

# Certificate of Analysis

www.givita.com

<b>Product</b>	Organic Cordyceps	<b>Botanical Source</b>	<i>Cordyceps</i>
<b>Lot Number</b>	CSS060219	<b>Product Code</b>	CSS*FS
<b>Date of Manufacture</b>	6-Feb-19	<b>Re-Evaluation Date</b>	6-Feb-24
<b>Active Ingredients</b>	100% Pure Cordyceps		
<b>Plant Part Used</b>	Mycelium, primordia, fruiting bodies, and extracellular compounds		
<b>Origin</b>	USA	<b>Tapped Density</b>	0.76 g/ml
<b>Partical size</b>	90% pass through 60 mesh	<b>Bulk Density</b>	0.50 g/ml
<b>Storage Recommendations</b>	Store in a tightly closed container. Avoid extreme variations in temperature		
<b>Analysis</b>	<b>Specification</b>	<b>Result</b>	<b>Method</b>
Appearance / Color*	Light Brown Powder	Complies	Visual
Odor	Characteristic	Characteristic	Organoleptic
Taste	Characteristic	Characteristic	Organoleptic
Identification	Positive	Positive	FTIR/HPTLC
Moisture	≤ 7%	4.31%	AOAC 930.15
Total Plate Count	≤ 100,000 CFU/g	30 CFU/g	AOAC 990.12
Yeast & Mold	≤ 500 CFU/g	<10 CFU/g	AOAC 2014.05
Total Coliform Bacteria	≤ 500 CFU/g	<10 CFU/g	USP <61>
E. coli	Negative	Negative in 10g	USP <62>
Salmonella spp.	Negative	Negative in 10g	USP <62>
S.aureus	Negative	Negative in 10g	USP <62>
<i>Clostridium perfringens</i>	<10 cfu/g	<10 cfu/g	CMMEF ALPHA CHP 33 BAM, ONLINE CHP 16
Arsenic**	< 3 ppm	<0.10 ppm	ICP-MS
Cadmium**	<1 ppm	0.080 ppm	ICP-MS
Lead**	<1 ppm	0.013 ppm	ICP-MS
Mercury**	<0.1 ppm	<0.020 ppm	ICP-MS
Total Polysaccharide Content	≥ 50 %	75.98%	AMI/PS.02.3
Free Polysaccharides	Informational Only	34.02%	AMI/PS.02.3
1,3-1,6 Beta-Glucan Content	≥ 15 %	31.29%	AMI/PS.02.3
Protein / Peptide Bound Polysaccharides	Informational Only	95.25%	AMI/PS.02.3
Alpha Glucan-Content	≤ 5 %	1.15%	AMI/PS.02.3
Adenosine**	Informational Only	0.266 mg/g	HPLC/MS
Cordycepin**	0.02 mg/g minimum	0.405 mg/g	HPLC/MS
Adenine**	Informational Only	0.028 mg/g	HPLC/MS
Hydroxyethyl-adenosine**	Informational Only	0.016 mg/g	HPLC/MS
Ethyl-adenosine**	Informational Only	0.009 mg/g	HPLC/MS
Mannitol**	Informational Only	36.08 mg/g	Hyd-GC/MS

\* This is a natural product. Color may vary between each lot due to crop fluctuation and harvest

\*\* Subject to reduce frequency testing

I certify that this certificate is true and correct to the best of my knowledge.

*Jackie Tomaroy*

Jackie Tomaroy  
Quality Control

