

CERTIFICATE OF ANALYSIS

COA #

Consignee: --
Quantity: --
Product Batch No.: --
Date of Production: --
Date of Expiry: --
Date of Dispatch: --

Product Detail: Sorbitol 70% Solution – Non Crystallizing

S. No	Tests	Specifications	Results	Method	Remarks
1	COLOR	Colorless to pale yellow	--	--	--
2	ODOR	Odorless	--	--	--
3	PH (14 % dilution)	5.0-7.5	--	--	--
4	WATER	28-32%	--	--	--
5	TASTE	Pleasantly Sweet	--	--	--
6	ASSAY AS SORBITOL	72 - 92 %	--	--	--
7	DRY MATTER	68-72%	--	--	--
8	CONDUCTIVITY	< 10 μ S/cm	--	--	--
9	IDENTIFICATION-A	A deep pink or wine-red color appears	--	--	--
		The principal peak in the chromatogram obtained with the Sample solution is similar in retention time to the principal peak obtained with a standard solution	--	--	--
10	IDENTIFICATION-B	The retention time of the major peak from the sample corresponded to that of the standard solution.	--	--	--
		The angle of rotation is +1.5 to 3.50°	--	--	--
11	IDENTIFICATION-C	It is a clear, syrupy liquid at 25 C°	--	--	--
		Ethylene Glycol - 0.1% Max	--	--	--
		Not More than 0.1% of Diethylene glycol.	--	--	--
12	HEAVY METAL AS LEAD	0.5 ppm Max	--	--	--
13	NICKEL	$\leq$ 1 ppm	--	--	--
14	RESIDUES ON IGNITION	0.1% Max	--	--	--
15	REDUCING SUGARS	Not less than 12.8ml of 0.05M Sodium thiosulfate was used.	--	--	--
16	REDUCING SUGARS AFTER HYDROLYSIS	Not less than 8.0ml of 0.05M Sodium thiosulfate was used.	--	--	--
17	TOTAL AEROBIC PLATE COUNT	<1000 Cfu/g	--	--	--
18	YEAST & MOLD	<100 Cfu/g	--	--	--

*Parameters tested by an external laboratory. **Parameters tested by an external laboratory. These parameters will be tested annually by the external laboratory.

Analyzed By	Reviewed By	Approved By
Sr. Executive QA/AM QA. Microbiologist	Sr. Manager Production	Sr. Manager Quality

