



## Certificate of Analysis

### CWS-17

**Date:** April 7, 2017  
**Order #:** PO00020443/42356  
**Quantity Shipped:** 1800  
**Lot#:** 1A22040617  
**Production Date:** April 06, 2017  
**Expiration Date:** April 06, 2018

**Description of product:**

**CWS-17 is an all natural mold inhibitor**

This is to certify that the product identified above was manufactured under the strictest of conditions and complies with the formula as specified:

**Cultured Wheat Starch**

This product was manufactured under the strictest of standards, sieved before packaging, and complies with all requirements of good manufacturing practices, (GMP's.) Under normal recommended storage conditions the shelf life of this product is twelve months from the date of manufacture. The ingredients used are as stated, and have been produced within the time frame of fresh manufacture. They will meet the functionality for which they are intended. Microbiological – Typical Wheat Flour is a raw agricultural commodity, and must be thoroughly cooked before eating. The following are provided as a typical result, not a rejectable specification.

**Microbiological Properties:**

Standard Plate Count:	< 50,000
Coliforms –MPN / g:	< 500
E. Coli-MPN / g:	Negative
Yeast / g:	< 1000
Mold / g:	< 1000
Salmonella (qualitative):	Negative
Staphylococcus:	Negative

Each Lot has been tested and falls within the designated ranges

Quality Control Laboratory: MA

Date: 04/07/17

This information is presented in the belief that it is accurate and reliable: however, no warranty, either expressed or implied is made, and no freedom from liability, patents, trademarks, or other limitations should be inferred.

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