

 CERTIFICAT DE CONFORMITE	DATE
	VERSION N°1

POUR LE CLIENT

NUV

NOVOMA SARL

Je soussigné _____ certifie que le produit cité ci-après est conforme aux spécifications établies.
 Nous vous rappelons qu'il vous appartient de vérifier les conditions de distribution et d'utilisation de ces produits conformément à la législation en vigueur.

Code interne	NUVCOL05
Désignation interne	COLLAGENE AROME CAMEL

Code client	3 770025 711270
Désignation client	Collagène marin saveur caramel

Numéro de lot		Numéro de BL	
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Date de fabrication		DDM	
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Conditions de conservation	A conserver à l'abri de l'oxygène et de la lumière à une température comprise entre 15 et 25°C dans son emballage d'origine
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Le produit contient de(s) Allergène(s)	Oui
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Liste des allergène(s) dans le produit

Poisson et produits dérivés

Le produit contient de(s) Additif(s)	Non
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Liste de(s) additif(s) dans le produit

Non applicable

Le produit est BIO	Non
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(*Produit issu de l'agriculture biologique FR-BIO-01 et process conforme à la fabrication de produits biologiques)

Le produit est sans OGM	Oui	Le produit est Ionisé	Non
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Le produit est sans Gluten	Non
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Conforme Végétarien	Non	Conforme Végétalien	Non
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Conforme Halal	Oui	Conforme Casher	Oui
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CERTIFICATE OF ANALYSIS

CUSTOMER : NATURAL FUNCTIONAL INGREDIENTS - FRANCE	YOUR ORDER : CF00010207
OUR REFERENCE : 71798 SO	
QUALITY : NATICOL® BPMG – WILD MARINE COLLAGEN FRIEND OF THE SEA®	ARTICLE : *G1003224*
BATCH :	QUANTITY : 1 065 KG
PREPARATION DATE : 05/2023	DATE OF MINIMUM DURABILITY :

PHYSICO-CHEMICAL CHARACTERISTICS	RESULT	UNIT	SPECIFICATION
Protein (*)	≥ 93	%	min 93
Average molecular weight (*)	2000	Da	2000
Viscosity (20%, 25°C)	39,8	mp	20 – 40
pH	6,49	-	5,6 – 7,0
Moisture	5,2	%	max 7
Taste	conform	-	neutral
Odor	conform	-	neutral
Ash (550°C) (*)	≤ 2	%	max 2
SO ₂ (*)	≤ 10	mg/kg	max 10
H ₂ O ₂ (*)	≤ 10	mg/kg	max 10
Arsenic (*)	≤ 1	mg/kg	max 1
Cadmium (*)	≤ 0,3	mg/kg	max 0,3
Chromium (*)	≤ 10	mg/kg	max 10
Copper (*)	≤ 30	mg/kg	max 30
Lead (*)	≤ 3	mg/kg	max 3
Mercury (*)	≤ 0,1	mg/kg	max 0,1
Zinc (*)	≤ 50	mg/kg	max 50
Particle size	conform	-	microgranulated
MICROBIOLOGICAL CHARACTERISTICS	RESULT	UNIT	SPECIFICATION
Total aerobic microbial count	<10	in 1 g	max 1000
E. coli	absent	in 10 g	absence
Sulfite-reducing sporulated anaerobic bacteria	absent	in 1 g	max 10
Salmonella	absent	in 25 g	absence

Parameters with an asterisk (*) are analysed according to a periodic analysis plan.

Mainly Type I collagen & contains Type III in small quantities.

Sustainable certified collagen issued from fish skins.

Quality conform to the requirements of regulation (EC) N° 853/2004, N° 2073/2005, to the "GME standard code bacteriological specification food grade gelatine".

This collagen is certified Friend of the Sea®.

The use of the Trade Mark Friend of the Sea® pre-supposes that the user has first obtained and Friend of the Sea® licensing agreement.

