



PF LLC

*Specialists for the Pet Flavor Industry
www.PetFlavors.com*

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Certificate of Analysis

Product: Artificial Powdered Beef Flavor

Product Number: PC – 0125

Lot Number: 300200

Flavor Ingredients: Hydrolyzed Vegetable Protein, Natural Flavor, and Hydrogenated Vegetable Oils.

Storage: Store in tightly sealed containers at ambient conditions.

Date of Manufacture: August, 2023

Expiration Date: August, 2028

TESTS:

| <u>Properties</u> | <u>Limits</u> | <u>Test Results</u> |
|------------------------------|--|---------------------|
| Appearance | Brown powder with very fine white particles and a roast beef and liver flavor and odor | Meets appearance |
| Particle Size | Not less than 98% through a USS #16 screen | Passes |
| Protein, %w/w | Not less than 25% by weight | 52.1% Protein |
| Fat, %w/w | Not less than 2% by weight | 7.3% Fat |
| Moisture, %w/w | Not more than 15% by weight | 3.3% Moisture |
| Total Aerobic Bacteria Count | Not greater than 1000 cfu/g | None Detected |
| Total Yeast Count | Not greater than 100 cfu/g | None Detected |
| Total Mold Count | Not greater than 100 cfu/g | None Detected |
| E.Coli | Negative | None Detected |
| Salmonella | Negative | None Detected |

Quality Control Reviewed and Approved

Date