

	<b>CERTIFICAT DE CONFORMITE</b>	DATE
		03/06/19
		VERSION N°1

POUR LE CLIENT

NUV

NOVOMA SARL  
 BATIMENT ZEPHYR AVENUE BERNARD  
 31 400 TOULOUSE

Je soussigné M. WACRENIER, Président de Laboratoire PHYTOCOSMA SAS 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	D16862	Numéro de BL	20880
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Date de fabrication	17/10/2023	DDM	10/2026
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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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**WEISHARDT International**  
 Rond-Point Georges JOLIMAITRE – BP 259  
 81305 GRAULHET CEDEX (FRANCE)  
 Tel. +33 (0)5 63 42 14 41  
 Fax. +33 (0)5 63 42 35 18

Exclusive distribution



**CERTIFICATE OF ANALYSIS**  
 Weishardt Group

CUSTOMER : <b>NATURAL FUNCTIONAL INGREDIENTS - FRANCE</b>	YOUR ORDER : <b>CF00010207</b>
	OUR REFERENCE : <b>71798 SO</b>
QUALITY : <b>NATICOL® BPMG – WILD MARINE COLLAGEN</b> <b>FRIEND OF THE SEA®</b>	ARTICLE : <b>*G1003224*</b>
BATCH : <b>083234066</b>	QUANTITY : <b>1 065 KG</b>
PREPARATION DATE : <b>05/2023</b>	DATE OF MINIMUM DURABILITY : <b>05/2028</b>

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 <sub>2</sub> (*)	≤ 10	mg/kg	max 10
H <sub>2</sub> O <sub>2</sub> (*)	≤ 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 Weishardt and Friend of the Sea® licensing agreement.

**QUALITY CONTROL MANAGER**  
 Olivier ROBERT

Date : **June 27, 2023**

**HEADQUARTERS : Weishardt International**

Rond point Georges Jolimaitre – BP 259 – 81305 GRAULHET Cedex – FRANCE (FR) - Tel +33(0)5 63 42 14 41 – Fax +33(0)5 63 42 35 18  
 site : [www.weishardt.com](http://www.weishardt.com) - e-mail : [welcom@weishardt.fr](mailto:welcom@weishardt.fr)

**AROME NATUREL CAMEL**  
**CAMEL NATURAL FLAVOR**  
**AB11022**

**Numérot de Lot** **C200602** **Date de contrôle** **03/07/2023**  
*Batch Number* *Control date*

	<b>Spécifications</b> <i>Specifications</i>	<b>Résultats</b> <i>Results</i>	<b>Méthodes</b> <i>Methods</i>
<b>DESCRIPTION / DESCRIPTION</b>			
<b>Apparence / Appearance</b>	Poudre / Powder	Conforme / Conform	Interne / Internal
<b>Couleur / Colour</b>	Blanc / White	Conforme / Conform	Interne / Internal
<b>Odeur et Goût / Smell and Taste</b>	Caramel / Caramel	Conforme / Conform	Interne / Internal
<b>CARACTERISTIQUES PHYSICO-CHIMIQUES / PHYSICAL AND CHEMICAL PROPERTIES</b>			
<b>Densité (<math>D_{4}^{20}</math>) / Density (<math>D_{4}^{20}</math>)</b>	0,485 - 0,515	0.500	Interne / Internal
<b>Indice de réfraction <math>nD_{20}</math> / Refractive index <math>nD_{20}</math></b>	NC	NC	Interne / Internal
<b>Quantité d'alcool (V/V) / Alcohol content (V/V)</b>	NC	NC	Interne / Internal
<b>Solubilité / Solubility</b>	Partiellement soluble dans l'eau / Partially soluble in water	Conforme / Conform	Interne / Internal
<b>STOCKAGE ET STABILITE STORAGE AND STABILITY</b>			
<b>Durée de vie (mois) / Shelf life (months)</b>	18	12/2024	

