



Organic Probiotic Technology for a Sustainable Future

SCD Probiotics specializes in manufacturing all-natural, probiotic products for human health and environmental sustainability.

TECHNOLOGY DEPARTMENT

CERTIFICATE OF ANALYSIS

PRODUCT NAME: SCD ProBiotics Food™
SOLD AS: SCD ProBiotics Food™

MATERIAL DESCRIPTION: Consumable Probiotic Culture
BATCH: EMI1314-07

CODE NO. AI10

ANALYSIS RESULTS

| General Properties | Test Methods | Results |
|---------------------------------------|---------------------|--|
| 1. Smell* | Olfactory | Sweet, pickled, fermented smell. No foul or putrefactive odors. |
| 2. pH* | Probe/Meter | 3.25 |
| 3. Appearance* | Visual | Dark brown liquid |
| 4. Refractive Index* | Refractometer | 4.0 |
| 5. Moisture** | AOAC | 96.6 |
| Microbiological Indicators | Test Methods | Results |
| 6. Lactic Acid Bacteria* | Proprietary Method | 1.69×10^6 cfu/mL |
| 7. Yeast* | Proprietary Method | $< 1.0 \times 10^6$ cfu/mL |
| Contamination Screening | Test Methods | Results |
| 8. Total Coliforms* | MPN | Negative |
| 9. Mold* | FDA BAM | 0 |
| 10. Total Heavy Metals** [†] | ICP | < 10 ppm *** |

* Analysis has been conducted by the Technology Department at SCD Probiotics.

** Analysis has been conducted by a third party laboratory, which is registered with the United States Food and Drug Administration.

[†] Including arsenic, cadmium, iron, lead, mercury and nickel.

*** Iron value is < 50 ppm, Arsenic value < 1 ppm.

Approved By: _____

Date: 20 Jan 2012

Data presented in SCD Probiotics products' Certificate of Analysis (CofA) are averages and not guaranteed as conditions of sale, but data shall meet its corresponding specifications for up to its "Full





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Potency Through.” SCD Probiotics makes no warranty, either expressed or implied, and assumes no liability for CofA information.



The **SCD Probiotics inside** logo signifies the highest quality SCD Probiotics products in the world. These products are produced using proprietary formulations, culturing processes and quality control standards.

SCD ProBiotics Food™ is listed by the Organic Materials Review Institute (OMRI) for use in organic production. The OMRI listing for SCD ProBiotics Food™ can be verified at: www.omri.org



SCD Probiotics hereby certifies that all of the ingredients used in the formulation of **SCD ProBiotics Food™** are natural and conventional, having been obtained from non-genetically modified materials with an IP guarantee as appropriate and are in compliance with the requirements of Regulation (EC) 1830/2003 on the traceability and labeling of GMOs.

SCD ProBiotics Food™ is manufactured in a food grade facility utilizing food grade equipment, raw materials and utensils. **SCD Probiotics** complies with the current Food Grade Manufacturing Practices (cGMP) Guidelines enforced in the United States by the Food and Drug Administration. cGMP guidelines provide a system of processes, procedures and documentation to assure the product produced has the identity, strength, composition, quality and purity that it is represented to possess.

SCD ProBiotics Food™ brand trademark is owned by Sustainable Community Development, LLC d/b/a SCD Probiotics.



Exclusively distributed by:
SCD Probiotics
(913) 541-9299
www.SCDProbiotics.com

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