

**CERTIFICATE OF ANALYSIS**

Client: Showa Denko K.K.  
5-1 Ohgi-machi, Kawasaki-ku, Kawasaki-shi, Kanagawa 210-0867, Japan

Sample name: GLYCINE 160211A

Received date: February 17, 2016

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
Glycine	.....	.....	1	
Description	Conformable	.....		
Identification (1)	Conformable	.....		
Identification (2)	Conformable	.....		
Purity	.....	.....		
Clarity and color of solution	Conformable	.....		
pH	Conformable (pH6.2)	.....		
Chloride	Conformable	.....		
Heavy metals	Conformable	.....		
Arsenic	Conformable	.....		
Loss on drying	Conformable (0.06 %)	.....		
Residue on ignition	Conformable (Not more than 0.05 %)	.....		
Assay (Content)	Conformable (99.9 %)	.....		

QL: Quantitation limit N: Notes M: Method

**Notes**

1: "Food Additives," Notification No. 370 (1959) "Specifications and Standards for Foods, Food Additives, etc.," issued by the Ministry of Health and Welfare.



Signed for and on behalf of JFRL

*T. Arai*  
\_\_\_\_\_  
Takeko Arai  
Section of Analysis Documentation

*Feb. 29, 2016*  
\_\_\_\_\_  
Date

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Test Item	Result	QL	N	M
Aerobic plate count	Less than 300/g	.....	1	
Coliform bacteria	Negative/1g	.....	1	
Escherichia coli	Negative/1g	.....	1	
Total combined molds and yeasts count	Less than 30/g	.....	1	
Coagulase positive staphylococci	Negative/0.01g	.....		1
Salmonella	Negative/25g	.....	2	
Pseudomonas aeruginosa	Negative/1.1g	.....		2
Clostridia	Negative/1g	.....	3	3
Mesophilic aerobic spores	Less than 30/g	.....	1	
Gas-producing anaerobes	Negative	.....	1	

QL: Quantitation limit N: Notes M: Method

**Notes**

1: The test method was specified by the client.

2: The Methods for the Microbiological Examination of Foods, NIHSJ-01-ST4:2009 (091014) "Detection method for Salmonella."

3: Heat-shocked conditions: 70 °C for 20 minutes.

**Method**

1: Surface spread plating method

2: Enrichment culture method

3: Clostridia Count Agar anaerobic plating method



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