IKUKO KUROKI - PERSEGO

CERTIFICATE OF ANALYSIS

PRODUCT NAME: ROSA – CREMA MANI E CUTICOLE

FORMULATION CODE: 142/10

BULK ANALYSIS

Batch number bulk: 06D141

Date of test: 02 MAY 2014		
TEST (METHOD)	SPECIFICATION	RESULT
APPEARANCE FORM (visual)	viscous emulsion	conform
APPEARANCE COLOUR (visual)	white	conform
APPEARANCE CLARITY (visual)	//	//
FOREIGN OBJECT (visual)	absent	absent
ODOUR (olfactory)	characteristic parfum	conform
VISCOSITY (cP, 20 rpm, gir.6, T=25°C, VISCO BASIC +R)	35000-50000	468000
RELATIVE DENSITY (g/cm³, KERN ALT 160-4NM)	0.970 ± 0.01	0.971
pH VALUE (T= 25°C,potentiometric, pHmeter basic20)	6.0 ± 0.5	6.02
Date of test: 02 JUN 2014		
ACCELERATED AGING TEST (T=45°C, exposition for 30 days)	 no emulsion breaking stable for color, smell and rheological properties 	conform
ACCELERATED AGING TEST (T=5°C, exposition for 30 days)	 no emulsion breaking or crystallizations stable for color, smell and rheological properties 	conform

PRODUCT ANALYSIS

Batch number product : 06D141

Date of test: 02 JUL 2014			
TEST (METHOD)	SPECIFICATION	RESULT	
APPEARANCE PACK (visual)	Without scratch or stain	conform	
LOT NUMBER (visual)	Legible, without mistakes	conform	
QUANTITY (fl.oz) (technical balance)	≥ 0.51 fl.oz / 15 mL	conform	
TOTAL VITAL COUNT (TVC*) (F.U. XII ed. and Guideline SCCNFP - Dilution-neutralization method and spread plate technique on Tryptic Soy Agar-Tween-Lecitine)	< 1000 CFU/g	< 10 CFU/g	
TOTAL YEAST AND MOULD COUNT (F.U. XII ed. and Guideline SCCNFP - Dilution-neutralization method and spread plate technique on Tryptic Soy Agar-Tween-Lecitine)	< 1000 CFU/g	< 10 CFU/g	
SPECIFIC MICROORGANISMS			
Candica albicans	absent	absent	
Pseudomonas aeruginosa	absent	absent	
Staphylococcus aureus	absent	absent	
Escherichia coli	absent	absent	
Aspergillus niger	absent	absent	

^{*} TVC = total vital count, expressed in CFU/g (Colony Forming Units related to 1 gr of product)

The performed analysis are guaranteed on original pack.

Storage recommended between +5°C and 25°C, in a dry area.

When stored accordingly, stable for almost 30 months after manufacturing date (only if closed products).

Validity after opening: 12 months (PAO 12M)

Manufacturing date: 29 APRIL 2014

Shelf Life: 36 months after manufacturing date

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