

**TYPICAL CERTIFICATE OF ANALYSIS**

**Name of the product : NATAMYCIN (FOOD GRADE)**

**Shelf Life : 2 Years**

**RESULT OF ANALYSIS**

| <b>SR. NO.</b> | <b>TESTS</b>                   | <b>SPECIFICATIONS<br/>(As per Food grade)</b> | <b>OBSERVATIONS</b>    |
|----------------|--------------------------------|---|------------------------|
| 1.             | Description                    | White to Light Yellow Powder                  | Confirms               |
| 2.             | Identification                 | Positive                                      | Confirms               |
| 3.             | Content of Natamycin           | Min. 50%                                      | 53.2%                  |
| 4.             | pH                             | 5.0 to 7.0                                    | 6.3                    |
| 5.             | Other Composition<br>(Lactose) | Max. 50%                                      | Complies               |
| 6.             | Moisture                       | NMT 5.0%                                      | 4.5%                   |
| 7.             | Total Bacteria                 | Max. 100 CfU / gm.                            | Less than 100 CfU / gm |
| 8.             | Escherichia Coli               | Absent  | Not Detected           |
| 9.             | Salmonella                     | Absent  | Not Detected           |
| 10.            | Pathogenic Bacteria            | Absent  | Not Detected           |

**Conclusion : The above Specification Confirms with International Food Standards.**