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**VAI - MEX**

# QUALITY CERTIFICATION OF NATURAL VANILLA EXTRACT

**COMERCIAL NAME:** Natural Vanilla Extract  
**CONCENTRATION:** 1X  
**FABRICATION DATE:** JUNE / 2005

**MARK:** Gaya Vai-Mex  
**LOTE:** 06-06/05  
**EXPIRE DATE:** JUNE/ 2010

### PHYSIC-CHEMICAL ANALYSIS:

<u>DETERMINATION</u>	<u>RESULTS</u>	<u>SPECIFICATION AND METHOD</u>
Aspect	Approve	Traslucet solution and particles free (Visual)
Color	Approve	Amber (spoony) (visual)
PH	4.85	Between 4.5-6.0 (potentiometer)
Brix grades	23.5	Between 20.0-30.0 (refract metro)
Alcohol (%)	35.4	± 35% (refract metro)
Coumarin	0.0	HPLC
*Vanillin	10.17 mg%	1X- Between 9 y 10mg (photometric) 2X- Between 18 y 21mg (photometric)

\*Depends of concentration.

### MICROBIOLOGY QUALITY:

Mesofilic bacterium aero bias	50 ufc/ml
Total Coli forms bacterium	Cero ufc/ml
Fungus and Yeast	Ceroufc/ml

### METHOD:

NOM-092-SSA1-1994  
NOM-113-SSA1-1994  
NOM-111-SSA1-1994

ufc= Unit Form from Colonies

**COMMENTS:** Results correspond to the sample describe above.

This Report cannot be total or partially reproduce it without the authorization of the company.

YES, the product is 100% natural without color additive and has all the specification in the concentration.

**RESULTS:** APPROVE

DATE: JUNE/2005

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Analista

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Gerente de Control de Calidad