

Certificate of Analysis

State of the Art Ingredients * Fast Friendly Service

Product Name Wheat Protein, Hydrolyzed

Lot Number V2146

Manufacture Date 2023-05-18
Retest Date 2024-11-18

Description	Specifications	Analysis
Color & Appearance	Clear to Slightly Hazy, amber liquid	Complies
Odor	Characterstic, mild	Complies
pH Direct	4.0-5.0	4.7
Color Gardner	11.0 max	Complies
Ash (800c)	4.0% max	0.5
Nitrogen	2.0-3.5%	2.5
Microbial Content	100 OPG max	Complies
Non Volatile Matter % (1g/1hr/105c)	22.0 - 26.0	23.2

DISCLAIMER

Technical information and suggestions for use including any formulations and / or procedures are believed to be correct. However this does not constitute a guarantee of the accuracy of the information contained herein and confirming tests in your own laboratory or facility are recommended.

No statement or suggestion of use should be construed as a recommendation or inducement to violate any patent rights and no patent liability may be assumed.

The information contained in this Certificate of Analysis and Material Safety Data Sheet are obtained from current and reliable sources. As the ordinary or otherwise use(s) of this product is outside the control of Ingredients To Die For, no representation or warranty, expressed or implied is made as to the effect(s) of such use(s) (including damage or injury), or the results obtained.

Ingredients To Die For expressly disclaims responsibility as to the ordinary or otherwise use(s). Furthermore, Ingredients To Die For as to the fitness for any use should consider nothing contained herein as a recommendation. The liability of Ingredients To Die For is limited to the value of the goods and does not include any consequential loss.