

## Certificate of Analysis

<b>Product Name:</b>	Organic Red Rice Yeast Rice	<b>Batch No.</b>	AP-ORYR-70346-14092025
<b>Product Quality:</b>	1.6 % Monacolin K	<b>Manufacturing Date:</b>	14/09/2025
<b>Product Code:</b>	70346	<b>Expiry Date:</b>	13/09/2027
<b>Botanical Name:</b>	<i>Monascus purpureus</i>	<b>Shelf Life:</b>	24 Months
<b>Solvents Used:</b>	None	<b>Country of Origin:</b>	China
<b>Raw Material:</b>	Rice		
<b>Storage Conditions:</b>	Store in sealed container. Keep in a cool and dry place.		
<b>Packaging:</b>	25 kg/Drum		
<b>Organic Control Body:</b>	DE-ÖKO-006		

Item	Specification	Test Method	Test Result
<b>Assay</b>			
Monacolin K (Lovastatin)	≥ 1.6 %	Tested by Aplantis (external lab)	Conform
<b>Physical and Chemical Parameters</b>			
Appearance	Powder	Visual	Conforms
Color	Brown Red	Visual	Conforms
Odor and Taste	Characteristic	Organoleptic	Conforms
Loss on Drying	≤ 10.0 %	/	6.22 %
Citrinin	≤ 50.0 µg/kg	/	Not detected
BAP	Meet EC 2023/915	HACCP	Conforms
PAH4	Meet EC 2023/915	HACCP	Conforms
Residuals Pesticides	Meet EC 2018/848	HACCP	Conforms
Ethylene Oxide	Meet EC 396/2005	HACCP	Conforms
<b>Heavy Metals</b>			
Lead (Pb)	≤ 3.0 mg/kg	/	< 2.0 mg/kg
Arsenic (As)	≤ 2.0 mg/kg	/	< 1.0 mg/kg
Cadmium (Cd)	≤ 1.0 mg/kg	/	< 1.0 mg/kg
Mercury (Hg)	≤ 0.1 mg/kg	/	< 0.1 mg/kg
<b>Microbiological Parameters</b>			
Total Plate Count	≤ 100,000 cfu/g	/	< 10,000 cfu/g
Yeast and Mold	≤ 1,000 cfu/g	/	< 100 cfu/g
E. Coli	Negative	/	Negative
Salmonella	Negative	/	Negative



Certifications are company not product related.

The products delivered are pure merchandise. A product sold as merchandise is delivered by us as we purchase it from the origin, we only assume a trader function here. The product is not processed or otherwise treated by us. Unless clearly marked, we have received the data in this Specification/CoA in this form from our supplier or the manufacturer. Where we have carried out analyses ourselves, we have done so at the request of the purchaser and forward the results to the purchaser. Particularly in the case of inhomogeneous mixtures, analyses cannot provide conclusive certainty about the composition of the products, since contamination regularly occurs in nests and it therefore depends on chance whether or not contamination is found during sampling, even when using recognized sampling methods. Hence, this information does not exempt the purchaser from conducting his own tests and trials to determine the specific suitability of the products for the intended purpose. The purchaser is solely responsible for the application, use and processing of the products and must observe the statutory provisions, in particular those relating to novel foods and food ingredients, and official regulations as well as the rights of third parties arising therefrom.