

Certificate of Analysis

Lab Ref No.: **UL2309-A05565**

SN: **RS7000119002670579**

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Noor Azinah Maamin

Chemist & Food Analyst

IKM No. : M/1973/4360/03 Food Analyst No: MJMM 0622

AN1: RA3229084196116513

MR BENTONG WORLD TRADING

61

JALAN CHUI YIN

28700 BENTONG PAHANG

MALAYSIA

Date of Received: 2023-09-21

Date of Commence: 2023-09-22

Date of Completion: 2023-10-16

Date of Issue: 2023-10-23

Sample Marking: MAJAN HAFIZ OON (JUS PEKAT MADU, HALIA DAN BAWANG PUTIH)

Sample Description: ONE (1) SAMPLE DESCRIBED AS BOTANICAL BEVERAGE MIX IN SUBMITTED IN PLASTIC BOTTLE

Batch Number: N1891R

Remarks:

1. Total Carbohydrate = $100 - (\% \text{Ash} + \% \text{Moisture} + \% \text{Protein} + \% \text{Fat})$
2. Protein factor: 6.25
3. <: Limit of Reporting
4. N.D: Not Detected (Below Detection Limit)
5. (*): Test Parameter Not Accredited
6. CFU: Colony Form Unit
7. Opened / balance samples will be discarded two weeks after issuance of Certificate of Analysis.

Test Description	Unit	Result(s)	Test Method/Equipment/Technique
Ash	g/100ml	0.3	In-house Method No: STP/Chem/A05 based on AOAC 20th Edition: 923.03
Moisture	g/100ml	78.5	In-house Method No: STP/Chem/A04 based on AOAC 20th Edition: 950.46
Protein	g/100ml	0.4	In-house Method No: STP/Chem/A03 based on AOAC 20th Edition: 981.10
Fat – direct extraction	g/100ml	0.1	In-house Method No: STP/Chem/A02 (ii) based on The Chemical Analysis of Food, David Pearson, 6th Edition: Page 13
Carbohydrate (by difference)	g/100ml	20.7	In-house Method No: STP/Chem/A06 based on Promerance Food Analysis: Theory and Practice, 2nd Ed. (pg 637)



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Test Description	Unit	Result(s)	Test Method/Equipment/Technique
Energy (by calculation)	kcal/100ml	85	In-house Method No: STP/Chem/A01 based on Pearson's The Chemical Analysis of Foods (6th Edition, page 578)
Fructose*	g/100ml	8.3	AOAC Official Method, 20th edition 977.20 (Acetonitril : Water Extract) - In house method
Glucose*	g/100ml	5.9	AOAC Official Method, 20th edition 977.20 (Acetonitril : Water Extract) - In house method
Maltose*	g/100ml	ND (<0.01)	AOAC Official Method, 20th edition 977.20 (Acetonitril : Water Extract) - In house method
Sucrose*	g/100ml	ND (<0.01)	AOAC Official Method, 20th edition 977.20 (Acetonitril : Water Extract) - In house method
Sodium	mg/100ml	9.50	In-house Method No: STP/Chem/A13-AAS
Total Dietary fiber	g/100ml	0.0	AOAC 20th Edition, 991.43 – Enzymatic – Gravimetric Method – MES-TRIS Buffer
Escherichia Coli Count	CFU/ml	<10	AOAC 20th Edition, 991.14 – E.coli /Coliform Count Plate, Petrifilm
Total Coliform	CFU/ml	<10	AOAC 20th Edition, 991.14 – E.coli /Coliform Count Plate, Petrifilm
Total Plate Count	CFU/ml	5.1 x 10 ²	FDA - Food and Drug Administration (Bacteriological Analytical Manual Online), 2012, Chapter 3
Yeast & Mould	CFU/ml	<100	FDA - Food and Drug Administration (Bacteriological Analytical Manual Online), 2012, Chapter 18



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Test Description	Unit	Result(s)	Test Method/Equipment/Technique
Staphylococcus aureus	CFU/ml	<10	FDA - Food and Drug Administration (Bacteriological Analytical Manual Online), 2016 Chapter 12
Salmonella spp.*	in 25g	absent	ISO 6579-1: 2017
Arsenic*	mg/L	0.0109	Microwave Digestion/ ICP -MS
Mercury*	mg/L	0.4477	Microwave Digestion/ ICP -MS
Cadmium*	mg/L	0.0031	Microwave Digestion/ ICP -MS
Plumbum / Lead*	mg/L	0.0735	Microwave Digestion/ ICP -MS

– END OF REPORT –

This report refers to the tested sample only. Sampling is not carried out by our organization. All analysis are carried out to the best of our knowledge and ability and our responsibility is limited to the correctness of the results. This report is issued on the understanding that it does not relieve parties concerned from their contractual obligations. This report shall not be reproduced except in full without written approval of the laboratory

