



www.stevia-natural.de | mail@stevia-natural.de

Eine Marke der Natural Power UG (haftungsbeschränkt), Lindenstr. 33, 77749 Hohberg

Certificate of Analysis

Name of Products: Enzyme Stevia

Issue date: 15/01/2017

Test Method: According JECFA

Batch Qty: 160 KG

Batch Number: 20170115

PARAMETER	SPECIFICATION	TEST METHOD	RESULT
Appearance	Off white to white powder	Sensory Evaluation	White powder
Taste	Characteristic, sweet	Sensory Evaluation	Sweet
Total Steviol Glycoside, %(anhydrous basis)	>85%	FCC VI	87.50%
Unreacted steviol glycosides	≤12%		10.58%
Loss of drying	<6.0		2.33
Ash,%	<1.0		0.45
Solubility	Freely soluble		freely
Specific Optical Rotation(a)	-32° - -35°		-33.12°
PH,1% in water	4.5-7.0		6.8
Lead, ppm	<1.0		0.035
Arsenic, ppm	<1.0		0.022
Cadmium	<1.0		0.017

Total Plate Count, CFU/g	≤1000	187	
Yeast & Mold, CFU/g	<200	51	
E. coli count ,CFU/g	Not Detected	None	
Salmonella sp.	Negative/25g	None	

Certificate was provided by manufacturer.