



COA ID: 8120-500-01

# Certificate of Analysis

COA Number: 81376966-1

Product Description: WHEY PROTEIN  
CONCENTRATE 450

Factory: 1539

Buyer Order: F09/02

Batch/Cypher: ES04

Manufacture Date: 04 December 2008

Parameter	Units of Measure	Test Method	Mean Result
Protein (6.38 x N) as is	% m/m	Kjeldahl	77.9
Fat	% m/m	SBR	6.47
Moisture	% m/m	Gravimetric	4.41
Ash	%m/m	TGA 600	3.0
pH	pH units	5% TS 20°C	6.9
Lactose Monohydrate	% m/m	Phenol Sulphuric	5.5
Scorched Particles	/50g	ADPI	A
Foreign Matter	/50g		Pass
Flavour DFC		Sensory Evaluation	Typical <sup>1</sup>
Dispersability	secs	USA Method	15
Aerobic Plate Count	cfu/g	IDF 100B	6150
Coliforms	cfu/g	Count IDF73B	<1
Escherichia coli	/g	Detection IDF170A/LST-MUG	Not Detected
Yeasts and Moulds	cfu/g	IDF 94B	<1 <sup>2</sup>
Coag Positive Staphylococci	/g	Detection IDF60C	Not Detected
Salmonella	/750g	Detection FDA	Not Detected
Listeria	/125g	Detection ISO	Not Detected

**1** Attribute has been tested periodically. Result taken from ES01

**2** Attribute has been tested periodically. Result taken from ES05

Fonterra hereby certifies that the product supplied against this certificate was manufactured in New Zealand and samples have been examined and subjected to laboratory analysis. Such products are manufactured and tested in premises registered under statutory requirements by the New Zealand Food Safety Authority. All premises are subject to regular audit to ensure compliance with the terms of, and conditions, of registration.



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A handwritten signature in black ink, appearing to read "S. Bunting", is written in a cursive style.

Signatory: Stan Bunting

Title: Quality and Compliance Manager

Date: 09 February 2009

[stan.bunting@fonterra.com](mailto:stan.bunting@fonterra.com)

Should you have any further queries please contact your Customer Service Representative or Account Manager