

Certificate of Analysis

Product: Dutch Goat Colostrum Powder, pasteurized, freeze dried, non-organic,
Date of Expiry: two years after production, **Place of origine:** The Netherlands

Description: Goat Colostrum – Powder is a freeze dried Premilk Powder that contains a high level of free Amino Acids and Immunoglobulins.

Processing: skimmed, pasteurized, nano-filtered

Product Characteristics:

- Appearance: yellow
- Free from inhibitory additives
- 100 % pure colostrums from goat



Composition:

Component	Specification ¹		Result [% (w/w)]	Test assay Reference
	Min.	Max.		
Protein	68		75.5	§ 64 LFGB, L01.00-10/1 u. 10/2
Carbohydrates	20		23.6	Calculated VO (EU) Nr. 1169/2011
Fat	≤ 0.5		0.7	§ 64 LFGB, L02.07-15
Water	< 4.0		1.2	Calculated
Dry mass	> 96.0		98.8	§64 LFGB L01.00.27
Ashes	4.0	8.0	5.2	§64 LFGB L01.00.77
IgG	≥ 20.0		25.0	§64 LFGB L01.00-65
Antibiotics	negative		negative	BRT-Test

¹ Admissible tolerance according to foodstuff law directives in the current valid version
n.t. – not tested

Physical/Chemical Analysis:

pH	6.4
Colour	yellowish
Bulk Density	0.55 g/ ml
Flavour	milky

Microbiology Analysis:

	Specification	Result
Cell-count	< 1.0 x 10 ⁵ cfu/g	3,7 x 10 ² 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
Listeria monocytogenes	< 100 cfu/g	< 10 cfu/g
Salmonella	negative/ 25g	negative/ 25g

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