

# CERTIFICATE OF TEST

1. Commodity : MUSHULIC POWDER TYPE P S — II
2. Classification: Food
3. Specification and Package: Pack containing 1KG (in 3-ply aluminum bag)  
Aluminum bag size:310mm×220mm  
10 pack per carton (inner, polyethylene bag)
4. Manufacturer : OSADA CO,LTD. 297-6 Ooaza ebe,Nakano City, Nagano Japan
5. Material : Freeze dried Powder of Odorless Garlic (100%)
6. Manufacturing Process: Raw, odorless garlic is mashed, heated at 90°C for 30  
Minutes freeze dried, and then crushed into a powder.  
And to pack into aluminum film individually after  
weighting.
7. Specification of Ingredients:  
Effective Ingredient of Garlic  
(Reference: Japan Food Analysis Center)  
Alliin : Must be beyond 4%  
Scordinin 35.0%±5.0%
8. Characteristic : Refined Powder with yellow or light yellow
9. Condition of powder: 100 mesh all through
10. Flavor and Taste: It has no typical garlicky smell.
11. Sanitation Standard: Heavy Metal : Must be below 10ppm (as pb)  
Arsenic : Must be below 1ppm (as As<sub>2</sub> O<sub>3</sub>)  
Coli form Bacteria: Minus  
General Bacteria : Must be below 3000/g
12. Caution on Custody: to keep at the piece without direct sun-shine and high  
Humidity.  
To use as soon as possible after opening.
13. Certificate of quantity :1 kg×10 packages.  
We duly certify the content described above.

OSADA CO, LTD.

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By Michihito.Osada, Manager  
Technical Division