QUALITY CONTROL MANAGER

Date :

BULLETIN D'ANALYSE
CERTIFICATE OF ANALYSIS

Le

AROME NATUREL CAMEL
CAMEL NATURAL FLAVOR
AB11022

Numérot de Lot
Batch Number

Date de contrôle
Control date

	Spécifications <i>Specifications</i>	Résultats <i>Results</i>	Méthodes <i>Methods</i>
DESCRIPTION / DESCRIPTION			
Apparence / Appearance	Poudre / Powder	Conforme / Conform	Interne / Internal
Couleur / Colour	Blanc / White	Conforme / Conform	Interne / Internal
Odeur et Goût / Smell and Taste	Caramel / Caramel	Conforme / Conform	Interne / Internal
CARACTERISTIQUES PHYSICO-CHIMIQUES / PHYSICAL AND CHEMICAL PROPERTIES			
Densité (D_{4}^{20}) / Density (D_{4}^{20})	0,485 - 0,515	0.500	Interne / Internal
Indice de réfraction nD_{20} / <i>Refractive index nD_{20}</i>	NC	NC	Interne / Internal
Quantité d'alcool (V/V) / <i>Alcohol content (V/V)</i>	NC	NC	Interne / Internal
Solubilité / Solubility	Partiellement soluble dans l'eau / Partially soluble in water	Conforme / Conform	Interne / Internal
STOCKAGE ET STABILITE STORAGE AND STABILITY			
Durée de vie (mois) / <i>Shelf life (months)</i>	18		

LOT CONFORME / BATCH CONFORM

BULLETIN D'ANALYSE
CERTIFICATE OF ANALYSIS

Le

AROME NATUREL CAMEL
CAMEL NATURAL FLAVOR
AB11022

Numérot de Lot
Batch Number

Date de contrôle
Control date

	Spécifications <i>Specifications</i>	Résultats <i>Results</i>	Méthodes <i>Methods</i>
DESCRIPTION / DESCRIPTION			
Apparence / Appearance	Poudre / Powder	Conforme / Conform	Interne / Internal
Couleur / Colour	Blanc / White	Conforme / Conform	Interne / Internal
Odeur et Goût / Smell and Taste	Caramel / Caramel	Conforme / Conform	Interne / Internal
CARACTERISTIQUES PHYSICO-CHIMIQUES / PHYSICAL AND CHEMICAL PROPERTIES			
Densité (D²⁰₄) / Density (D²⁰₄)	0,485 - 0,515	0.500	Interne / Internal
Indice de réfraction nD₂₀ / Refractive index nD₂₀	NC	NC	Interne / Internal
Quantité d'alcool (V/V) / Alcohol content (V/V)	NC	NC	Interne / Internal
Solubilité / Solubility	Partiellement soluble dans l'eau / Partially soluble in water	Conforme / Conform	Interne / Internal
STOCKAGE ET STABILITE STORAGE AND STABILITY			
Durée de vie (mois) / Shelf life (months)	18		

LOT CONFORME / BATCH CONFORM

VC Ascorbic Acid 100 mesh 95%

Coversheet for Certificate of Analysis

Productcode : 5015842
Lot No. :
Analysis No. : 75752335

CfC Number : 04917410
Articlecode : 5015842368
Sales Name : VC Ascorbic Acid 100 mesh 95%,25KG BAL
Manufacturing Date :
Best Use Before Date :
Delivery Note No. 8322177950
Destination : Germany
Customer Ref. No : P22-20045/002
Customer Article No:
Customer Name:

Article desc. CoA
Comment

VC Ascorbic Acid 100 mesh 95%,25KG BAL

CERTIFICATE OF ANALYSIS

Productcode	: 5015842368	Batch Size	: 3,000KG
Lot No.	:	Manufacturing Date	:
Analysis No.	: 75752335	Best use before	:
Report Date	:		

