

LAUDO DE ANÁLISES

Identificação do Produto

Produto: Immuno Golden Whey Lata 480G/15Ds

Industrializador: INP - INDÚSTRIA DE ALIMENTOS LTDA

Condições do Recipiente: Temperatura Ambiente

Nota Fiscal: -

Lote: L73G00014

Data de Fabricação: 12/2022

Data de Validade: 12/2024

Finalidade: Controle de Qualidade

Análise Sensorial e Físico-Química

Ensaio	Método	Especificação	Resultados	Resultado
Descrição	Sensorial	Pó amarelo a ligeiramente alaranjado	Pó amarelo a ligeiramente alaranjado	Conforme
Odor	Sensorial	Característico	Característico	Conforme
Sabor	Sensorial	Característico	Característico	Conforme
pH	IAL - 4ª ed.	5,0 - 8,0	5,7	Conforme
Proteína	NIR	68,75 % - 22 g/dose	68,6 % - 21,95 g/dose	Conforme, de acordo com a RDC 429/2020 ¹
Proteína	GR263 - Proteína (N x 6,25); ISO 1871:2009	22 g/dose	69,1g/100g - 22,1 g/dose Fonte: Eurofins	Conforme, de acordo com a RDC 429/2020 ¹
Densidade	IAL - 4ª ed.	0,36 - 0,48 g/cm ³	0,40 g/cm ³	Conforme
Umidade	IAL - 4ª ed.	< 5,00 %	3,73 %	Conforme
Glúten	AOAC 2015.16	< 20 ppm	< 6,3 ppm ²	Conforme

Análise Microbiológica³

Micro-organismo/ Toxina/ Metabólito	Método	Especificação	Resultados	Resultados
Enterotoxinas estafilocócicas	AOAC 2007.06	Ausente	Ausente	Conforme
Salmonella spp	AOAC 2014.01	Ausente	Ausente	Conforme
Enterobacteriaceae	AOAC 2003.01	≤10 UFC/g	≤10 UFC/g	Conforme
Staphylococcus coagulase positiva	AOAC 2003.08	≤10 ² UFC/g	≤10 ² UFC/g	Conforme
Bolores e leveduras	AOAC 2014.05	≤10 ⁴ UFC/g	≤10 ⁴ UFC/g	Conforme

¹ RDC Nº 429 de 08/10/2020 - ANVISA/MS, dispõe sobre a rotulagem nutricional dos alimentos embalados, na qual as quantidades de proteína não podem ser inferiores a 20% do declarado no rótulo.

² Limite de quantificação do método

³ Especificação conforme RDC Nº 724 - IN Nº 161 de 01/07/2022 - ANVISA/MS, seguindo os parâmetros da Amostra Indicativa: Item 15a.

NIR: Near Infrared spectroscopy - Espectroscopia de Infravermelho Próximo; AOAC: Association of Official Agricultural Chemists - Associação de Químicos Agrícolas Oficiais ; IAL: Instituto Adolfo Lutz; ISO: International Organization for Standardization - Organização Internacional de Normalização; UFC: Unidade Formadora de Colônia; ANVISA: Agência Nacional de Vigilância Sanitária.

Conclusão

A amostra apresentou resultado SATISFATÓRIO para as análises realizadas, estando dentro dos padrões microbiológicos estabelecidos pela IN Nº161 de 01/07/2022 e dentro dos parâmetros de qualidade estabelecidos pela INP INDUSTRIA DE ALIMENTOS LTDA.

Observação

SILVANA KAISER UEMURA
FARMACÊUTICA CRF/SC 8007

05/09/2023

DATA DE EMISSÃO

Certificate of Analysis

INP Indústria de Alimentos LTDA

Rua Judite Melo dos Santos,
251. Distrito Industrial
São José Florianópolis 88104765 Brazil

Sample Name:	Immuno Golden Whey	Eurofins Sample:	13021740
Project ID	INP_INDUST-20230613-0008	Receipt Date	26-Jun-2023
PO Number	EFII 739867	Receipt Condition	Ambient temperature
Lot Number	L73G00014	Login Date	13-Jun-2023
Sample Serving Size	32 g	Date Started	05-Jul-2023
Description	PRO GLUTATHIONE	Sampled	Sample results apply as received
		Number Compositated	2
		Online Order	901-2023-E034155

Analysis

Result

Beta Glucan *

Yeast beta-glucan (from Saccharomyces cerevisiae)
NOTE

0.445 g/Serving Size
Alpha-glucan result was high
potentially increasing
uncertainty in the beta-glucan
measurement

Quantity by Input *

Pro-Glutathione Immune Complex
Hydrolyzed Whey Protein Isolate, Whey Protein Isolate
L-Cysteine, L-Glycine, L-Glutamine, Vitamin B2, Selenium, Magnesium
Golden Milk Complex
Turmeric (rhizome) Standardized Extract
Cayenne & Black Pepper (fruit) Standardized Extracts
Note

24 g/Serving Size
20 g/Serving Size
3180 mg/Serving Size
510 mg/Serving Size
500 mg/Serving Size
10 mg/Serving Size
Quantity by Input verified and
reviewed from product batch
records and ingredient COAs
supplied by client.

