Certificate of Analysis

February 21, 2018
OKINAWA UKONDO
CO.,LTD

Person in Charge Examiner

Total Will Name Favo

 Name of product
 Yaeyama Chlorella Tablet(500mg)

 Control Number
 00812

 Tablet Lot Number
 090093B236
 (C/No.1-13)

Date of production Aug.24, 2017

Content of Analysis		Standard	Value of Testing	Result	Device & Method
Characteristics - & Appearance	Dosage Form	Round tablet ϕ 10	φ10	Pass	Vernier caliper
	Thickness	6.4mm±0.3mm	6.7mm	Pass	Vernier caliper
	Weight	500mg+10mg	509mg	Pass	Eelectronic scale
Hardness		3.5~6.5kg/cm [*]	6.3kg/cm ²	Pass	Penetrometer
Disintegration		Within 30 minutes	28 minutes 50 seconds	Pass	Disintegration apparatus
Friability		1% or less	0%	Pass	Tablet friability tester
Water		10% or less	3.25%	Pass	Heating and drying moisture analyser
Water activity		0.65aw or less	0.21aw	Pass	Portable water activity meter
Standard plate count		3,000/g or less	3,000/g or less	Pass	Standard agar plate culture method
Coli form bacteria		Negative	Negative	Pass	Desoxycholate Agar

The sample was drawn from Lot No. 09009.

Name of sample Yaeyama Chlorella Powder
Sample number Lot No.09009

Date of production Oct. 20, 2016

Shelf life Oct, 20, 2019

No.17012109 January 21, 2017

Content of Analysis	Standard	Result	Note	Remarks
Moisture	7g/100g or less	3.9g/100g		Heating and drying method
Protein	56~72g/100g	66.88g/100g	1	Kjeldahl method Note 2
Ash content	10g/100g or less	8.5g/100g	1	
Sodium	300mg/100g or less	130mg/100g	1	Atomic Absorption Spectrometry
Ferrum	220mg/100g or less	27.8mg/100g	1	Absorption Spectrophotometry
Total Chlorophyll	1.80~4.80g/100g	2.87g/100g	1	
Chlorella Extract (Fraction of hydrothermal	10~26g/100g	12.60g/100g	1	
Existing Pheophorbide	60mg/100g or less	4.99mg/100g	1	Notification No. 99 of Environmental Health Bureau
Total Pheophorbide	80mg/100g or less	28.49mg/100g	1	Notification No. 99 of Environmental Health Bureau
Standard plate count	3,000/g or less	3,000/g or less	1	
Coli form bacteria	Negative	Negative	1	
Heavy metal	No detection (20ppm or less)	No detection	1	
Impurities Check	No detection	No detection	1	

Note 1. Based on Chlorella Food quality standard of Japan Health Food & Nutrition Food Association Note 2. Nitrogen—to—protein conversion factor 6.25