

**CERTIFICATION OF ANALYSIS**

GENERAL INFORMATION	
<b>Product:</b> Organic CHLORELLA powder raw	<b>Article No:</b> 0051-100-B
<b>Manufacturing date:</b> June 2016	<b>Batch No:</b> O.CH-DF-160628
<b>Expire date:</b> June 2019	K0004
<b>Process:</b> Harvesting, spray drying without any additives (below 40 °) and packaging	
<b>Botanical Source:</b> Chlorella vulgaris	
<b>Origin:</b> Chinese province of Fujian	<b>Used Part:</b> Alga
<b>Colorant:</b> absent	<b>Solubility:</b> Soluble in Water
<b>Carrier:</b> absent (100 % pure)	<b>Irradiation:</b> Free

**BASIC ANALYSIS**

Analysis	Description	Results
<b>Appearance</b>	Fine Powder	Visual
<b>Color*</b>	Green	Visual
<b>Taste / Aroma</b>	Characteristic	Sensorial
<b>Moisture %</b>	< 7 %	6,57 %
<b>Ash</b>	< 8 %	6,60 %
<b>Solubility</b>	Soluble in Water	Visual
<b>Granulometry</b>	120 mesh	120 mesh
<b>Chlorophyll</b>	Min. 2.500 mg/100g	2630 mg/100g
<b>Protein</b>	Min. 53 %	57,3 %
<b>Total Carotenoids Level</b>	Min. 500 mg/100g	691 mg/100g

**MICROBIOLOGICAL ANALYSIS**

Analysis	Limit/Specification	Results
<b>Total aerobes germs</b>	< 100.000 CFU/g	5,3*10 <sup>4</sup> cfu/g
<b>Staphylococcus aureus</b>	< 100 CFU/g	Not Detected
<b>Escherichia coli</b>	< 10 CFU/g	Not Detected
<b>Salmonella</b>	absent in 25g	Not Detected

**HEAVY METALS**

Analysis	Limit/Specification	Results
<b>Pb ( lead )</b>	< 2 mg/Kg	0,69 ppm
<b>As ( arsenic )</b>	< 1 mg/Kg	0,45 ppm
<b>Hg ( mercury )</b>	< 0,1 mg/Kg	0,012ppm

**CERTIFICATIONS & ALLERGY**

<b>No Pesticides</b> , used for the whole planting and farming process (conform to § 64 LFGB L 00.00-115)
<b>GMO free</b> , does not contain any genetically modified organisms (GMOs) as defined in EC 1829/2003 and 1830/2003
<b>Gluten-free, lactose-free, vegan, raw food quality</b>
<b>Kosher-certified</b> (on request)
<b>No Allergies</b> , in compliance with EC Directive 2003/89/EC and 2006/142/EG
<b>PAH4 values</b> , in compliance with ASU §64 LFGB L 07.00-40, HPLC-UV/FLD

**PACKING:** Net weight – 25 kg boxes.

**SHELF LIFE:** The product stability is 36 month from date of manufacture in it's original packaging.

**STORAGE:** Kept in the original package in a fresh, dry and away from direct light place.

\* The color may vary naturally depending on ripeness, seasons, climate and geographical area of raw material.