Protein (N x 6.38) Dumas Method

Protein

22.1 g/Serving Size

Vitamin C

Vitamin C (as magnesium ascorbate)

25.5 mg/Serving Size

Elements by ICP Emission Spectrometry (ICP-OES)

Calcium (naturally occurring)
Phosphorus (naturally occurring)
Magnesium (as magnesium bisglycinate chelate and ascorbate)
Sodium (as sodium chloride; and naturally occurring)
Potassium (naturally occurring)

123 mg/Serving Size
47.3 mg/Serving Size
100 mg/Serving Size
91.5 mg/Serving Size
183 mg/Serving Size

Note: The Phosphorus result does not meet the declared label value which may be
attributable to the variability of the analytical method.

Determination of Water Soluble Vitamins by UPLC

* This analysis or component is not ISO accredited.

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		Number Composited	2
		Online Order	901-2023-E034155

Analysis	Result
Determination of Water Soluble Vitamins by UPLC	
Riboflavin (vitamin B2) (as Riboflavin-5-Phosphate)	<14.1 mg/Serving Size
Total Tocopherol	
Vitamin E (as mixed tocopherols)	37.7 mg/Serving Size
Amino Acids	
L-Glycine	1910 mg/Serving Size
L-Cysteine	849 mg/Serving Size
Free amino acids	
L-Glutamine	952 mg/Serving Size
Protein Digestibility Corrected Amino Acid Score *	
Protein Digestibility	0.948
Amino Acid Score	0.700
PDCAAS	0.664
Note	Protein digestibility based on ratio of coconut and whey protein in sample
Taurine	
Taurine	788 mg/Serving Size
Note: The Taurine result does not meet the declared label value which may be attributable to the variability of the analytical method.	
Tryptophan	
Tryptophan	375 mg/Serving Size
Elements by ICP Mass Spectrometry	
Selenium (as selenomethionine)	95.6 mcg/Serving Size

Method References	Testing Location
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Amino Acids (TAALC_S)

Food Integrity Innovation-Madison
6304 Ronald Reagan Ave Madison, WI 53704 USA

* This analysis or component is not ISO accredited.

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INP Indústria de Alimentos LTDA

Rua Judite Melo dos Santos,
251. Distrito Industrial
São José Florianópolis 88104765 Brazil

Method References

Testing Location

Amino Acids (TAALC_S)

Food Integrity Innovation-Madison

6304 Ronald Reagan Ave Madison, WI 53704 USA

R. Schuster, "Determination of Amino Acids in Biological, Pharmaceutical, Plant and Food Samples by Automated Precolumn Derivatization and HPLC", *Journal of Chromatography*, 1988, 431, 271-284.

Henderson, J.W., Ricker, R.D. Bidlingmeyer, B.A., Woodward, C., "Rapid, Accurate, Sensitive, and Reproducible HPLC Analysis of Amino Acids, Amino Acid Analysis Using Zorbax Eclipse-AAA columns and the Agilent 1100 HPLC," Agilent Publication, 2000. Barkholt and Jensen, "Amino Acid Analysis: Determination of Cysteine plus Half-Cystine in Proteins after Hydrochloric Acid Hydrolysis with a Disulfide Compound as Additive", *Analytical Biochemistry*, 177, 318-322 (1989).

Henderson, J.W., Brooks, A., "Improved Amino Acid Methods using Agilent Zorbax Eclipse Plus C18 Columns for a Variety of Agilent LC Instrumentation and Separation Goals," Agilent Application Note 5990-4547 (2010).

Beta Glucan (MISCYBGL_S)

Food Integrity Innovation-Madison

6304 Ronald Reagan Ave Madison, WI 53704 USA

Megazyme Kit K-YBGL

Determination of Water Soluble Vitamins by UPLC (OC_BUPLC_S)

Food Integrity Innovation-Brea

2951 Saturn Street, Unit C Brea, CA 92821 USA

USP (Modified)

Elements by ICP Emission Spectrometry (ICP-OES) (ICP_S)

Food Integrity Innovation-Madison

6304 Ronald Reagan Ave Madison, WI 53704 USA

Official Methods of Analysis of AOAC INTERNATIONAL, Method 984.27, 985.01, and 2011.14, AOAC INTERNATIONAL, Gaithersburg, MD, USA. (Modified)

Elements by ICP Mass Spectrometry (SEMSPLUS_S)

Food Integrity Innovation-Madison

6304 Ronald Reagan Ave Madison, WI 53704 USA

Official Methods of Analysis, Method 2011.19, AOAC INTERNATIONAL, (Modified).

Free amino acids (FAALC_S)

Food Integrity Innovation-Madison

6304 Ronald Reagan Ave Madison, WI 53704 USA

R. Schuster, "Determination of Amino Acids in Biological, Pharmaceutical, Plant and Food Samples by Automated Precolumn Derivatization and HPLC", *Journal of Chromatography*, 431:271-284 (1988).

