

SuperSmart®

Customer: **SMART**
CERTIFICATE ANALYSIS PRODUCT FINISHED
Product: **SUPER-QUERCETIN** Code **LU922**
N°PNT Reference **MAPA LU922** Batch/N°analysys: **2401 05 2027**

| CONCEPT | | RESULTS | | |
|--------------------------------------|------------------------------------|-----------------------------------|-----------------------------------------------|---------|
| Presentation | | 60 tablets | | |
| Date Fabrication | | MAY 2024 | | |
| Analyses of samples | | As documents in process | | |
| Expire day | | MAY2027 | | |
| Production order number | | 240.366 | | |
| Bottling order number | | 240.366 | | |
| Raw Material certificate inspection | | Correct | | |
| Bottling Material inspection | | Correct | | |
| Process certificates review | | Correct | | |
| | Analysis | Méthod | Specifications | Results |
| Organoleptics properties | Aspect | Visual Control | Tablets. | Correct |
| | Odor | Olfactory Control | Not odor. | Correct |
| | Taste | Taste Control | Inspidus | Correct |
| | Colour | Visual Control | Green | Correct |
| Physichal-chemical Parameters | Average | Average | $\geq 1140 \leq 1260$ mg. | 1231 mg |
| | Uniformity mass | F. Eur 3 ^a ed., 2.9.5. | $\geq 1140 \leq 1260$ mg. | 1221 mg |
| | Height | Pié de rey | $\geq 5,0 \leq 5,3$ | 5,2 mm |
| | Hardness | FEE007 | $\geq 4 \leq 7$ | 5 Kp |
| | Wet | FEE011 60°C 60 hPa 2h | ≤ 6 % | 4% |
| | Friability | FEE025 | ≤ 1 % | 0,2 % |
| | Time dispersion | Water very hot | ≤ 8 min. | 5 min. |
| Packaging | Aspect Storage | Visual Control | White | Correct |
| | N° tablets/storage | Visual Control | 60 | Correct |
| Marking Label | Batch/ Expire day | Control Visual | 2401 05 2027 Super-Quercetin | Correct |
| | Printer | Control Visual | | Correct |
| Quantities | Ingredients mg./cáp: | As specifications Customer. | | |
| Units per bottle | 147 storages in a Box. | | | Correct |
| Units | Results: 2600 storages. | | | |
| Preservation | Dry place and To keep out of light | | | |