



The Soap Kitchen (2011) Ltd  
Unit 8, Caddsdon Industrial Park, Clovelly Road,  
Bideford, Devon, EX39 3DX, United Kingdom

Email: enquiries@thesoapkitchen.co.uk  
Call: +44 (0) 1237 420 872

# CERTIFICATE OF ANALYSIS

Despatch No. **19658 / 1**  
Your Order No **06112019**  
Date despatched **19 November 2019**

Fax:

Your code                      Product name                      Our code  
   RED BEET JUICE EXTRACT                      NC1621 Kg

Batch	Units	Q/C	Best before	DoM
16083	2	Passed	11/08/2020	11/11/2019

Microbiological	Results	Our Specification
APC cfu/g	50	1,000
E coli cfu/g	<10	0
Yeasts cfu/g	<20	100
Moulds cfu/g	<20	100
Enterobacteriaceae cfu/g	<10	0
Salmonella	0	ND/25g
Listeria cfu/g	0	ND/25g

#### Physical

Organoleptic	pass	Passes
Visual	pass	Passes
E <sub>1</sub> @ 535nm	0.4%	Corresponds Betanin 0.3 - 0.4%
Absorption Dist Water	4.48	3.3 - 4.5
Sieve Mesh 1mm	100% pass	100% Passes

Compliant to: Commission Regulation (EU) 231/2012

Certificate issued 19/11/2019

#### Legal Notice

The information given in this publication is based on our current knowledge and experience, and may be used at your discretion and risk. It does not relieve you from carrying out your own precautions and tests. We do not assume any liability in connection with your product or its use. You must comply with all applicable laws and regulations, and observe all third party rights.

Microbiology results supplied are based upon our procedure code PPR 015 which is available upon request. This means that according to the designated level of risk, this batch may have been tested by our accredited Third Party lab, or the results may be based upon calculation and previous random sampling results.

Heavy Metals are tested by the company on a monitoring basis only unless expressly stated.

Shelf life dates given by Plant-ex are recommended according to studies carried out by the company over time, however they are not a warranty against natural degradation which may occur, particularly with Natural materials. Product strengths will be as stated at the time of delivery, thereafter it is the duty of the customer to store the material appropriately and use the material in a timely manner to avoid any loss in strength.