

CERTIFICATE OF ANALYSIS.

PRODUCT NAME :Ginger Extract 5%
DATE OF MANUFACTURING : DECEMBER 2005

ANALYTICAL RESULTS

PRODUCT STATUS : 100% NATURAL

METHOD OF PRODUCTION :BY EXTRACTION AND ENCAPSULATION

ODOUR : MILD , IRRITANT

TASTE : PUNGENT, BURNING

USES : FOOD INGREDIENT

PHYSICAL STATUS : BROWN COLOURED POWDER

MOISTURE : 2.99% W/W

GINGEROL :5.6% W/W

Solubility : Dispersible in hot water

MICROBIOLOGICAL RESULT

Total plate count : Less than 1000 per g
Yeast and Mould Count : Less than 100 per g

Coliforms : Absent in 1g
E.Coli : Absent in 1 g
Salmonella : Absent in 25 g

REMARKS: The giving Batch confirms to Ginger Extract 5% with respect to the above mentioned tests.

ANALYST

AUTHORISED SIGNATORY