



CERTIFICATE OF ANALYSIS

For: **Commodity Link Enterprises (CLE)**

PRODUCT NAME: **Alistrol 180 caps**

PRODUCT CODE: **COM300-009**

Lot No.: **243381ALT**

Production Date: **2024-12-03**

Expiration Date: **DE 2029**

Quantity: Ordered: **100 000** capsules
Ordered: **556** bottles
Count/Unit: **180** capsules
Average: **497** mg

Produced: **100 800** capsules
Produced: **557** bottles

Net Weight (10 capsules/10):

Range: **488-506** mg

COLOR OF POWDER IN CAPSULES: **Brownish light**

Ingredients

Alistrol Blend client

Customer

Lot No.:

241001M003

Specifications

500,0 mg

Actual

497,0 mg

Sub-Total (Ingredients):

500,0 mg

497,0 mg

Capsule & Size:

Vegetal

0

242791COO

93,0 mg

97,9 mg

TOTAL:

593,0 mg

594,9 mg

Capsule weight variation USP 2091:

Weight mg (powder + empty capsule):

Packaging:

Bottle 225 cc-53 round, white.

Code

2247255

Lot

241060BTF

Cotton:

10-0639

231670ROU

Caps: 53-400 white

305340

242470BEB

Seal : Clear 92x28mm

92mm

230240BRH

Dessicant 1g:

45-0452

241310DEG

587	603
592	588
592	606
599	588
615	592
583	579
595	598
582	597
601	597
596	594

Average: **594,2** mg

90%: **534,8** mg

110%: **653,6** mg

Conforms: **Yes**

Microbiological results (At time of manufacturing):

Total Aerobic Bacteria

Specifications

≤100,000 CFU/g

Yeasts & Molds

≤10,000 CFU/g

E. Coli/ 1g

Absence

Salmonella spp./ 10g

Absence

Staphylococcus aureus/ 1g

Absence

Results

<10 CFU/g

<10 CFU/g

Absence

Absence

Absence

Methods

USP "61"

USP "61"

USP "62"

USP "62"

USP "62"

Manufacturing:

The manufacturing documentation for the above mentioned product has been reviewed and it is has been determined that this lot was manufactured in accordance to Good Manufacturing Practices.

Quality Assurance:

All documentation has been reviewed and found to be in compliance with master production documents.

Approved by:

Mélanie Chabot, B. Sc.

Quality Assurance Manager

Date:

2025-01-06



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Certificate of Analysis

No M2468864, version 1

Printed on: 2024-12-23

Client: **GOURMET NUTRITION F.B. inc.**
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Client No: 4687
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Project No: 36731
Purchase Order: 1028834

Carbon copy:

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Project: Microbiological analysis
Sub-project: MICRO USP <61><62>

Sample No /	Description	Result	Unit	Specifications	Analysis Date
6753429 /	Alistrol / code COM300-009 NPN: 80047013 Lot No: 243381ALT Sampled on: 2024-12-11 By: - Reception: 2024-12-13				
	Total microbial count	<10	CFU/g	NMT 100 000	2024-12-17
	Yeasts - Molds 5 days	<10	CFU/g	NMT 10 000	2024-12-17
	Escherichia coli - Detection	Absence	-	Absence/1g	2024-12-17
	Staphylococcus aureus - Detection	Absence	-	Absence/1g	2024-12-17
	Salmonella spp - Detection	Absence	-	Absence/10g	2024-12-17

Remarks: USP derogation: without inhibition test.

Test Method	Description	External Reference	Internal Procedure
Total microbial count	Count	USP <61>	ILMC-034
Yeast - Molds	Count	USP <61>	ILMC-034
Escherichia coli - detection	Enrichment	USP <62>	ILMC-034
Staphylococcus aureus - detection	Enrichment	USP <62>	ILMC-034
Salmonella spp.- détection	Enrichment	USP <62>	ILMC-034

Sébastien Pichette Jolette, Spécialiste AQ

Alena Alonso Martin, Microbiologiste, Réviseur Contrôle Qualité