Test	Result	Limits/Specification	Dimension/Units
*Appearance	Correspond	White or almost white, crystal or crystalline powder	
Solubility	Correspond	Freely soluble in water, slightly soluble in ethanol, insoluble in ether or chloroform	
Identification A	Positive	Positive	
Identification B	Correspond	IR	
*Melting Point	191	190 - 192	°C
*Specific Optical Rotation	20.9	20.5 - 21.5	°
*Clarity and Color of Solution	Correspond	Clear, not more intensely than BY7	
*pH(2%, W/V)	2.6	2.4 - 2.8	
*pH(5%, W/V)	2.4	2.2 - 2.5	
Loss on Drying	< 0.1	<= 0.1	%
Residue on Ignition	< 0.1	<= 0.1	%
Arsenic(as As)	< 1.0	<= 1.0	ppm
Heavy Metals (as Pb)	Correspond	<=0.0003%	
Lead	< 1.0	<= 1.0	ppm
Mercury	< 0.5	<= 0.5	ppm
Iron	< 2	<= 2	ppm
Copper	< 3	<= 3	ppm
Oxalic Acid	Correspond	<=0.2%	
Residual Solvents(as methanol)	< 250	<= 250	ppm
*Assay	99.9	99.0 - 100.5	%
Total Plate Counts	< 1000	<= 1000	CFU/g
Yeasts & Moulds	< 100	<= 100	CFU/g
Escherichia.Coli	Correspond	Absence in 1g	
Salmonella	Correspond	Absence in 25g	
Staphylococcus Aureus	Correspond	Absence in 25g	
Impurity C	< 0.15	<= 0.15	%
Impurity D	< 0.15	<= 0.15	%
Unspecified impurities	< 0.10	<= 0.10	%
Total Impurities other than C & D	< 0.2	<= 0.2	%
*Particle Size(through us 100mesh)	96	>= 95	%
Cadmium	< 0.5	<= 0.5	ppm

Conclusion: The product with this batch number meets all requirements when tested according to the monograph of USP/FCC/BP/EP/E300 in current version.

Test items marked with * are based on routine batch analysis. Others are tested at regular intervals.

This is an electronic COA. The data from batch analysis are in accord with the actual test data, which are true, correct and

VC Ascorbic Acid 100 mesh 95%,25KG BAL

CERTIFICATE OF ANALYSIS

Productcode	:	5015842368	Batch Size	:	3,000KG
Lot No.	:	[REDACTED]	Manufacturing Date	:	[REDACTED]
Analysis No.	:	75752335	Best use before	:	[REDACTED]
Report Date	:	[REDACTED]			

controlled. The data from periodic analysis are controlled at regular intervals as part of our assurance program.

QC Manager

葛晓峰

Quality Manager

葛晓峰

	CERTIFICAT DE CONFORMITE	DATE <input type="text"/>
		VERSION N°1

POUR LE CLIENT

NOVOMA SARL

Je soussigné certifie que le produit cité ci-après est conforme aux spécifications établies.
Nous vous rappelons qu'il vous appartient de vérifier les conditions de distribution et d'utilisation de ces produits conformément à la législation en vigueur.

Code interne	<input type="text" value="NUVCOL04"/>
Désignation interne	<input type="text" value="COLLAGENE AROME MANGUE"/>

Code client	<input type="text" value="3 770025 711263"/>
Désignation client	<input type="text" value="Collagène marin saveur mangue"/>

Numéro de lot	<input type="text"/>	Numéro de BL	<input type="text"/>
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Date de fabrication	<input type="text"/>	DDM	<input type="text"/>
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Conditions de conservation	<input type="text" value="A conserver à l'abri de l'oxygène et de la lumière à une température comprise entre 15 et 25°C dans son emballage d'origine"/>
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Le produit contient de(s) Allergène(s)	<input type="text" value="Oui"/>
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Liste des allergène(s) dans le produit

Le produit contient de(s) Additif(s)	<input type="text" value="Non"/>
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Liste de(s) additif(s) dans le produit

Le produit est BIO	<input type="text" value="Non"/>
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(*Produit issu de l'agriculture biologique FR-BIO-01 et process conforme à la fabrication de produits biologiques)

Le produit est sans OGM	<input type="text" value="Oui"/>	Le produit est Ionisé	<input type="text" value="Non"/>
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Le produit est sans Gluten	<input type="text" value="Non"/>
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Conforme Végétarien	<input type="text" value="Non"/>	Conforme Végétalien	<input type="text" value="Non"/>
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Conforme Halal	<input type="text" value="Oui"/>	Conforme Casher	<input type="text" value="Oui"/>
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CERTIFICATE OF ANALYSIS

