

## **RAWPHARMA BIZ PRIVATE LIMITED**

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## **CERTIFICATE OF ANALYSIS**

PRODUCT NAME	CT NAME CAPSIL LEMON	
BATCH NO	7968	
QTY	3 KGS	
DATE OF MFG	21/11/2024	
BEST USED BEFORE	21/11/2026	
DATE OF ANALYSIS	21/11/2024	

## **ANALYTICAL REPORT**

SL NO PARAMETERS SPECIFICATION OBSERVATION  1 Appearance Powder Confirms  2 Colour White to off white Confirms  3 Odour Characteristic Confirms  4 Taste Characteristic Confirms  5 Lod NMT 8 % w/w 4.31 % w/w  6 voc 12 To 14 % v/w 12 % v/w  7 Particle Size Passes through BSS 44 Mesh Confirms  8 INGREDIENTS MALTODEXTRINE, GUM ARABIC, NATURE IDENTICAL FLAVOURING  SUBSTANCES, NATURAL FLAVOURING  SUBSTANCES, ARTIFICIAL  FLAVOURING SUBSTANCES  9 USAGE Used as a Flavouring Agent in Pharmaceutical,  Bakery & Food Industries  10 STORAGE Store in a cool dry place, away from heat & direct sunlight  11 SHELF LIFE Best Before 24 months from the date of Manufacture				
2 Colour White to off white Confirms 3 Odour Characteristic Confirms 4 Taste Characteristic Confirms 5 Lod NMT 8 % w/w 4.31 % w/w 6 voc 12 To 14 % v/w 12 % v/w 7 Particle Size Passes through BSS 44 Mesh Confirms 8 INGREDIENTS MALTODEXTRINE, GUM ARABIC,NATURE IDENTICAL FLAVOURING SUBSTANCES, NATURAL FLAVOURING SUBSTANCES, NATURAL FLAVOURING SUBSTANCES,ARTIFICIAL FLAVOURING SUBSTANCES  9 USAGE Used as a Flavouring Agent in Pharmaceutical, Bakery & Food Industries  10 STORAGE Store in a cool dry place, away from heat & direct sunlight	SL NO	PARAMETERS	SPECIFICATION	OBSERVATION
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7 Particle Size Passes through BSS 44 Mesh Confirms  8 INGREDIENTS MALTODEXTRINE, GUM ARABIC, NATURE IDENTICAL FLAVOURING  SUBSTANCES, NATURAL FLAVOURING SUBSTANCES, ARTIFICIAL FLAVOURING SUBSTANCES  9 USAGE Used as a Flavouring Agent in Pharmaceutical, Bakery & Food Industries  10 STORAGE Store in a cool dry place, away from heat & direct sunlight	5	Lod	NMT 8 % w/w	4.31 % w/w
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FLAVOURING SUBSTANCES, NATURAL FLAVOURING SUBSTANCES, ARTIFICIAL FLAVOURING SUBSTANCES  9 USAGE Used as a Flavouring Agent in Pharmaceutical, Bakery & Food Industries  10 STORAGE Store in a cool dry place, away from heat & direct sunlight	7	Particle Size	Passes through BSS 44 Mesh	Confirms
SUBSTANCES, NATURAL FLAVOURING SUBSTANCES, ARTIFICIAL FLAVOURING SUBSTANCES  9 USAGE Used as a Flavouring Agent in Pharmaceutical, Bakery & Food Industries  10 STORAGE Store in a cool dry place, away from heat & direct sunlight	8	INGREDIENTS	MALTODEXTRINE, GUM ARABIC, NATURE IDENTICAL	
SUBSTANCES, ARTIFICIAL FLAVOURING SUBSTANCES  9 USAGE Used as a Flavouring Agent in Pharmaceutical, Bakery & Food Industries  10 STORAGE Store in a cool dry place, away from heat & direct sunlight			FLAVOURING	
9 USAGE Used as a Flavouring Agent in Pharmaceutical, Bakery & Food Industries  10 STORAGE Store in a cool dry place, away from heat & direct sunlight			SUBSTANCES, NATURAL FLAVOURING	
9 USAGE Used as a Flavouring Agent in Pharmaceutical, Bakery & Food Industries  10 STORAGE Store in a cool dry place, away from heat & direct sunlight			SUBSTANCES, ARTIFICIAL	
Bakery & Food Industries  10 STORAGE Store in a cool dry place, away from heat & direct sunlight			FLAVOURING SUBSTANCES	
STORAGE Store in a cool dry place, away from heat & direct sunlight	9	USAGE	Used as a Flavouring Agent in Pharmaceutical,	
sunlight			Bakery & Food Industries	
	10	STORAGE	Store in a cool dry place, away from heat & direct	
11 SHELF LIFE Best Before 24 months from the date of Manufacture			sunlight	
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