

### Certificate of Analysis

**Product: Maltose**  
**Item Number: MALPNF**  
**Grade: NF**  
**Lot Number: 1B041831**  
**Manufacture Date: 02/02/2021**  
**Expiration Date: 02/01/2025**  
**Country of Origin: Japan**

Tested Property	Specification	Analysis
Description	White crystal or powder, odorless, sweet taste	Pass
Identification B	Peak retention time corresponds to standard	Pass
Identification C, IR	IR spectrum matched USP Maltose Monohydrate	Pass
Solubility	Soluble in water, slightly in ethanol, methanol	Pass
Maltose %	>92.0%	96.1%
Residue on ignition	<0.05%	0.01
Heavy metals	<5 ug/g	<5
Dextrin, starch & Sulfite	Blue color develops	Pass
pH from COA	4.0 - 5.5	5.2
Water by KF method	4.5 - 6.5%	5.4%
Total aerobic count	<300 cfu/g	0
Yeast and Molds	<50 cfu/g	0
E. Coli	Negative	Negative
Salmonella	Negative	Negative

#### [Maltose](#)

Note: The information and recommendations of Lab Alley concerning this product are based upon laboratory tests and experience. To the best of our knowledge and belief these are true and accurate, however Lab Alley assumes no obligation or liability for the information in this document. Since conditions of actual use are beyond our control, any recommendations or suggestions regarding merchantability and fitness for

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