CUSTOMER : _____	YOUR ORDER : _____
QUALITY : NATICOL® BPMG – WILD MARINE COLLAGEN FRIEND OF THE SEA®	ARTICLE : *G1003224*
BATCH : _____	QUANTITY : 3120 kg
PREPARATION DATE : _____	DATE OF MINIMUM DURABILITY : _____

PHYSICO-CHEMICAL CHARACTERISTICS	RESULT	UNIT	SPECIFICATION
Protein (*)	≥ 93	%	min 93
Average molecular weight (*)	2000	Da	2000
Viscosity (20%, 25°C)	25,5	mp	20 – 40
pH	6,69	-	5,6 – 7,0
Moisture	5,9	%	max 7
Taste	conform	-	neutral
Odor	conform	-	neutral
Ash (550°C) (*)	≤ 2	%	max 2
SO ₂ (*)	≤ 10	mg/kg	max 10
H ₂ O ₂ (*)	≤ 10	mg/kg	max 10
Arsenic (*)	≤ 1	mg/kg	max 1
Cadmium (*)	≤ 0,3	mg/kg	max 0,3
Chromium (*)	≤ 10	mg/kg	max 10
Copper (*)	≤ 30	mg/kg	max 30
Iron (*)	≤ 30	mg/kg	max 30
Lead (*)	≤ 3	mg/kg	max 3
Mercury (*)	≤ 0,1	mg/kg	max 0,1
Zinc (*)	≤ 30	mg/kg	max 30
Particle size	conform	-	microgranulated
MICROBIOLOGICAL CHARACTERISTICS	RESULT	UNIT	SPECIFICATION
Total aerobic microbial count	<10	in 1 g	max 1000
E. coli	absent	in 10 g	absence
Sulfite-reducing sporulated anaerobic bacteria	absent	in 1 g	max 10
Salmonella	absent	in 25 g	absence
Yeasts and Moulds	<10	in 1 g	max 100

Parameters with an asterisk (*) are analysed according to a periodic analysis plan.

Mainly Type I collagen & contains Type III in small quantities.

Sustainable certified collagen issued from fish skins.

Quality conform to the requirements of regulation (EC) N° 853/2004, N° 2073/2005, to the "GME standard code bacteriological specification food grade gelatine", to the European Pharmacopea, to the American Pharmacopea (USP/NF) and to your requirements.

This collagen is certified Friend of the Sea®.

The use of the Trade Mark Friend of the Sea® pre-supposes that the user has first obtained _____ and Friend of the Sea® licensing agreement.

QUALITY CONTROL MANAGER

Date : _____

BULLETIN D'ANALYSE
CERTIFICATE OF ANALYSIS

Le

AROME NATUREL MANGUE
MANGO NATURAL FLAVOR
AB11001

Numérot de Lot
Batch Number

Date de contrôle
Control date

	Spécifications <i>Specifications</i>	Résultats <i>Results</i>	Méthodes <i>Methods</i>
DESCRIPTION / DESCRIPTION			
Apparence / Appearance	Poudre / Powder	Conforme / Conform	Interne / Internal
Couleur / Colour	Blanc / White	Conforme / Conform	Interne / Internal
Odeur et Goût / Smell and Taste	Mangue / Mango	Conforme / Conform	Interne / Internal
CARACTERISTIQUES PHYSICO-CHIMIQUES / PHYSICAL AND CHEMICAL PROPERTIES			
Densité (D_{4}^{20}) / Density (D_{4}^{20})	0,485 - 0,515	0.500	Interne / Internal
Indice de réfraction nD_{20} / <i>Refractive index nD_{20}</i>	NC	NC	Interne / Internal
Quantité d'alcool (V/V) / <i>Alcohol content (V/V)</i>	NC	NC	Interne / Internal
Solubilité / Solubility	Partiellement soluble dans l'eau / Partially soluble in water	Conforme / Conform	Interne / Internal
STOCKAGE ET STABILITE STORAGE AND STABILITY			
Durée de vie (mois) / <i>Shelf life (months)</i>	18		

