


CERTIFICATE OF ANALYSIS

 ND18				Date : 20.11.2018	
Order No	Lot No	MOISTURE (%)	pH	DE (%)	SO2 (ppm)
255-ND2018	ND18P00251811-519	3,5	5,0	18,7	2,2
Packaging type : 25 KG		Net Weight per Batch : 25 TONS			
Production Date : 13.11.2018		Best Before : 13.11.2020			
Indicative Values :			Microbiology :		
Iron (ppm)	<1.0	Total count (n/g)	<100		
Copper (ppm)	<1.0	Yeasts (n/g)	<50		
Arsenic (ppm)	<0.1	Moulds (n/g)	<50		
Lead (ppm)	<0.1	Coliforms (n/g)	negative		
Cadmium (ppm)	<0.1	E.Coli (n/g)	negative		
Mercury (ppm)	<0.1	Salmonella (n/25g)	negative		
Sulphated ash (%)	<0.1	Bacillus cereus (n/g)	<10		
Bulk density for powder (gr/lit)	450-600	Staphylococcus Aureus (n/g)	Negative		
Bulk density for agglomerated (gr/lit)	350-500	Enterobacteraceae (n/g)	<10		
		Sulphites Reducing Clostridia	<10		
<p>GMO Regulations : This product is considered NOT genetically modified or NOT derived from a genetically modified organisms as defined by the EC Regulations No. 1829/2003 of the European Parliament and of the European Council on genetically modified food and feed and EC Regulation No. 1830/2003 of the European Parliament and the European Council on the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms.</p> <p>In line with Turkish Regulation "Regulation on Gentically Modified Organisms and Products, the Official Newspaper : 13.08.2010 – 27671", Turkish Agricultural Ministry does not give permission to use of GMO-corn in the food.</p>					
<p>Allergen free certificate : This product is Allergen free according to EC regulations: 2000/13/EC annex IIIa, 2003/89/EC, 2006/142/EC, 2007/68/EC and ALBA list.</p> <p>Nutridex complies to the Food Chemical Codex and to the European Pharmacopeia monographs on Maltodextrin (Specification No : KG.SP.02)</p>					
<p>Storage Condition Sealed bags should be stored in-doors under cool, dry conditions. Optimum storage and handling conditions for Nutridex are 25oC or lower and less than 60% relative humidity.</p>					
Approved by :		QAC MANAGER Elif ÖZTÜRK 