



Certificate of Analysis

Product Name:	F-Factor 20/20 Fiber/Protein Mix 28.08oz. (1.75lb/796g)	Batch / Lot #:	12520FFRV-A	Date Received:	05/08/2020
Product Flavor:	Vanilla Shake	Man. Date:	MAY 2020	Report Date:	05/15/2020
Product UPC #:	8 59746 00711 4	Exp. Date:	MAY 2023	Identification:	603004

Supplement Facts

Serving Size: 2 Scoops (48g) Servings Per Container: 16	Amount Per Serving
Calories	150
Calories From Fat	15
Total Fat	1.5 g
Saturated Fat	1 g
Cholesterol	50 mg
Total Carbohydrate	23 g
Dietary Fiber	20 g
Soluble Fiber	20 g
Total Sugars	1 g
Protein	20 g
Calcium	104 mg
Sodium	65 mg

Ingredient Declaration: Organic Whey Protein Concentrate, Partially Hydrolyzed Guar Gum, Natural Flavors, Steviol Glycosides (Stevia), Lo Han Guo Fruit Extract (Monk Fruit).

Contains: Milk. **Allergens Warning:** This product was made in a facility that also processes milk, egg, soybeans, Sesame, peanut, tree nut, fish/crustaceans/shellfish oils and wheat products.

Storage conditions: Store in cool, dry conditions preferably less than 80°F/ 27°C and ≤ 55% humidity.

Shelf life: This product has a shelf life of 3 years if stored under ideal conditions.

Regulatory Affairs Technician:  **Date:** August 19, 2020

The information contained herein, is correct to the best of our knowledge. The data outlined and the statements are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information it is suggested that you evaluate the product on a laboratory scale to confirm the above findings. The information contained herein should not be construed as permission for violation of patent right.



Analytical Analysis

Assay / Test	Specifications	Results	Method Of Analysis
Protein	[Redacted]	Pass	QAM 101
Moisture %	[Redacted]	Pass	QAM 103
Arsenic	[Redacted]	4.12 µg/serv.	USP <232>/<233> (ICP-MS)
Cadmium	[Redacted]	0.09 µg/serv.	USP <232>/<233> (ICP-MS)
Lead	[Redacted]	0.79 µg/serv.	USP <232>/<233> (ICP-MS)
Mercury	[Redacted]	0.067 µg/serv.	AFVAN-SLMF-0022 (Mercury Analyzer)

Organoleptic Analysis

Assay / Test	Specifications	Results	Method Of Analysis
Powder Color	White/Off White	Pass	Organoleptic
	100% through #10 Mesh	Pass	Organoleptic
Powder/Suspension Odor	Vanilla	Pass	Organoleptic
Suspension Color	White/Off White	Pass	Organoleptic
Suspension Taste	Vanilla	Pass	Organoleptic

Microbiological Analysis

Assay / Test	Specifications	Results	Method Of Analysis
Total Aerobic Bacteria Count	≤ 100,000 CFU/g	Pass	AOAC 121204
Salmonella sp.	Negative/ 25g	Pass	AOAC 071101 VIDAS
Escherichia coli	≤ 10 CFU/g	Pass	AOAC 080603
Staphylococcus aureus	≤ 10 CFU/g	Pass	AOAC 120901
Yeast	≤ 200 CFU/g	Pass	AOAC 041001
Mold	≤ 200 CFU/g	Pass	AOAC 041001
Total Coliform	≤ 10 CFU/g	Pass	AOAC 060702
Gluten	≤ 20 ppm	Pass	ELISA



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[Redacted]

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