

ANALYSENZERTIFIKAT / CERTIFICATE OF ANALYSIS
HANSACOLL HV200

Sensoric Judgement: **Lot 3695/3-4**

Appearance	white-yellow
Odour	neutral
Taste	neutral

Chemical / Physical Data :

pH-value	6,2
Humidity %	9,9
Ash %	07
Viskosity cps (2h/25°C - Brookf.RVT.Sp.4,20rpm,1%)	5.100
Viskosität cps (24h/25°C)	5.200
Korngröße	< 200 mesh

Mikrobiological Data:

Total Plate Count /g	3.000
Moulds /g	< 100
Yeasts /g	< 100
E.coli / g	n. n.
Salmonella/ 25 g	negativ
Enterobacteriaceae /g L0.600.24 Endo.S	n. n.
Bacillus cereus /g	n. n.
Staphylococcus aureus	n. n.

Best Off 08/2007

The material is neither chemically, genetically nor radioactively treated and meets all requirements on food additives.