**LOT CONFORME / BATCH CONFORM**

Florian TETARD

**AROME NATUREL CAMEL**  
**CAMEL NATURAL FLAVOR**  
**AB11022**

**Numérot de Lot** **B231102** **Date de contrôle** **06/12/2022**  
*Batch Number* *Control date*

	<b>Spécifications</b> <i>Specifications</i>	<b>Résultats</b> <i>Results</i>	<b>Méthodes</b> <i>Methods</i>
<b>DESCRIPTION / DESCRIPTION</b>			
<b>Apparence / Appearance</b>	Poudre / Powder	Conforme / Conform	Interne / Internal
<b>Couleur / Colour</b>	Blanc / White	Conforme / Conform	Interne / Internal
<b>Odeur et Goût / Smell and Taste</b>	Caramel / Caramel	Conforme / Conform	Interne / Internal
<b>CARACTERISTIQUES PHYSICO-CHIMIQUES / PHYSICAL AND CHEMICAL PROPERTIES</b>			
<b>Densité (D<sup>20</sup><sub>4</sub>) / Density (D<sup>20</sup><sub>4</sub>)</b>	0,485 - 0,515	0.500	Interne / Internal
<b>Indice de réfraction nD<sub>20</sub> / Refractive index nD<sub>20</sub></b>	NC	NC	Interne / Internal
<b>Quantité d'alcool (V/V) / Alcohol content (V/V)</b>	NC	NC	Interne / Internal
<b>Solubilité / Solubility</b>	Partiellement soluble dans l'eau / Partially soluble in water	Conforme / Conform	Interne / Internal
<b>STOCKAGE ET STABILITE STORAGE AND STABILITY</b>			
<b>Durée de vie (mois) / Shelf life (months)</b>	18	06/2024	

**LOT CONFORME / BATCH CONFORM**

Florian TETARD

# VC Ascorbic Acid 100 mesh 95%



## *Coversheet for Certificate of Analysis*

Productcode : 5015842  
Lot No. : HPB2202089  
Analysis No. : 75752335

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CfC Number : 04917410  
Articlecode : 5015842368  
Sales Name : VC Ascorbic Acid 100 mesh 95%,25KG BAL  
Manufacturing Date : 11-FEB-2022  
Best Use Before Date : 10-FEB-2025  
Delivery Note No. 8322177950  
Destination : Germany  
Customer Ref. No : P22-20045/002  
Customer Article No:  
Customer Name: MDC GmbH  
Zum Reiherhorst  
Stelle

Article desc. CoA  
Comment

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# VC Ascorbic Acid 100 mesh 95%,25KG BAL

## CERTIFICATE OF ANALYSIS

Productcode	: 5015842368	Batch Size	: 3,000KG
Lot No.	: HPB2202089	Manufacturing Date	: 11.2.2022
Analysis No.	: 75752335	Best use before	: 10.2.2025
Report Date	: 21.2.2022		

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.	: HPB2202089	Manufacturing Date	: 11.2.2022
Analysis No.	: 75752335	Best use before	: 10.2.2025
Report Date	: 21.2.2022		

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

QC Manager

葛晓峰

Nie Xiaoming (Daniel Nie)

Quality Manager

葛亮

Ge Liang



	<b>CERTIFICAT DE CONFORMITE</b>	DATE
		03/06/19
		VERSION N°1

POUR LE CLIENT

NUV

NOVOMA SARL  
 BATIMENT ZEPHYR AVENUE BERNARD  
 31 400 TOULOUSE

Je soussigné M. WACRENIER, Président de Laboratoire PHYTOCOSMA SAS 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	NUVCOL04
Désignation interne	COLLAGENE AROME MANGUE

Code client	3 770025 711263
Désignation client	Collagène marin saveur mangue

Numéro de lot	D17312	Numéro de BL	21214
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Date de fabrication	25/04/2024	DDM	04/2027
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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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**WEISHARDT International**  
 Rond-Point Georges JOLIMAITRE – BP 259  
 81305 GRAULHET CEDEX (FRANCE)  
 Tel. +33 (0)5 63 42 14 41  
 Fax. +33 (0)5 63 42 35 18

**CERTIFICATE OF ANALYSIS**  
 Weishardt Group

CUSTOMER : <b>NATURAL FUNCTIONAL INGREDIENTS - FRANCE</b>	YOUR ORDER :
	OUR REFERENCE : <b>72536 SO</b>
QUALITY : <b>NATICOL® BPMG – WILD MARINE COLLAGEN</b> <b>FRIEND OF THE SEA®</b>	ARTICLE : <b>*G1003224*</b>
BATCH : <b>083234141</b>	QUANTITY : <b>3120 kg</b>
PREPARATION DATE : <b>10/2023</b>	DATE OF MINIMUM DURABILITY : <b>10/2028</b>

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 <sub>2</sub> (*)	≤ 10	mg/kg	max 10
H <sub>2</sub> O <sub>2</sub> (*)	≤ 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 Weishardt and Friend of the Sea® licensing agreement.

