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

Certificate of Analysis

Name of Products: Enzyme Stevia

Issue date: 21/09/2015

Test Method: According JECFA

Batch Qty: 82KG

Batch Number: 01508209

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)	>80%	FCC VI	80.30%
Others	Dextrin	FCC VI	19.7%
Loss of drying	<5.0	JECFA Vol.4	3.05
Ash,%	<1.0	JECFA Vol.4	0.51
Solubility	Freely soluble	JECFA Vol.4	freely
Specific Optical Rotation(a)	-32° - -35°	Polarimeter	-33.50°
PH,1% in water	4.5-7.0	JECFA Vol.4	6.5
Heavy metal	<10mg/kg	--	
Lead, ppm	<0.5mg/kg	ICP-MS AOAC	0.040
Arsenic, ppm	<1.0mg/kg	ICP-MS AOAC	0.025
Cadmium	<0.5mg/kg	ICP-MS AOAC	0.017
Mercury	<0.01mg/kg	--	0.002
Methanol	<100mg/kg	--	84
Ethanol	<5000mg/kg	--	3880
Total Plate Count, CFU/g	≤1000	AOAC 990.12	194
Yeast & Mold, CFU/g	<200	AOAC 997.02	52
E. coli count ,CFU/g	Not Detected	Chapter4,FDA	None
Salmonella sp.	Negative/25g	AOAC 2000.07	None

Certificate was provided by manufacturer.