

CERTIFICATE OF ANALYSIS

Client: Yaeyama Shokusan Co., Ltd.
287-14 Shiraho, Ishigaki-shi, Okinawa 907-0242, Japan

Sample name: ISHIGAKIJIMA YAEYAMA CHLORELLA

Received date: May 09, 2024

This is to certify that the following result(s) have been obtained from our analysis on the above-mentioned sample(s) submitted by the client.

Test Result(s)

Test Item	Result	QL	N	M
Moisture	3.7 g/100g		1
Protein	63.8 g/100g	1	2
Fat	11.5 g/100g		3
Ash	5.5 g/100g		4
Carbohydrate	15.5 g/100g	2	
Available carbohydrate	1.0 g/100g	3	
Dietary fiber	14.5 g/100g		5
Energy	392 kcal/100g	4	
Sodium	130 mg/100g		6
Salt equivalent	0.330 g/100g	5	
Riboflavin (Vitamin B ₂)	5.19 mg/100g	6	7
Total pheophorbides	74 mg/100g	6	
Existing pheophorbide	7 mg/100g	6	
Arsenic (as As ₂ O ₃)	0.2 ppm		6
Chlorophyll	3470 mg/100g	6	
Arsenic (as As)	Not detected	0.5 ppm	6	
Heavy metals (as Pb)	Not detected	20 ppm	6	
Chlorella extract (hot water soluble matter)	13.9 %	6	
Aerobic plate count	Not more than 300/g	6	
Coliform bacteria	Negative	6	

QL: Quantitation limit N: Notes M: Method

Notes

1: Nitrogen-to-protein conversion factor: 6.25.

2: The formula for carbohydrate, according to the Cabinet Office Ordinance No. 10 (2015) on Labelling Standards for Food, is: 100 - (Moisture + Protein + Fat + Ash).

3: The formula for available carbohydrate, according to the Cabinet Office Ordinance No. 10 (2015) on Labelling Standards for Food, is: 100 - (Moisture + Protein + Fat + Ash + Dietary fiber).

4: The energy conversion factors, according to the Cabinet Office Ordinance No. 10 (2015) on Labelling Standards for Food, are: Protein, 4; Fat, 9; Available carbohydrate, 4; Dietary fiber, 2.

5: Salt equivalent = Sodium × 2.54.

6: "Quality Standard for Chlorella" (revised March 6, 2009), authorized by Japan Health and Nutrition Food Association.

Method

1: Air oven method

2: Combustion method

CERTIFICATE OF ANALYSIS**Method**

3: Acid hydrolysis method

4: Ashing method

5: Enzymatic-gravimetric method

6: Atomic absorption spectrometry

7: HPLC



Yuko Kido

Expert (Consulting)

Section of Analysis Documentation



Date: June 03, 2024