



CERTIFICATE OF ANALYSIS

Product Name: CANNASHAKE™ Salted Caramel 300 g
 Presentation: Bag
 Serving Size: 1 Bag, (300 g)
 Servings Per Unit: 8 serving per bag (38 g)
 Units per Run: 1,000

COA Number: P000195962-A
 Lot Number: 8969
 Manufacture Date: 11/2019
 Expiration Date: 11/2022
 P.O: 10122019


Physical Analysis			
Test	Specification	Results	Method
Appearance, Color, Odor and Flavor	Off white Powder with caramel Odor and Flavor	Conforms	Organoleptic
Weight (g)	300 g ± 5%	300.01	USP<2091>
Solubility time (min)	< 1	40 Seconds	USP<1236>
Density Test (g/cm ³)	0.5 - 0.9	0.92 g/cm ³	USP<616>
pH	< 8	7.8	USP<791>


Chemical Analysis		
Ingredients per Serving	Composition (g)	Label Claim (g)
Proprietary Blend: Sugar, Creamer (Glucose syrup, Fully hydrogenated coconut oil, mono diglycerides of fatty acid, tri potassium phosphate, silicon dioxide), Hemp (Protein, seeds oil), Salt, Colors (caramel color, Beta Carotene), Cellulose Gum, Silicon Dioxide (anti caking agent), Natural & artificial flavors.	38	38

Heavy Metals			
Test	Specification	Results	Method
Heavy Metals	≤ 10 ppm	Conforms	ICP-MS, USP<2232>
Lead (Pb)	≤ 0.5 ppm	Conforms	ICP-MS, USP<2232>
Arsenic (As)	≤ 1.5 ppm	Conforms	ICP-MS, USP<2232>
Cadmium (Cd)	≤ 0.5 ppm	Conforms	ICP-MS, USP<2232>
Mercury (Hg)	≤ 1.5 ppm	Conforms	ICP-MS, USP<2232>

Microbiological Analysis			
Test	Specification	Results	Method
Rapid Aerobic Count Plate	<10,000 cfu/g	<10,000 cfu/g	USP-NF<2021>
Rapid Yeast & Mold Count Plate	<1,000 cfu/g	<1,000 cfu/g	USP-NF<2021>
<i>Escherichia coli</i>	Absence / 10g	Negative	USP-NF<2022>
Salmonella spp	Absence / 10g	Negative	USP-NF<2022>

Prepared for: CANNIBBLE FOODTECH LTD

Prepared by 
 Wilmer Torres
 QUALITY CONTROL SPECIALIST
12/6/2019
 DATE

Approved by 
 Carlos Velazquez
 QUALITY CONTROL MANAGER
12/6/2019
 DATE