| Title: **Cellulose 250 Grams (8.8 oz) Powder** | |
|---|---|
| Allergy Research Group® / NutriCology® | |
| Document No.: 72170CA | Revision: 007 |

# Certificate of Analysis

| | | | |
|---|---|---|---|
| **Part Number** | 72170 | | |
| **Lot Number** | 0220255 | | |
| **Product Count & Form** | 250 grams (8.8 oz) Powder | | |
| **Packaging, Closure** | 700 cc bottle | | |
| **Storage Condition** | Room Temperature | | |
| **Shelf Life** | 36 months | Expiration Date | 04/2024 |
| **Label Number, Size** | 72170L, K | | |
| **Retain sample** | 1 bottle per label (2 bottles total) | | |

## ANALYSIS

**Physical**

| Attribute | Method / SOP | Specification | Test Result |
|---|---|---|---|
| Appearance | QC011 | Fine white powder | Complies |
| Odor / Taste | QC011 | Characteristic odor / taste | Complies |

**Purity / Strength per 2 g Serving**

| Active Ingredient | Label Claim | Release Limit | Test Result |
|---|---|---|---|
| Cellulose Powder | 2 g | 100-150% LC by input | 100-150% LC by input * |

*Production and Process Control

**Identification \ Chemical \ Heavy Metals**

| Attribute | Method / SOP | Specification | Test Result |
|---|---|---|---|
| Identity | Bulk Certificate of Analysis Review | Approved | Approved |
| Identity | Near Infrared Spectroscopy | Matches reference | Matches reference |
| Arsenic (inorganic) | ICP-MS per USP <2232> | ≤ 15 mcg/day Ψ | BQL |
| Cadmium | ICP-MS per USP <2232> | ≤ 5 mcg/day Ψ | 0.660 mcg/day |
| Mercury (total) | ICP-MS per USP <2232> | ≤ 15 mcg/day Ψ | BQL |
| Lead | ICP-MS per USP <2232> | ≤ 10 mcg/day Ψ | 0.007 mcg/day |

*Production and Process Control, Ψ – Permitted Daily Exposure

**Microbiology**

| Attribute | Method / SOP | Specification | Test Result |
|---|---|---|---|
| Total Aerobic Count | USP/ AOAC/ FDA BAM | ≤ 1 x $10^3$ CFU/g | < 10 CFU/g |
| Total Yeast & Mold | USP/ AOAC/ FDA BAM | ≤ 1 x $10^2$ CFU/g | < 10 CFU/g |
| Coliform | USP/ AOAC/ FDA BAM | ≤ 1 x $10^2$ CFU/g | < 10 CFU/g |
| Escherichia coli | USP/ AOAC/ FDA BAM | None Detected | None Detected |
| Staphylococcus aureus | USP/ AOAC/ FDA BAM | None Detected | None Detected |
| Salmonella | USP/ AOAC/ FDA BAM | None Detected | None Detected |

*Production and Process Control

| | | |
|---|---|---|
| Approval: | Digitally signed by Kimberly Vennebush<br>Date: 2020.05.18 15:36:22 -06'00' | Date: 18MAY2020 |

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40 West Louise Ave., Salt Lake City, UT 84115
Phone: (801) 485-1800 Fax: (801) 484-9211
Email: utlab@advancedlabsinc.com
**FDA Registration #14353128308**

# *Test Certificate*

Description: Cellulose
Sample ID: 82170
Lot No: 0220255
Location:
Received: 5/6/2020
Completed: 5/12/2020

Client: Allergy Research Group
2300 S Main St
Salt Lake City, UT 84115

Lab No: 195521-01

| Analysis | Result | Per Unit | Specifications | Method |
|---|---|---|---|---|
| Mercury | < 0.001 | µg/g | < 0.5 µg/g | ICP-MS USP <730> |
| Lead | 0.007 | µg/g | < 0.5 µg/g | ICP-MS USP <730> |
| Arsenic | 0.011 | µg/g | < 0.5 µg/g | ICP-MS USP <730> |
| Cadmium | < 0.001 | µg/g | < 0.5 µg/g | ICP-MS USP <730> |
| Total Aerobic Microbial Count | < 10 | CFU/g | <= 1,000 CFU/g | USP <2021> |
| Coliform | < 10 | CFU/g | <= 100 CFU/g | AOAC 991.14 |
| E.Coli | Absent | per 10 grams | Absent | USP <2022> |
| Staphylococcus aureus | Absent | per 10 grams | Absent | USP <2022> |
| Salmonella | Absent | per 10 grams | Absent | USP <2022> |
| Total Yeast & Mold | < 10 | CFU/g | <= 100 CFU/g | USP <2021> |
| Yeast * | < 10 | CFU/g | <= 100 CFU/g | USP <2021> |
| Mold * | < 10 | CFU/g | <= 100 CFU/g | USP <2021> |

* For informational purposes only.