LOT CONFORME / BATCH CONFORM

06
021

Certificate of Analysis

Contract No : [REDACTED]

Container No: [REDACTED]

Invoice No: [REDACTED]

Report No: [REDACTED]

Production Name	Sodium Ascorbate	Production Code	[REDACTED]
Batch No	[REDACTED]	Manufacture Date	[REDACTED]
Quantity	7000kg	Analysis Date	[REDACTED]
Foundation	[REDACTED]	Expiry Date	[REDACTED]

Results of Analysis:

Items	Standards	Results
Appearance	White or yellowish, crystalline powder or crystals	Qualified
Identification	Specific optical rotation Positive Reaction	Qualified
Specific Optical Rotation	+103° - +108°	+105°
pH(with 10% water solution)	7.0-8.0	7.4
Impurity E*	≤0.2%	Conform
Clarity Of Solution	Clear	Clear
Colour Of Solution	≤BY6	<BY6
Assay (C ₆ H ₇ NaO ₆)	99.0%-101.0%	99.8%
Loss of Drying	≤0.25%	0.052%
Impurities C,D*	≤0.15%	Conform
Unspecified impurities(each impurity)*	≤0.1%	Conform
Sum of impurities other than C and D*	≤0.2%	Conform
Sulfates*	≤150.0 mg/kg	Conform
Iron**	≤2.0 mg/kg	Conform
Copper**	≤5.0 mg/kg	Conform
Lead**	≤0.5 mg/kg	Conform
Arsenic**	≤1.0 mg/kg	Conform
Nickel**	≤1.0 mg/kg	Conform
Cadmium(Cd) **	≤0.5 mg/kg	Conform
Mercury**	≤0.1 mg/kg	Conform
Residual Solvents*	≤3000 mg/kg	Conform
Total Plate Counts*	≤1000 cfu/g	Conform
Yeasts and Moulds*	≤100 cfu/g	Conform
Escherichia coli*	Negative in 10g	Conform
Salmonella*	Negative in 25g	Conform
Staphylococcus Aureus*	Negative in 25g	Conform

*Test once every three months.

**Test once every six months.

Reporter: 王爽

Reviewer: 王博杰


 王博杰
 QC Manager: [REDACTED]

 CERTIFICAT DE CONFORMITE	DATE
	VERSION N°1

POUR LE CLIENT

NUV

NOVOMA SARL

Je soussigné _____ certifie que le produit cité ci-après est conforme aux spécifications établies.
 Nous vous rappelons qu'il vous appartient de vérifier les conditions de distribution et d'utilisation de ces produits conformément à la législation en vigueur.

Code interne	NUVCOL03
Désignation interne	COLLAGENE NATURE

Code client	3 770025 711584
Désignation client	Collagène marin saveur nature

Numéro de lot		Numéro de BL	
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Date de fabrication		DDM	
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Conditions de conservation	A conserver à l'abri de l'oxygène et de la lumière à une température comprise entre 15 et 25°C dans son emballage d'origine
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Le produit contient de(s) Allergène(s)	Oui
--	-----

Liste des allergène(s) dans le produit

poisson et produits dérivées

Le produit contient de(s) Additif(s)	Non
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Liste de(s) additif(s) dans le produit

Non applicable

Le produit est BIO	Non
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(*Produit issu de l'agriculture biologique FR-BIO-01 et process conforme à la fabrication de produits biologiques)

Le produit est sans OGM	Oui	Le produit est Ionisé	Non
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Le produit est sans Gluten	Non
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Conforme Végétarien	Non	Conforme Végétalien	Non
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Conforme Halal	Oui	Conforme Casher	Oui
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CUSTOMER :	YOUR ORDER :
	OUR REFERENCE : 72699 SO
QUALITY : NATICOL® BPMG – WILD MARINE COLLAGEN FRIEND OF THE SEA®	ARTICLE : *G1003224*
BATCH :	QUANTITY : 4905 KG
PREPARATION DATE :	DATE OF MINIMUM DURABILITY :

