

ANALYSENZERTIFIKAT / CERTIFICATE OF ANALYSIS
HANSACOLL MV200

Sensoric Judgement: **Lot 3768+/1**

Appearance	white-yellow
Odour	neutral
Taste	neutral

Chemical / Physical Data :

Humidity %	11,8
Ash %	0,35
Viscosity cps (2h/25°C - Brookf.RVT.Sp.4,20rpm,1%)	3.600
Viskosität cps (24h/25°C)	3,900
Korngröße	< 200 mesh

Mikrobiological Data:

Total Plate Count /g	3.900
Moulds /g	< 200
Yeasts /g	< 200
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.

