

Certificate of Analysis



Bovine Colostrum 30% IgG

Product: C30 Bovine Colostrum – Powder, High Protein, freeze dried, non-organic

Date of Expiry: two years after production,

Place of origin: Germany.

Description: Bovine Colostrum – Powder is a freeze dried Premilk Powder that contains a high level of free Amino Acids and Immunoglobulins. Processing: The powder is skimmed, concentrated, freeze-dried

Product Characteristics:

- Appearance: yellow or yellowish powder
- Free from inhibitory additives
- High in vitamins and minerals
- High in IgG and IgF-1
- 100 % pure colostrum from cow



Composition:

| Component | Specification Min. Max. | Result [% (w/w)] | Test assay Reference |
|-----------------------|------------------------------|------------------|------------------------------------|
| Protein (in dry mass) | 82.0 | 86.2 | \$64 LFGB L01.00-10/1 u. 10/2 |
| Carbohydrates | 9.2 | 9.0 | Calculated |
| Lactose | 0.1 4.0 | 1.8 | \$64 LFGB L01.00-17 |
| Fat | < 2.5 | 0.5 | \$64 LFGB L 13.00-26 |
| Saturated fatty acids | < 1.5 | n.t. | ISO 15884/IDF182 und 15885/IDF 184 |
| Salt | 0.29 | n.t. | DIN EN ISO 8070/IDF 119 |
| Water | < 4.0 | 0.7 | Calculated |
| Dry mass | > 96.0 | 99.3 | \$64 LFGB L02.09-4 |
| Ashes | 3.0 7.0 | 3.6 | \$64 LFGB L01.00-77 |
| IgG | ≥ 30.0 | 30.8 | \$64 LFGB L01.00.65 |
| Antibiotics | negative | negative | BRT-Test |

1* Admissible tolerance according to foodstuff law directives in the current valid version– component batches

1 Biotaris B.V.

n.t. – not tested

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Physical/Chemical Analysis:

| | |
|----------------|------------|
| pH | 5.0 |
| Color | yellowish |
| Bulk Density | 0.54 g/ ml |
| Flavour | milky |
| Lactose (<0.1) | <0.1 |

Microbiology Analysis:

| | Specification | Result |
|-------------------------|-------------------------------|-------------|
| Cell-count | < 1,0 x 10 ⁵ cfu/g | < 100 cfu/g |
| Yeast and Mildew | < 1,0 x 10 ² cfu/g | < 10 cfu/g |
| E-Coli | < 10 cfu/g | < 10 cfu/g |
| Enterobacteriaceae | < 10 cfu/g | < 10 cfu/g |
| Staphylococcus aureus* | < 10 cfu/g | < 1 cfu/ g |
| Listeria monocytogenes* | < 10 cfu/g | < 10 cfu/g |



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* - component batches