PHYSICO-CHEMICAL CHARACTERISTICS	RESULT	UNIT	SPECIFICATION
Protein (*)	≥ 93	%	min 93
Average molecular weight (*)	2000	Da	2000
Viscosity (20%, 25°C)	40,0	mp	20 – 40
pH	6,46	-	5,6 – 7,0
Moisture	6,3	%	max 7
Taste	conform	-	neutral
Odor	conform	-	neutral
Ash (550°C) (*)	≤ 2	%	max 2
SO ₂ (*)	≤ 10	mg/kg	max 10
H ₂ O ₂ (*)	≤ 10	mg/kg	max 10
Arsenic (*)	≤ 1	mg/kg	max 1
Cadmium (*)	≤ 0,3	mg/kg	max 0,3
Chromium (*)	≤ 10	mg/kg	max 10
Copper (*)	≤ 30	mg/kg	max 30
Iron (*)	≤ 30	mg/kg	max 30
Lead (*)	≤ 3	mg/kg	max 3
Mercury (*)	≤ 0,1	mg/kg	max 0,1
Zinc (*)	≤ 30	mg/kg	max 30
Particle size	conform	-	microgranulated
MICROBIOLOGICAL CHARACTERISTICS	RESULT	UNIT	SPECIFICATION
Total aerobic microbial count	10	in 1 g	max 1000
E. coli	absent	in 10 g	absence
Sulfite-reducing sporulated anaerobic bacteria	absent	in 1 g	max 10
Salmonella	absent	in 25 g	absence
Yeasts and Moulds	<10	in 1 g	max 100

Parameters with an asterisk (*) are analysed according to a periodic analysis plan.

Mainly Type I collagen & contains Type III in small quantities.

Sustainable certified collagen issued from fish skins.

Quality conform to the requirements of regulation (EC) N° 853/2004, N° 2073/2005, to the "GME standard code bacteriological specification food grade gelatine", to the European Pharmacopea, to the American Pharmacopea (USP/NF) and to your requirements.

This collagen is certified Friend of the Sea®.

The use of the Trade Mark Friend of the Sea® pre-supposes that the user has first obtained and Friend of the Sea® licensing agreement.



QUALITY CONTROL MANAGER

Date :

06
021

Certificate of Analysis

Contract No: [REDACTED]

Container No: [REDACTED]

Invoice No: [REDACTED]

Report No: [REDACTED]

Production Name	Sodium Ascorbate	Production Code	[REDACTED]
Batch No	[REDACTED]	Manufacture Date	[REDACTED]
Quantity	7000kg	Analysis Date	[REDACTED]
Foundation	[REDACTED]	Expiry Date	[REDACTED]

Results of Analysis:

Items	Standards	Results
Appearance	White or yellowish, crystalline powder or crystals	Qualified
Identification	Specific optical rotation Positive Reaction	Qualified
Specific Optical Rotation	+103° - +108°	+105°
pH(with 10% water solution)	7.0-8.0	7.4
Impurity E*	≤0.2%	Conform
Clarity Of Solution	Clear	Clear
Colour Of Solution	≤BY6	<BY6
Assay (C ₆ H ₇ NaO ₆)	99.0%-101.0%	99.8%
Loss of Drying	≤0.25%	0.052%
Impurities C,D*	≤0.15%	Conform
Unspecified impurities(each impurity)*	≤0.1%	Conform
Sum of impurities other than C and D*	≤0.2%	Conform
Sulfates*	≤150.0 mg/kg	Conform
Iron**	≤2.0 mg/kg	Conform
Copper**	≤5.0 mg/kg	Conform
Lead**	≤0.5 mg/kg	Conform
Arsenic**	≤1.0 mg/kg	Conform
Nickel**	≤1.0 mg/kg	Conform
Cadmium(Cd) **	≤0.5 mg/kg	Conform
Mercury**	≤0.1 mg/kg	Conform
Residual Solvents*	≤3000 mg/kg	Conform
Total Plate Counts*	≤1000 cfu/g	Conform
Yeasts and Moulds*	≤100 cfu/g	Conform
Escherichia coli*	Negative in 10g	Conform
Salmonella*	Negative in 25g	Conform
Staphylococcus Aureus*	Negative in 25g	Conform

*Test once every three months.

