



Certificate of Analysis

SH/QR-01-02/0

No.: 20190706001

| | | | |
|---------------|----------------------------|---------------|----------------|
| Item | Green coffee bean Extract | Batch Number | STA-2019070601 |
| Source | Coffea arabica | Extract Parts | Seed |
| Specification | Total Chlorogenic acid 50% | Quantity | 1000kg |
| Solvent Used | Ethanol、 Water | | |
| Date | 06th 07, 2019 | | |

| No. | Item | Specification | Result | Test Method |
|------------|--|------------------------------|----------|--------------------|
| 1 | Appearance | Light Yellow Powder | Conforms | Visual |
| 2 | Content | Chlorogenic acids \geq 50% | 51.95% | HPLC |
| 3 | Caffeine | \leq 5% HPLC | 4.56% | HPLC |
| 4 | Odor & Taste | Special Sour | Conforms | Visual |
| 5 | Lost on drying | \leq 5.0% Max | 0.62% | 5g/105°C/2hrs |
| 6 | Mesh size | NLT 98% through 80 mesh | Conforms | Screen |
| 7 | Heavymetal PPM | \leq 10.00 | Conforms | Atomic Absorption |
| 8 | (Pb) PPM | \leq 0.50 | Conforms | Atomic Absorption |
| 9 | (Arsenic) PPM | \leq 1.00 | Conforms | Atomic Absorption |
| 10 | Ash Content | \leq 2.00% | 0.83% | 2g/800°C/4hrs |
| 11 | Total Bacteria | \leq 1000cfu/g | Conforms | AOAC |
| 12 | Yeast Mold | \leq 100cfu/g | Conforms | AOAC |
| 13 | Salmonella | Negative | Negative | AOAC |
| 14 | E.Coli | Negative | Negative | AOAC |
| 15 | Solvent residences | \leq 0.05% | Conforms | Gas Chromatography |
| Conclusion | Conforms | | | |
| Remark | Storage: In cool & dry place, keep away from strong light and heat. Shelf life: Two years when properly stored. | | | |

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