**Results Approved By:** Kristina Nolff-Quality Technician **Dated:** 5/12/2020

**Printed: 5/12/2020 5:50:16 PM**

TREND CHECK

eurofins | Food Integrity & Innovation

| | |
|---|---|
| **Report Number:** | **2935275-0** |
| **Report Date:** | **16-Jul-2020** |
| **Report Status:** | **Final** |

# Certificate of Analysis

## Allergy Research Group

2300 S Main St
South Salt Lake Utah 84115

| **Sample Name:** | **Cellulose Powder** | **Eurofins Sample:** | **9659770** |
|---|---|---|---|
| **Project ID** | ALLER_RE_G-20200707-0026 | **Receipt Date** | 07-Jul-2020 |
| **PO Number** | 77768-2 | **Receipt Condition** | Ambient temperature |
| **Sample Serving Size** | 2 g | **Login Date** | 07-Jul-2020 |
| **Description** | 82170-0220255 | **Date Started** | 08-Jul-2020 |
| | | **Sampled** | Sample results apply as received |

| Analysis | Result |
|---|---|
| **Calories** | |
| Calories | 7.69 Cal/Serving size |
| **Calories from Fat** | |
| Calories | <0.0200 Cal/Serving size |
| **Fat by Acid Hydrolysis** | |
| Fat | <0.002 g/Serving Size |
| **Carbohydrates** | |
| Total Carbohydrates | 1.91 g/Serving Size |
| **Protein (N x 6.25) Dumas Method** | |
| Protein | 0.014 g/Serving Size |
| **Ash** | |
| Ash | <0.00200 g/Serving Size |
| **Moisture by M100_T100** | |
| Moisture | 0.0792 g/Serving Size |

| Method References | Testing Location |
|---|---|
| **Ash (ASHM_S)** | **Food Integrity Innovation-Madison**<br>3301 Kinsman Blvd Madison, WI 53704 USA |
| Official Methods of Analysis of AOAC INTERNATIONAL, 18th Ed., Method 923.03, AOAC INTERNATIONAL, Gaithersburg, MD, USA, (2005). (Modified) | |
| **Calories (CALC)** | **Food Integrity Innovation-Madison**<br>3301 Kinsman Blvd Madison, WI 53704 USA |
| **Code of Federal Regulations, Title 21, Part 101.9, pp. 24-25.** | |
| **Calories from Fat (CFAT)** | **Food Integrity Innovation-Madison**<br>3301 Kinsman Blvd Madison, WI 53704 USA |
| **Code of Federal Regulations, Title 21, Part 101.9, pp. 24-25.** | |
| **Carbohydrates (CHO)** | **Food Integrity Innovation-Madison**<br>3301 Kinsman Blvd Madison, WI 53704 USA |
| **United States Department of Agriculture, "Energy Value of Foods", Agriculture Handbook No. 74, pp. 2-11, (1973).** | |

eurofins | Food Integrity & Innovation

**Report Number:** 2935275-0
**Report Date:** 16-Jul-2020
**Report Status:** Final

# Certificate of Analysis

## Allergy Research Group

2300 S Main St
South Salt Lake Utah 84115

| Method References | Testing Location |
|---|---|

**Fat by Acid Hydrolysis (FAT_AH_S)**

**Food Integrity Innovation-Madison**
3301 Kinsman Blvd Madison, WI 53704 USA

**Food Products that are not Dairy, Egg or Cheese Products**
Official Methods of Analysis of AOAC INTERNATIONAL, 18th Ed., Methods 922.06 and 954.02, AOAC INTERNATIONAL, Gaithersburg, MD, USA, (2005). (Modified)

**Cheese and Cheese Products**
Official Methods of Analysis of AOAC INTERNATIONAL (2005) 18th Ed., AOAC INTERNATIONAL, Gaithersburg, MD, USA, Official Method 933.05. (Modified)

**Egg, Egg Products, and Mayonnaise**
Official Methods of Analysis of AOAC INTERNATIONAL (2005) 18th Ed., AOAC INTERNATIONAL, Gaithersburg, MD, USA, Official Method 925.32. (Modified)

**Moisture by M100_T100 (M100T100_S)**

**Food Integrity Innovation-Madison**
3301 Kinsman Blvd Madison, WI 53704 USA

Official Methods of Analysis of AOAC INTERNATIONAL, 18th Ed., Methods 925.09 and 926.08, AOAC INTERNATIONAL, Gaithersburg, MD, USA,(2005). (Modified).

**Protein (N x 6.25) Dumas Method (DGEN_S)**

**Food Integrity Innovation-Madison**
3301 Kinsman Blvd Madison, WI 53704 USA

Official Methods of Analysis of AOAC INTERNATIONAL, 18th Ed., Methods 968.06 and 992.15, AOAC INTERNATIONAL, Gaithersburg, MD, USA, (2005). (Modified)

| Testing Location(s) | Released on Behalf of Eurofins by |
|---|---|

**Food Integrity Innovation-Madison**

Eurofins Food Chemistry Testing Madison, Inc.
3301 Kinsman Blvd
Madison WI 53704
800-675-8375

**Edward Ladwig - Director**

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2918.01

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