**QUALITY CONTROL MANAGER**  
 Olivier ROBERT

Date : **October 31, 2023**

**AROME NATUREL MANGUE**  
**MANGO NATURAL FLAVOR**  
**AB11001**

**Numérot de Lot** **C101101** **Date de contrôle** **22/11/2023**  
*Batch Number* *Control date*

	<b>Spécifications</b> <i>Specifications</i>	<b>Résultats</b> <i>Results</i>	<b>Méthodes</b> <i>Methods</i>
<b>DESCRIPTION / DESCRIPTION</b>			
<b>Apparence / Appearance</b>	Poudre / Powder	Conforme / Conform	Interne / Internal
<b>Couleur / Colour</b>	Blanc / White	Conforme / Conform	Interne / Internal
<b>Odeur et Goût / Smell and Taste</b>	Mangue / Mango	Conforme / Conform	Interne / Internal
<b>CARACTERISTIQUES PHYSICO-CHIMIQUES / PHYSICAL AND CHEMICAL PROPERTIES</b>			
<b>Densité (D<sub>4</sub><sup>20</sup>) / Density (D<sub>4</sub><sup>20</sup>)</b>	0,485 - 0,515	0.500	Interne / Internal
<b>Indice de réfraction nD<sub>20</sub> / Refractive index nD<sub>20</sub></b>	NC	NC	Interne / Internal
<b>Quantité d'alcool (V/V) / Alcohol content (V/V)</b>	NC	NC	Interne / Internal
<b>Solubilité / Solubility</b>	Partiellement soluble dans l'eau / Partially soluble in water	Conforme / Conform	Interne / Internal
<b>STOCKAGE ET STABILITE STORAGE AND STABILITY</b>			
<b>Durée de vie (mois) / Shelf life (months)</b>	18	05/2025	

**LOT CONFORME / BATCH CONFORM**

Florian TETARD



COVITAS  
可维素

HEILONGJIANG NHU BIOTECHNOLOGY CO.,LTD.

06  
3.4.23  
021

No.2 Haotian Road, Economic and Technological Development Zone, Suihua, Heilongjiang, China

Tel: (+86)575-86133360

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Http://www.cnhu.com

## Certificate of Analysis

Contract No :89443

Container No: OOLU9742137

Invoice No: 206373

Report No: SPCA01\_20230047

Production Name	Sodium Ascorbate	Production Code	SPCA01
Batch No	1123022034	Manufacture Date	2023-02-15
Quantity	7000kg	Analysis Date	2023-02-18
Foundation	BP/USP/EP11.0/FCC/E301	Expiry Date	2025-02-14

### 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 <sub>6</sub> H <sub>7</sub> NaO <sub>6</sub> )	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: 王树杰



Approver: 郑乐友

QC Manager: Leyou Zheng

	<b>CERTIFICAT DE CONFORMITE</b>	DATE
		03/06/19
		VERSION N°1

POUR LE CLIENT

NUV

NOVOMA SARL  
 BATIMENT ZEPHYR AVENUE BERNARD  
 31 400 TOULOUSE

Je soussigné M. WACRENIER, Président de Laboratoire PHYTOCOSMA SAS 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	D17444	Numéro de BL	21279
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Date de fabrication	12/06/2024	DDM	06/2027
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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 dérivées

Le produit contient de(s) Additif(s)	Non
--------------------------------------	-----

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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**WEISHARDT International**  
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Exclusive distribution **Natural**  
FUNCTIONAL INGREDIENTS

**CERTIFICATE OF ANALYSIS**  
 Weishardt Group

CUSTOMER : <b>NATURAL FUNCTIONAL INGREDIENTS - FRANCE</b>	YOUR ORDER : <b>CF00010821</b>
	OUR REFERENCE : <b>72699 SO</b>
QUALITY : <b>NATICOL® BPMG – WILD MARINE COLLAGEN</b> <b>FRIEND OF THE SEA®</b>	ARTICLE : <b>*G1003224*</b>
BATCH : <b>083234160</b>	QUANTITY : <b>4905 KG</b>
PREPARATION DATE : <b>11/2023</b>	DATE OF MINIMUM DURABILITY : <b>11/2028</b>

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 <sub>2</sub> (*)	≤ 10	mg/kg	max 10
H <sub>2</sub> O <sub>2</sub> (*)	≤ 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.

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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 Weishardt and Friend of the Sea® licensing agreement.

