

## Certificate of Analysis

(CofA)

Product Name	Conditioning Honey
Lot Number	9396887
Manufacture Date	2023-08-31
Retest Date	2024-08-31

Property	Specification	Result
Appearance	Clear to slightly hazy light straw-colored to	PASS
	dark amber liquid	
Odor	Characteristic	PASS
Color	13 gar max	PASS
NVM (1g-1h-105°C)	49-54%	PASS
pH (5% Aq. Sol. @25°C)	4.0-6.5	PASS
Activity	31.0-45.0%	PASS
Micro	< 10 OPG max	PASS
Gram Negs	0 cfu/g max	PASS
Yeast and Mold	< 10 cfu/g max	PASS

State of the Art Ingredients \* Fast Friendly Service

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