Henderson, J.W., Ricker, R.D. Bidlingmeyer, B.A., Woodward, C., "Rapid, Accurate, Sensitive, and Reproducible HPLC Analysis of Amino Acids, Amino Acid Analysis Using Zorbax Eclipse-AAA columns and the Agilent 1100 HPLC," Agilent Publication, 2000.

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Method References

Testing Location

Protein (N x 6.38) Dumas Method (DGEN_S)

Food Integrity Innovation-Madison

6304 Ronald Reagan Ave Madison, WI 53704 USA

Official Methods of Analysis of AOAC INTERNATIONAL, 18th Ed., Methods 968.06 and 992.15, AOAC INTERNATIONAL, Gaithersburg, MD, USA, (2005). (Modified)

Protein Digestibility Corrected Amino Acid Score (PDCAAS_S)

Food Integrity Innovation-Madison

6304 Ronald Reagan Ave Madison, WI 53704 USA

Food and Agriculture Organization of the United Nations, Rome, 1990, "Protein Quality Evaluation", p. 35.

Federal Register, January 6, 1993, Vol. 58, No. 3, P. 2194

Quantity by Input (QTY_INPUT)

Food Integrity Innovation-Madison

6304 Ronald Reagan Ave Madison, WI 53704 USA

Quantity of ingredients verified through batch record review.

Taurine (UPLC_FT_S)

Food Integrity Innovation-Madison

6304 Ronald Reagan Ave Madison, WI 53704 USA

Laboratory Developed Method.

Supporting References:

Official Methods of Analysis of AOAC INTERNATIONAL, Method 999.12, AOAC International Gaithersburg, MD, USA, (Modified);
R. Schuster, "Determination of Amino Acids in Biological, Pharmaceutical, Plant and Food Samples by Automated Precolumn Derivatization and HPLC", Journal of Chromatography, 431:271-284, (1988) (Modified);
Acquity UPLC H-Class and H-Class Bio Amino Acid Analysis, Revision B, Waters Waters Corporation, 2012.

Total Tocopherol (TTLC_S)

Food Integrity Innovation-Madison

6304 Ronald Reagan Ave Madison, WI 53704 USA

Speek, A. J., Schijver, J., and Schreurs, W. H. P., "Vitamin E Composition of Some Seed Oils as Determined by High-Performance Liquid Chromatography with Fluorometric Quantitation," Journal of Food Science, 50(1):121-124, (1985).
Cort, W. M., Vincente, T. S., Waysek, E.H., and Williams, B. D., "Vitamin E Content of Feedstuffs Determined by High-Performance Liquid Chromatographic Fluorescence," Journal of Agricultural Food Chemistry, 31:1330-1333, (1983).
McMurray, C. H., Blanchflower, W. J., and Rice, D. A., "Influence of Extraction Techniques on Determination of α -Tocopherol in Animal Feedstuffs," Journal of the Assn of Official Analytical Chemists, 63(6):1258-1261, (1980).

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Method References

Testing Location

Tryptophan (TRPLC_S)

Food Integrity Innovation-Madison

6304 Ronald Reagan Ave Madison, WI 53704 USA

Official Methods of Analysis of AOAC INTERNATIONAL, AOAC International Gaithersburg, MD, USA, Official Method 988.15.

R. Schuster, "Determination of Amino Acids in Biological, Pharmaceutical, Plant and Food Samples by Automated Precolumn Derivatization and HPLC", Journal of Chromatography. 1988, 431, 271-284.

Henderson, J.W., Ricker, R.D. Bidlingmeyer, B.A., Woodward, C., "Rapid, Accurate, Sensitive, and Reproducible HPLC Analysis of Amino Acids, Amino Acid Analysis Using Zorbax Eclipse-AAA columns and the Agilent 1100 HPLC," Agilent Publication, 2000.

Henderson, J.W., Brooks, A., "Improved Amino Acid Methods using Agilent Zorbax Eclipse Plus C18 Columns for a Variety of Agilent LC Instrumentation and Separation Goals," Agilent Application Note 5990-4547 (2010).

Vitamin C (AOACVITC_S)

Food Integrity Innovation-Madison

6304 Ronald Reagan Ave Madison, WI 53704 USA

AOAC Official Method 2012.22, Vitamin C in Infant Formula and Adult/Pediatric Nutritional Formula Liquid Chromatography with Ultraviolet Detection (LC-UV) First Action 2012, Final Action 2016 (Modified).

Testing Location(s)

Released on Behalf of Eurofins by

Food Integrity Innovation-Brea

Jason Mulligan - President Eurofins Botanical Testing Brea

Eurofins Food Chemistry Testing US, Inc.
2951 Saturn Street
Unit C
Brea CA 92821
800-675-8375



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Food Integrity Innovation-Madison

Edward Ladwig - President Eurofins Food Chemistry Testing Madison

Eurofins Food Chemistry Testing Madison, Inc.
6304 Ronald Reagan Ave
Madison WI 53704
800-675-8375



2918.01

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