**QUALITY CONTROL MANAGER**  
 Olivier ROBERT

Date : **December 4, 2023**

**HEADQUARTERS : Weishardt International**

Rond point Georges Jolimaitre – BP 259 – 81305 GRAULHET Cedex – FRANCE (FR) - Tel +33(0)5 63 42 14 41 – Fax +33(0)5 63 42 35 18  
 site : [www.weishardt.com](http://www.weishardt.com) - e-mail : [welcom@weishardt.fr](mailto:welcom@weishardt.fr)



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HEILONGJIANG NHU BIOTECHNOLOGY CO.,LTD.

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3.4.23  
021

No.2 Haotian Road, Economic and Technological Development Zone, Suihua, Heilongjiang, China

Tel: (+86)575-86133360

Fax: (+86)575-86165366

Http://www.cnhu.com

## Certificate of Analysis

Contract No :89443

Container No: OOLU9742137

Invoice No: 206373

Report No: SPCA01\_20230047

Production Name	Sodium Ascorbate	Production Code	SPCA01
Batch No	1123022034	Manufacture Date	2023-02-15
Quantity	7000kg	Analysis Date	2023-02-18
Foundation	BP/USP/EP11.0/FCC/E301	Expiry Date	2025-02-14

### 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 <sub>6</sub> H <sub>7</sub> NaO <sub>6</sub> )	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:

王书杰

Approver:

郑乐友

QC Manager:Leyou Zheng



	<b>CERTIFICAT DE CONFORMITE</b>	DATE
		03/06/19
		VERSION N°1

POUR LE CLIENT

NUV

NOVOMA SARL  
 BATIMENT ZEPHYR AVENUE BERNARD  
 31 400 TOULOUSE

Je soussigné M. WACRENIER, Président de Laboratoire PHYTOCOSMA SAS 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	NUVCOL09
Désignation interne	COLLAGENE FRUITS ROUGES

Code client	3 770025 711805
Désignation client	Collagène marin saveur fruits rouges

Numéro de lot	D17561	Numéro de BL	21376
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Date de fabrication	Du 29-08 au 03-09 2024	DDM	09/2027
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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 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	Oui
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Conforme Végétarien	Non	Conforme Végétalien	Non
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Conforme Halal	Oui	Conforme Casher	Oui
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**WEISHARDT International**  
 Rond-Point Georges JOLIMAITRE – BP 259  
 81305 GRAULHET CEDEX (FRANCE)  
 Tel. +33 (0)5 63 42 14 41  
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Exclusive distribution **Natural**  
EXTRACTIVE - CONCENTRATES

**CERTIFICATE OF ANALYSIS**  
 Weishardt Group

CUSTOMER : <b>NATURAL FUNCTIONAL INGREDIENTS - FRANCE</b>	YOUR ORDER : <b>CF00011701 3</b>
	OUR REFERENCE : <b>74493 SO</b>
QUALITY : <b>NATICOL® BPMG – PREMIUM FISH COLLAGEN</b> <b>FRIEND OF THE SEA®</b>	ARTICLE : <b>*G1003224*</b>
BATCH : <b>083244180</b>	QUANTITY : <b>2 400 KG</b>
PREPARATION DATE : <b>07/2024</b>	DATE OF MINIMUM DURABILITY : <b>07/2029</b>

PHYSICO-CHEMICAL CHARACTERISTICS	RESULT	UNIT	SPECIFICATION
Protein (*)	≥ 93	%	min 93
Average molecular weight (*)	2000	Da	2000
Density	conform	g/cm <sup>3</sup>	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 <sub>2</sub> (*)	≤ 10	mg/kg	max 10
H <sub>2</sub> O <sub>2</sub> (*)	≤ 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 Weishardt and Friend of the Sea® licensing agreement.

**QUALITY CONTROL MANAGER**  
 Olivier ROBERT

Date : **July 31, 2024**

**HEADQUARTERS : Weishardt International**

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**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 :** 240002215  
**Date de fabrication /Manufacturing date :** 20/08/2024  
**DDM (Date Durabilité Minimale) / Best before date :** 20/02/2025

**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**

<b>VALIDATION / APPROVAL</b>
<b>DATE</b>
<b>QUALITY CONTROL DEPARTEMENT</b>

<b>OUI / YES</b>
<b>20/08/2024</b>
<p><b>COULEURS D'AROMES</b>  Z.A.C de Briffaut Est, 16 rue Henri Rey  26000 VALENCE - France  Tél. : +33(0)4 75 41 00 24 / Fax : +33(0)4 75 81 56 20  Capital 80 000 € - RCS ROMANS 448 989 624 00029  Email : contact@couleursdardomes.com</p>

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