



### Certificate of Analysis

<b>Product Name</b>	Purple Sweet Potato Extract	<b>Batch Number</b>	NT251106
<b>Quantity</b>	2000kg	<b>Manufacturing Date</b>	2025-11-06
<b>Test Date</b>	2025-11-06	<b>Expiry date</b>	2027-11-05

Item	Specification	Results
<b>Color</b>	Red or purplish black	Purplish black
<b>Configuration</b>	Powder	Powder
<b>Color value (1%, 1 cm, pH 3.0, 530±10 nm)</b>	≥100	101.23
<b>pH (1%)</b>	2.0 – 5.0	3.16
<b>Ash (%)</b>	≤4.0	0.53
<b>As,(mg/kg)</b>	≤2.0	<2.0
<b>Pb,(mg/kg)</b>	≤3.0	<3.0
<b>Hg,(mg/kg)</b>	≤1.0	<1.0
<b>Cd,(mg/kg)</b>	≤1.0	<1.0
<b>Total anthocyanins (as Cyanidin-3-glucoside, %)</b>	≥0.7	19.76
<b>Aerobic plate count</b>	≤1000	<1000
<b>Mold &amp; yeast</b>	≤100	<100
<b>Coliforms</b>	≤3	<3
<b>E. coli (25 g)</b>	Not detected	Not detected
<b>Salmonella (25 g)</b>	Not detected	Not detected
<b>S. aureus (25 g)</b>	Not detected	Not detected
<b>Conclusion</b>	Conform the standard	
<b>Packing</b>	25kg/barrel,or other packaging according to customer requirements	
<b>Storage</b>	Store in a cool and dry place,keep away from strong light and heat.	
<b>Shelf life</b>	Two years when properly stored.	

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