

IKUKO KUROKI - PERSEGO

CERTIFICATE OF ANALYSIS

PRODUCT NAME : GELSOMINO – CREMA MANI E CUTICOLE

FORMULATION CODE: 82/11

BULK ANALYSIS

Batch number bulk : 03D141

Date of test : 08 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	36300
RELATIVE DENSITY (g/cm ³ , KERN ALT 160-4NM)	0.970 ± 0.01	0.970
pH VALUE (T= 25°C,potentiometric, pHmeter basic20)	6.0 ± 0.5	5.90
Date of test : 08 JUN 2014		
ACCELERATED AGING TEST (T=45°C, exposition for 30 days)	<ul style="list-style-type: none">no emulsion breakingstable for color, smell and rheological properties	conform
ACCELERATED AGING TEST (T=5°C, exposition for 30 days)	<ul style="list-style-type: none">no emulsion breaking or crystallizationsstable for color, smell and rheological properties	conform

PRODUCT ANALYSIS

Batch number product : **03D141**

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-Lecithine)	< 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-Lecithine)	< 1000 CFU/g	< 10 CFU/g
SPECIFIC MICROORGANISMS		
Candida 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 : 24 APRIL 2014

Shelf Life: 36 months after manufacturing date

Document generated by computer and valid without signature.

Update, 02 JUL 2014