

## Japan Food Research Laboratories

Accredited by the Japanese Government

52-1 Motoyoyogi-cho, Shibuya-ku, Tokyo 151-0062, Japan http://www.jfrl.or.jp/

No. 23042885003-0301

1/1

Date issued: May 11, 2023

## CERTIFICATE OF ANALYSIS

Client:

FUTAMURA CHEMICAL CO., LTD.

29-16 Meieki 2-chome, Nakamura-ku, Nagoya-shi, Aichi 450-0002, Japan

Sample name:

MEATLONN G type

Received date: April 24, 2023

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
Lead	Not detected	5 ppm		1
Cadmium	Not detected	0.5 ppm		1
Elution test(s)			1	
Heavy metal (as Pb) (solvent: 4 V/V% acetic acid)	Not detected	1 μg/mL	2	2

QL: Quantitation limit N: Notes M: Method

Notes

1: The printed part was included.

2:Conditions for elution: soaking extraction at a ratio of 2 mL of solvent per cm2 of surface area at 60 °C

Method

1:Atomic absorption spectrometry

2: Sodium sulfide colorimetric method

Signed for and on behalf of JFRL

May 11, 2023

Section of Analysis Documentation



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Test Result(s)

Test Item	Result	QL	N	M
Aerobic plate count	$0/100 cm^2$		1	1
Coliform bacteria	Negative/100cm <sup>2</sup>		1	2
Mesophilic aerobic spores	$0/100 cm^2$		2	1
Coagulase positive staphylococci	Negative/100cm <sup>2</sup>		1	3
Salmonella	Negative/100cm <sup>2</sup>		1	3

QL: Quantitation limit N: Notes M: Method

1:Swab method. The inner surface was tested.

2:Swab method. The inner surface was tested. Heat-shocked conditions: in boiling water for 10 minutes.

1:Standard Agar plating method

2:Lactose broth inoculating method

3:Enrichment culture method

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