



CERTIFICATE OF ANALYSIS

Work Order	: MF2123650-AB	Page	: 1 of 3
Amendment	: 1	Date Samples Received	: 15-Nov-2021 12:00
Client	: Truly Gourmet Sdn Bhd	Date Analysis Commenced	: 18-Nov-2021
Contact	: Ethan Wong	Issue Date	: 02-Dec-2021 16:26
Address	: [REDACTED]	No. of samples received	: 1
E-mail	: trulygourmetmy@gmail.com	No. of samples analysed	: 1
Telephone	: ----		
Facsimile	: ----		
Project	: ----		

This Certificate of Analysis contains the following information:

- General Comments
- Analytical Results

Signatories



This laboratory is accredited under STANDARDS MALAYSIA. The tests reported herein have been performed in accordance with laboratory's Terms of Accreditation. This document has been electronically signed by authorized signatories indicated below. Electronic signing has been carried out in compliance with procedure specified in 21 CFR Part 11.

Signatories	Position
ChM. Ch'ng Ai Ying	Lab Manager - Food (IKM No: L/2082/7060/15; MJMM No: 0120)

*Please direct all technical queries to the laboratory (Reports.MF@alsglobal.com)

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General Comments

This report supersedes any previous report(s) with this reference. Results apply to the sample(s) as submitted, unless the sampling was conducted by ALS. All pages of this report have been checked and approved for release.

The analytical procedures used by the Food & Pharmaceutical Division have been developed from established internationally recognized procedures such as those published by the FDA BAM, AOAC, ISO, GB, USP, BP and BS EN. In house developed procedures are employed in the absence of documented standards or by client request.

Where a reported less than (<) result is higher than the LOR, this may be due to primary sample extract dilution and/or insufficient sample for analysis.

Where the LOR of a reported result differs from standard LOR, this may be due to insufficient sample (reduced weight employed) or matrix interference.

Key: LOR = Limit of reporting CFU = Colony Forming Unit MPN = Most Probable Number PN = Probable Number
ø = ALS is not accredited for these tests

Work Order Specific Comments

- ALS TECHNICHEM prepares this Test Report based on the tests requested and on the specific sample(s) submitted for analysis. The significance of this Report is subject to the adequacy and representative character of the sample(s) and to the comprehensiveness of the tests requested or made. ALS TECHNICHEM assumes no responsibility for variations in quality or other characteristic of the product produced or supplied under conditions over which ALS TECHNICHEM has no control.
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- Result < LOR = Not Detected (ND)
- **This analysis is performed in ALS Shah Alam, Malaysia.**

ALS Technichem (M) Sdn Bhd
Wisma ALS, No. 21, Jalan Astaka U8/84, Bukit Jelutong, 40150 Shah Alam, Selangor, Malaysia
T +603 7845 8257
F +603 7845 8258
Email: food.my@alsglobal.com

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Analytical Results

FOOD

004 UNSALTED, CUMIN PAPPA, ORIGINAL SEA SALT, INDONESIAN CLASSIC

GAR-GAR GARLIC, ANNYEONG ONION, LIGHTLY SEA SALTED

<i>Test description</i>	<i>Method</i>	<i>LOR</i>	<i>Unit</i>	<i>Result</i>
Food Allergen				
Allergen of Gluten	OF/17-086 (AOAC2012.01)	5.00	mg/kg	<5.00