

Certificate of Analysis

SEA BUCKTHORN PRODUCT



RU-BIO-112
Non-EU Agriculture

Product name	Organic Seabuckthorn Juice
Plant Latin Name:	Lat. Hippóphaë rhamnoídes
Part of Plant Used:	Seabuckthorn berry
Shelf Life:	24 Months
Country of origin:	Russian Federation
Packing	220 Litres aseptic bags put into iron drums 235kg (+/-10%), being closed with the iron cover, pressurized by the metal hoop or polyethylene cover. 4 drums / pallet
Storage temperature	+0 / +25 C
Batch №	№ 6/1-8/1/08.11-10.11.2025 dated 10.11.2025

Characteristic	Standard	Test result
Odor & Flavor	Natural, well evaluated, inherent to this type of fruits passed thermal treatment. Foreign odor or taste is forbidden.	Conform
Color	Inherent to color of Sea-buckthorn fruits	Conform
Appearance	Unclarified	
Brix, %	Not less 8	9,4
Mass fraction of titrate acids (in terms of malic acid), %	1,5-2,9	1,9
Vitamin C, mg/%	120-270	Conform
Mass fraction of alcohol, %	Not more than 0,5	0,08
Mass concentration of 5-Hydroxymethylfurfural, mg/dm ³	Not more than 20	4,8
foreign impurity	Not allowed	Conform
Vegetable origin impurities	Not allowed	Conform
Mineral impurities	Not allowed	Conform
Microbiological rates		
Lactate organisms in 1 g (cm ³)	Not allowed	Conform

Asporous microorganisms, molds, yeast in 1 g (cm ³)	Not allowed	Conform
Mesophilic clostridium	No rate	Conform
Sporeforming mesophilic aerobic and facultative-anaerobic microorganisms	No rate	Conform
Sporeforming thermophilic aerobic and facultative-anaerobic microorganisms in 1 g (cm ³) (storage above 200C)	Not allowed	Conform
Toxic elements mg/kg: Lead Arsenic Cadmium Mercury	Not more than 0,4 Not more than 0,2 Not more than 0,03 Not more than 0,02	0,01 <0,02 <0,0015 <0,007
Mycotoxins: Penicidin Patulin Pesticides: Hexachlorocyclohexane (sum of isomers) DDT and its metabolites	Not more than 0,05 Not allowed 0,05 0,1	0,01 Confirm <0,001 <0,007
Radionuclides Bq/kg Caesium 137 Strontium 90	Not more than 40 Not more than 30	0,0 0,0

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HASKAP PRODUCT

Product name	Haskap berry Juice
Plant Latin Name:	Lat. Lonicera
Part of Plant Used:	Haskap berry
Shelf Life:	24 Months
Country of origin:	Russian Federation
Packing	220 Litres aseptic bags put into iron drums 235kg (+/-10%), being closed with the iron cover, pressurized by the metal hoop or polyethylene cover. 4 drums / pallet
Storage temperature	+0 / +25 C
Batch №	№ 255 dated 11.11.2025

Characteristic	Standard	Test result
Odor & Flavor	Natural, well evaluated, inherent to this type of fruits passed thermal treatment. Foreign odor or taste is forbidden.	Conform
Color	Inherent to color of haskap fruits	Conform
Appearance	Unclarified	
Brix, %	Not less 7	15,0
Mass fraction of titrate acids (in terms of malic acid), %	Not less 1,5	2,7
foreign impurity	Not allowed	Conform
Vegetable origin impurities	Not allowed	Conform
Mineral impurities	Not allowed	Conform
Microbiological rates		
Lactate organisms in 1 g (cm3)	Not allowed	Conform
Asporous microorganisms, molds, yeast in 1 g (cm3)	Not allowed	Conform
Mesophilic clostridium	No rate	Conform
Sporeforming mesophilic aerobic and facultative-anaerobic microorganisms	No rate	Conform
Sporeforming thermophilic aerobic and facultative-anaerobic microorganisms in 1 g (cm3) (storage above 200C)	Not allowed	Conform
Toxic elements mg/kg: Lead Arsenic Cadmium Mercury	Not more than 0,4 Not more than 0,2 Not more than 0,03 Not more than 0,02	0,04 <0,02 <0,0015 <0,007
Mycotoxins: Penicidin Pesticides: Hexachlorocyclohexane (sum of isomers) DDT and its metabolites	Not more than 0,05 0,05 0,1	0,01 <0,001 <0,007
Radionuclides Bq/kg Caesium 137 Strontium 90	Not more than 40 Not more than 30	0,0 0,0