



**CERTIFICATE OF ANALYSIS**

Product Name: Cookies & Cream 50 gr  
 Presentation: Bag  
 Serving Size: 1 Bag, Net Weight 1.76 oz (50 gr)  
 Servings Per Unit: Serving: 50 g (1 Bag, Carton per 6 Bags)  
 Units per Run: 1,000

COA Number: P000196026  
 Lot Number: 8981  
 Manufacture Date: 11/2019  
 Expiration Date: 11/2022  
 P.O: 10122019

Physical Analysis			
Test	Specification	Results	Method
Appearance, Color and Flavor	Off white Powder with Cookie and Cream Odor and Flavor	Conforms	Organoleptic
Weight (g)	50 g ± 5 %	50.2 g	USP<2091>
Solubility time (min)	< 1	20 Seconds	USP<1236>
Density Test (g/cm <sup>3</sup> )	0.5 - 0.9	0.83 g/cm <sup>3</sup>	USP<616>
pH	< 8	8	USP<791>

Chemical Analysis		
Ingredients per Serving	Composition (g)	Label Claim (g)
<b>Proprietary Blend:</b> Sugar, Creamer (Glucose syrup, Fully hydrogenated coconut oil, mono diglycerides of fatty acid, tri potassium phosphate, silicon dioxide), hydrogenated palm oil, Cocoa, wheat starch, glucose syrup, fructuosa, baking soda, sodium acid pyrophosphate, Salt, soy lecithin (emulsifier), vanilin, Maltodextrin, Hemp (protein, seeds oil, CBD*), Silicon dioxide (anti caking agent), cellulose gum, natural & artificial Flavors, beta carotene (color).	<b>50</b>	<b>50</b>

Comment: Contains Gluten

\* 50 mg CBD/per Serving (50 g). Process method for extraction is cryoethanol and Supercritical CO<sub>2</sub>, performed by MSE labs Llc Laboratory, 16800 Coal Creek Canyon Road Arvada, Colorado 80007. Cultivated in Broomfield, Hudson, Arvada (Colorado), Salem (Oregon), Roxboro (North Carolina). U.S.

Heavy Metals			
Test	Specification	Results	Method
Heavy Metals	≤ 10 ppm	Conforms	ICP-MS, USP<2232>
Lead (Pb)	≤ 0.5 ppm	Conforms	ICP-MS, USP<2232>
Arsenic (As)	≤ 1.5 ppm	Conforms	ICP-MS, USP<2232>
Cadmium (Cd)	≤ 0.5 ppm	Conforms	ICP-MS, USP<2232>
Mercury (Hg)	≤ 1.5 ppm	Conforms	ICP-MS, USP<2232>

Microbiological Analysis			
Test	Specification	Results	Method
Rapid Aerobic Count Plate	<10,000 cfu/g	<10,000 cfu/g	USP-NF<2021>
Rapid Yeast & Mold Count Plate	<1,000 cfu/g	<1,000 cfu/g	USP-NF<2021>
<i>Escherichia coli</i>	Absence / 10g	Negative	USP-NF<2022>
Salmonella spp	Absence / 10g	Negative	USP-NF<2022>

**Prepared for: CANNIBBLE FOODTECH LTD**

Prepared by   
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 QUALITY CONTROL SPECIALIST  
11/19/2019  
 DATE

Approved by   
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