**Test once every six months.

Reporter: 王爽

Reviewer: 王博杰

QC Manager: [Signature]

	CERTIFICAT DE CONFORMITE	DATE <input type="text"/>
		VERSION N°1

POUR LE CLIENT

NOVOMA SARL

Je soussigné certifie que le produit cité ci-après est conforme aux spécifications établies.
 Nous vous rappelons qu'il vous appartient de vérifier les conditions de distribution et d'utilisation de ces produits conformément à la législation en vigueur.

Code interne
 Désignation interne

Code client
 Désignation client

Numéro de lot Numéro de BL

Date de fabrication DDM

Conditions de conservation

Le produit contient de(s) Allergène(s)

Liste des allergène(s) dans le produit

Le produit contient de(s) Additif(s)

Liste de(s) additif(s) dans le produit

Le produit est BIO

(*Produit issu de l'agriculture biologique FR-BIO-01 et process conforme à la fabrication de produits biologiques)

Le produit est sans OGM Le produit est Ionisé

Le produit est sans Gluten

Conforme Végétarien Conforme Végétalien

Conforme Halal Conforme Casher



EUROPEAN PHARMACOPEA
UNITED STATES PHARMACOPEA

CERTIFICATE OF ANALYSIS

CUSTOMER : NATURAL FUNCTIONAL INGREDIENTS - FRANCE	YOUR ORDER : CF00011701 3
	OUR REFERENCE : 74493 SO
QUALITY : NATICOL® BPMG – PREMIUM FISH COLLAGEN FRIEND OF THE SEA®	ARTICLE : *G1003224*
BATCH : 	QUANTITY : 2 400 KG
PREPARATION DATE : 	DATE OF MINIMUM DURABILITY :

PHYSICO-CHEMICAL CHARACTERISTICS	RESULT	UNIT	SPECIFICATION
Protein (*)	≥ 93	%	min 93
Average molecular weight (*)	2000	Da	2000
Density	conform	g/cm ³	0,34 – 0,40
Viscosity (20%, 25°C)	36,9	mp	20 – 40
pH	6,46	-	5,6 – 7,0
Conductivity (1%, 30°C)	0,156	mS/cm	max 1
Moisture	5,4	%	max 7
Taste	conform	-	neutral
Odor	conform	-	neutral
Ash (550°C) (*)	≤ 2	%	max 2
SO ₂ (*)	≤ 10	mg/kg	max 10
H ₂ O ₂ (*)	≤ 10	mg/kg	max 10
Arsenic (*)	< 1	mg/kg	max 1
Cadmium (*)	≤ 0,3	mg/kg	max 0,3
Chromium (*)	≤ 10	mg/kg	max 10
Copper (*)	≤ 30	mg/kg	max 30
Iron (*)	≤ 30	mg/kg	max 30
Lead (*)	≤ 3	mg/kg	max 3
Mercury (*)	≤ 0,1	mg/kg	max 0,1
Zinc (*)	≤ 30	mg/kg	max 30
Hydroxyproline (*)	> 5	%	> 5
Particle size	conform	-	microgranulated
MICROBIOLOGICAL CHARACTERISTICS	RESULT	UNIT	SPECIFICATION
Total aerobic microbial count	<10	in 1 g	max 1000
E. coli	absent	in 10 g	absence
Sulfite-reducing sporulated anaerobic bacteria	absent	in 1 g	max 10
Salmonella	absent	in 25 g	absence
Yeasts and Moulds	<10	in 1 g	max 100

Parameters with an asterisk (*) are analysed according to a periodic analysis plan.

Sustainable certified hydrolyzed collagen issued from fish skins. Mainly Type I collagen & contains Type III in small quantities.

Quality conform to the current European Pharmacopea, to the current United States Pharmacopea (USP/NF), to the requirements of regulation (EC) N° 853/2004, N° 2073/2005, to the "GME standard code bacteriological specification food grade gelatine" and to your requirements.

This collagen is certified Friend of the Sea®.

