

## CERTIFICATE OF ANALYSIS

<b>Product Name</b>	Plant Keratin
<b>Product Code</b>	AL00181
<b>INCI Name</b>	Hydrolyzed Vegetable Protein
<b>CAS Number</b>	9015-54-7
<b>Lot Number</b>	20251021
<b>Manufacture Date</b>	10/2025
<b>Re-test Date</b>	10/2027

Items	Specification	Results
Appearance	Dark amber liquid	Conforms
Residue on drying	14.0 - 16.0%	15.1
Residue on ignition	< 5%	Complying with standard
Total nitrogen (N)	1.6 – 1.9%	1.7%
Protein cont. (N x 6.25)	15.0 – 25.0%	Conforms
pH	4.0 - 6.0	Conforms
Microbiological count	< 100 cfu/g	< 100 cfu/g
Mould and yeast	< 10 cfu/g	< 10 cfu/g

### STABILITY AND STORAGE:

Keep in tightly closed container in a cool and dry place, protected from sunlight.  
 When stored for a period longer than the one specified above, quality should be checked before use.

**As it is electronically generated document, hence no signature required**

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