



di G. Castelli & C.  
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**ANALYTICAL REPORT N°001/35-45**

**To: Client**

**PRODUCT:** Sugar Spheres **Raw materials batch:** S367;A293  
**SIZE:** 35-45 (355/500) **Sugar Spheres batch:** 14 NO 09

<b>GENERAL PROPERTIES</b>	<b>REFERENCES</b>	<b>SPECIFICATION</b>	<b>RESULTS</b>
<b><u>NET WEIGHT:</u></b>	E.Castelli	order n. 000	<b>Kg 1000</b>
<b><u>COLOR:</u></b>	E.Castelli	off white	corresponding
<b><u>IDENTIFICATION:</u></b>	E.Castelli	A(Ph Eur) B(Ph Eur) C(Ph Eur)	positive positive positive
<b><u>PARTICLE SIZE:</u></b>	E.Castelli	Not Less Than 100% passes through #30 (600) Not More Than 90% > #35 (500) Not Less Than 90% passes through #35 (500) Not More Than 10% passes through #45 (355) Not Less Than 90% >#45 (355)	100,00% 0,10% 99,90% 0,60% 99,30%
<b><u>SPECIFIC ROTATION</u></b>	E.Castelli	Not less then +41° and not more than +61° calculated on dried basis	56°
<b><u>SUCROSE CONTENTS:</u></b>	E.Castelli	62,5% - 91,5%	86,30%
<b><u>STARCH CONTENTS:</u></b>	E.Castelli	25% - 8,5%	12,40%
<b><u>LOSS ON DRYING:</u></b>	E.Castelli	NMT 4%	1,30%
<b><u>HEAVY METALS:</u></b>	E.Castelli	< 5 ppm	corresponding
<b><u>RESIDUE ON IGNITION:</u></b>	E.Castelli	< 0,25 %	corresponding
<b><u>MICROBIAL LIMITS:</u></b>	Eurofins Biolab		
Total aerobic microbial count	"	<u>NMT 10<sup>2</sup> CFU/g</u>	max ≤ 200 cfu/g
Total combined yeasts/ moulds count	"	<u>NMT 10<sup>1</sup> CFU/g</u>	max ≤ 20 cfu/g
Escherichia coli	"	absent	corresponding
Salmonella	"	absent	corresponding
Staphylococcus Aureus	"	absent	corresponding
Pseudomonas Aeruginosa	"	absent	corresponding

**REMARKS:** USP36NF32  
DMF n. 28032

**Manufacturing date: 03/11/14**

**Expiry date: 02/11/17**

Date of delivery: 09/11/14

QC Fabrizio Castelli

**QMS certificated UNI EN ISO 9001:2008 by Bureau Veritas Italia spa N° 194285**

All claims must be filed within 20 days after delivery date. The expiry date refers to the material stored in its original packaging and conditions