The use of the Trade Mark Friend of the Sea® pre-supposes that the user has first obtained and Friend of the Sea® licensing agreement.

QUALITY CONTROL MANAGER

Date :

BULLETIN D'ANALYSE
CERTIFICATE OF ANALYSIS

Identification du produit / Product Identification

Nom du produit : **AROME FRUITS ROUGES PDR**
 Product Name : **RED FRUITS FLAVOUR PWD**
 Référence / Code Number: **CA6462**
 Numéro de Lot /Batch number : **[REDACTED]**
 Date de fabrication /Manufacturing date : **[REDACTED]**
 DDM (Date Durabilité Minimale) / Best before date : **[REDACTED]**

Analyses organoleptiques/Sensorial analysis

	Results	Specifications	Interpretatio
Aspect / Appearance	Poudre	Poudre	Conforme/Conform
Couleur / Color	Blanc	Blanc	Conforme/Conform
Goût / Taste	Conforme/Conform	Caractéristique/Characteristic	Conforme/Conform

Analyses microbiologiques/Microbiological analysis

	Results	Specifications	Interpretatio
Conforme à notre plan de surveillance interne/Conform with our monitoring plan			

Informations complémentaires/ Additional informations

[REDACTED]

VALIDATION / APPROVAL

DATE

QUALITY CONTROL DEPARTEMENT

OUI / YES

Code Client /Customer Code: **000923**

NOVOMA

Date édition :

Date création :

Date révision: **__/__/__**

Version : **V1**

06
021

Certificate of Analysis

Contract No: [REDACTED]

Container No: [REDACTED]

Invoice No: [REDACTED]

Report No: [REDACTED]

Production Name	Sodium Ascorbate	Production Code	[REDACTED]
Batch No	[REDACTED]	Manufacture Date	[REDACTED]
Quantity	7000kg	Analysis Date	[REDACTED]
Foundation	BP/USP/EP11.0/FCC/E301	Expiry Date	[REDACTED]

Results of Analysis:

Items	Standards	Results
Appearance	White or yellowish, crystalline powder or crystals	Qualified
Identification	Specific optical rotation Positive Reaction	Qualified
Specific Optical Rotation	+103° - +108°	+105°
pH(with 10% water solution)	7.0-8.0	7.4
Impurity E*	≤0.2%	Conform
Clarity Of Solution	Clear	Clear
Colour Of Solution	≤BY6	<BY6
Assay (C ₆ H ₇ NaO ₆)	99.0%-101.0%	99.8%
Loss of Drying	≤0.25%	0.052%
Impurities C,D*	≤0.15%	Conform
Unspecified impurities(each impurity)*	≤0.1%	Conform
Sum of impurities other than C and D*	≤0.2%	Conform
Sulfates*	≤150.0 mg/kg	Conform
Iron**	≤2.0 mg/kg	Conform
Copper**	≤5.0 mg/kg	Conform
Lead**	≤0.5 mg/kg	Conform
Arsenic**	≤1.0 mg/kg	Conform
Nickel**	≤1.0 mg/kg	Conform
Cadmium(Cd) **	≤0.5 mg/kg	Conform
Mercury**	≤0.1 mg/kg	Conform
Residual Solvents*	≤3000 mg/kg	Conform
Total Plate Counts*	≤1000 cfu/g	Conform
Yeasts and Moulds*	≤100 cfu/g	Conform
Escherichia coli*	Negative in 10g	Conform
Salmonella*	Negative in 25g	Conform
Staphylococcus Aureus*	Negative in 25g	Conform

*Test once every three months.

**Test once every six months.

Reporter: 王爽

Reviewer: 王博杰


 王博杰
 QC Manager:

QC Manager:

06
021

Certificate of Analysis

Contract No : [REDACTED]

Container No: [REDACTED]

Invoice No: [REDACTED]

Report No: [REDACTED]

Production Name	Sodium Ascorbate	Production Code	[REDACTED]
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**Test once every six months.

Reporter: 王爽

Reviewer: 王博杰


 [REDACTED]
 王博杰

QC Manager: [REDACTED]