

## Certificate of Analysis

**Product:** Aurafirm N  
**Reference:** WO0619AAURN  
**Production Date:** 1st June 2019  
**Expiry Date:** 12th May 2022

Parameter	Result	Unit	Specification	Test Method
Appearance	Pale brown	–	Pale brown	Visual
Odour	Characteristic ferment	–	Characteristic ferment	Olfactory
Form:	Turbid liquid	–	Turbid liquid	Visual/textural
pH	4.1	–	3.5 to 4.5	TES-AC-223 (non UKAS)
Dry Residue	1.0	g/100g	NMT 2.0	BS EN 12880:2000
Starch	<0.1	g/100g	NMT 1.0	SUBCON (UKAS)
Protein	0.1	g/100g	NMT 1.0	TES-AC-087 (UKAS)
Ash	0.2	g/100g	NMT 0.5	TES-AC-086 (UKAS)
Crude Fat	<0.1	g/100g	NMT 1.0	TES-AC-536 (UKAS)
Gluten	<5	mg/kg	NMT 20 (Gluten Free)	TES-CM-124 (non UKAS)
Total organic acids	5008.0	mg/kg	4.000 to 15,000	TES-AC-026 (non UKAS)
<b>Microbial</b>				
Total Aerobic Microbial Count	NMT 10.0	cfu g/ml	NMT 100.0	EP (Harmonised) 2.6.12
Total combined yeast and moulds count	NMT 10.0	cfu g/ml	NMT 100.0	EP (Harmonised) 2.6.12
<i>Echerichia coli</i>	Absent	in 1g	Absent	EP (Harmonised) 2.6.13
<i>Enterobacteriaceae</i>	Absent	cfu g/ml	Absent	Based on EP (Harmonised) 2.6.12 & 2.6.13
<i>Pseudomonas aeruginosa</i>	Absent	in 1g	Absent	EP (Harmonised) 2.6.13
<i>Salmonella spp.</i>	Absent	in 25g	Absent	EP (Harmonised) 2.6.13
<i>Staphylococcus aureus</i>	Absent	in 1g	Absent	EP (Harmonised) 2.6.13
<i>Candida albicans</i>	Absent	in 1g	Absent	EP 7.7, section 2.1.3

NMT: Not more than. NLT: Not less than. Results accurate at the time of manufacture.