENGTH	8 – 13	13	HPLC; AOAC 997.08
pH (10% SOLUTION)	5.0 – 7.0	6.8	AOAC 981.12; pH Meter
LOSS ON DRYING, %	≤ 5.0	Complies	AOAC 925.45
ASH, %	≤ 0.2	≤ 0.2	AOAC 930.05
LEAD (Pb), ppm	≤ 0.3	Complies	AOAC 2011.19, 993.14, 2015.01
ARSENIC (As), ppm	≤ 0.1	Complies	AOAC 2011.19, 993.14, 2015.01
CADMIUM (Cd), ppm	≤ 0.1	Complies	AOAC 2011.19, 993.14, 2015.01
MERCURY (Hg), ppm	≤ 0.01	Complies	AOAC 2011.19, 993.14, 2015.01
AEROBIC PLATE COUNT, CFU/g	≤ 1000	100	BAM, FDA Ch. 3; AOAC 996.23
YEAST, CFU/g	≤ 50	20	BAM, FDA Ch. 18
MOLD, CFU/g	≤ 50	≤ 10	BAM, FDA Ch. 18
COLIFORMS, CFU/g	≤ 10	Complies	BAM, FDA Ch. 4
E. COLI, /10g	Negative	Complies	BAM, FDA Ch. 4; AOAC 991.14
SALMONELLA, /25g	Negative	Complies	BAM, FDA Ch. 5; AOAC 2013.01

Oregon department of agriculture, food safety division establishment #88294 FDA food manufacturing facility #xxxxxxx6608

Remarks: This item is a raw material for commercial use only.

Storage: Store in a cool & dry location, not to exceed 85-degree Fahrenheit. For long term storage, please keep refrigerated.

**ISSUED BY:**