



Certificate of Analysis

Analysenzertifikat · issued by Quality Control for the batch stated below

Certificate no.

CoA-2026-08412

Date of issue: 16 July 2026

CUSTOMER

Northwind Foods Trading B.V.

Quality Assurance Department

Waalhaven Zuidzijde 21 · 3089 JH Rotterdam · Netherlands

REFERENCE

Your purchase order: PO 2026-ING-0142

Our delivery note: DN 26-18773 · 16 July 2026

Incoterms: DAP Rotterdam

Product	Citric Acid Monohydrate	Batch no.	L26-07145
Grade	Food grade · E330 · Ph. Eur. / FCC	Manufacturing date	14 July 2026
CAS no.	5949-29-1	Best before	13 July 2028
Quantity delivered	800 bags × 25 kg net (20,000 kg)	Country of origin	Austria

Parameter	Method	Unit	Specification	Result	Assessment
IDENTITY AND APPEARANCE					
Appearance	Visual	—	white crystals or crystalline powder	white crystalline granules	Conforms
Identification (IR spectrum)	Ph. Eur. 2.2.24	—	conforms to reference	conforms	Conforms
Clarity and colour of solution	Ph. Eur. 2.2.1 / 2.2.2	—	clear, not more intense than Y7	conforms	Conforms
ASSAY AND PHYSICAL-CHEMICAL PARAMETERS					
Assay (anhydrous basis)	Ph. Eur., NaOH titration	%	99.5 – 100.5	99.8	Conforms
Water	Karl Fischer, Ph. Eur. 2.5.12	%	7.5 – 9.0	8.3	Conforms
Sulphated ash	Ph. Eur. 2.4.14	%	≤ 0.05	< 0.01	Conforms
Oxalic acid (as oxalate)	SF-QC-118 (HPLC)	mg/kg	≤ 100	< 50	Conforms
Sulphate	SF-QC-092 (turbidimetric)	mg/kg	≤ 150	< 50	Conforms
Readily carbonisable substances	Ph. Eur. / FCC	—	not more intense than reference	conforms	Conforms
HEAVY METALS					
Lead (Pb)	ICP-MS, EN 15763	mg/kg	≤ 0.5	< 0.1	Conforms
Arsenic (As)	ICP-MS, EN 15763	mg/kg	≤ 1.0	< 0.1	Conforms
Mercury (Hg)	ICP-MS, EN 15763	mg/kg	≤ 1.0	< 0.01	Conforms
Cadmium (Cd)	ICP-MS, EN 15763	mg/kg	≤ 1.0	< 0.05	Conforms
MICROBIOLOGY					
Total aerobic microbial count	ISO 4833-1	CFU/g	≤ 1,000	< 10	Conforms
Yeasts and moulds	ISO 21527-2	CFU/g	≤ 100	< 10	Conforms
Escherichia coli	ISO 16649-2	/1 g	absent	not detected	Conforms

"< x" = below the limit of quantification of the method stated. Results refer to the batch as manufactured; specifications acc. to Commission Regulation (EU) No 231/2012 for E330, Ph. Eur. monograph 0456 and FCC, and to the agreed product specification SF-PS-330-04. Methods marked SF-QC are validated in-house methods of the Steinbach Fermentation quality control laboratory.

Release statement. All 16 parameters tested comply with the specification. Batch L26-07145 conforms to Commission Regulation (EU) No 231/2012 (E330), Ph. Eur. and FCC requirements for citric acid monohydrate, food grade, and is released for delivery. Allergen-free according to Regulation (EU) No 1169/2011 Annex II; suitable for vegetarian and vegan products; non-GMO. Store dry below 25 °C in the closed original packaging.

*B. Steindl-Hofer*Dr Birgit Steindl-Hofer · Head of
Quality Control, authorised for batch
release**Manufacturer's certificate** issued by the QC department of the production site (not an independent laboratory) · generated
from LIMS batch record L26-07145 · valid without signature in electronic form