Date of Issue October 19, 2020

Report No. TRBK63/40105

Page (s) 01/04

Sample Description

Spirulina powder

(provided by customer)

BK63/15991-001

Sample Condition

Sample Code

Sample Type: Spirulina powder

Packaging: tightly sealed aluminium foil bag Quantity: 1 bag, Weight/Volume: 1.5 kg.

Temperature: room temperature, in good condition when received

Date of sample receive

September 24, 2020

Date of analysis

September 25, 2020 - October 19, 2020

RESULT (S)

Test item	Per 100 g	Per Serving	% Daily value	Reference Method
Total Energy(Kcal) *	389.12	35	-11	In-house method TE-CH-169 based on
		· ·	9	Method of Analysis for Nutrition
				Labeling (1993) p.106
Energy(Kcal) *	61.56	0	-	In-house method TE-CH-169 based on
				Method of Analysis for Nutrition
			1 2	Labeling (1993) p.106
Fat (g) *	6.84	0.5	1	AOAC (2019) 922.06
Saturated Fat (g) *	3.21	0	0	In-house method TE-CH-208 based on
				AOAC (2019) 996.06
Cholesterol (mg) *	Not Detected	0	0	In-house method based on TE-CH-143
				based on AOAC (2019) 994.10
Protein (g) (%N x 6.25) *	66.92	7	-	AOAC (2019) 981.10
Carbohydrate (g) *	14.97	1	0	In-house method TE-CH-169 based on
				Method of Analysis for Nutrition
			E 2-	Labeling (1993) p.106

The results apply to the sample as received.

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Date of Issue October 19, 2020

Report No.

TRBK63/40105

Page (s)

02/04

RESULT (S)

Test item	Per 100 g	Per Serving	% Daily value	Reference Method
Distance Films (a) *	5.00	1 1 1		I I I I I I I I I I I I I I I I I I I
Dietary Fiber (g) *	5.80	less than 1	2	In-house method TE-CH-076 based on AOAC (2019) 985.29
Sugar (g) *	less than 1.00	0	-	In-house method TE-CH-074 based on AOAC (2019) 906.03
Sodium (mg) ©	2187.14	220	11	In-house method TE-CH-134 based on AOAC(2019) 984.27
Vitamin A (µg) (Calculated from Beta carotene) *	121.790	(12.18)	less than 2	By Calculated
Beta carotene **©	730.740	(73.07)	-	In-house method based on Chemical and Technical Assessment (2004)
Vitamin B1 (mg) *	0.108	(0.01)	0	In-house method TE-CH-057 based on AOAC (2019) 942.23
Vitamin B2 (mg) *	4.479	(0.45)	25	In-house method TE-CH-057 based on J. Agric. Food Chemistry (1984), 32
Calcium (mg) ©	112.80	(11.28)	0	In-house method TE-CH-134 based on AOAC(2019) 984.27
Iron (mg) ©	50.40	(5.04)	35	In-house method TE-CH-134 based on AOAC(2019) 984.27
Vitamin E (mg) *	4.470	(0.45)	4	In-house method based on Liquid Chromatographic Analysis of Food and Beverage Vol.2, 1979
Magnesium (mg) ©	162.30	(16.23)	4	In-house method TE-CH-134 based on AOAC(2019) 984.27
Manganese (mg) ©	1.59	(0.16)	4	In-house method TE-CH-134 based on AOAC(2019) 984.27
Zinc (mg) ©	2.30	(0.23)	less than 2	In-house method TE-CH-134 based on AOAC(2019) 984.27
Vitamin C (mg) *	1.200	(0.12)	0	In-house method TE-CH-120 based on Bull. Dept. Med. Sci. Vol. 40, No. 3 (1998) p. 347-357
Ash (g) *	8.60	-	-	AOAC (2019) 920.153
Moisture (g) *	2.67	-	-	AOAC (2019) 925.45A

Note: *: Marked tests are not BLQS-DMSc accredited

^{©:} Marked test items are BLQS-DMSc accredited and using external testing services to accredited laboratory.

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Date of Issue October 19, 2020 TRBK63/40105 Report No.

Page (s) 03/04

Nutrition Information Serving size: 1 tbsp (10 g) Serving (s) per pack: 12						
Amount Serving						
Total energy 35 Kg	cal (Energy f	rom fat 0	Kca	1)		
Total Fat 0.5	g					1 %
Saturated Fat 0 g	g					0 %
Cholesterol 0 mg	27					0 %
Protein 7 g						
Total Carbohydrat	е 1 σ					0%
Dietary Fiber le						2%
Sugars 0 g	ss man i g					2 /0
					1	1 %
Sodium 220 mg					1	1 70
¥7°4	1 41 2.0/	¥7.4	. D1			0%
Vitamin A	less than 2 %					and the same
Vitamin B2		Calciu				0 %
Iron		Vitami				4 %
Magnesium		Manga	nese			4 %
Zinc	less than 2 %					
* Percent Recommended Daily Intakes for population						
over 6 years of age are based on a 2,000 kcal diet						
Energy needs vary by individuals. If your activities require						
energy of 2,000 kcal per day, your daily diet should provide the						
following nutrients						
Total Fat	700		5	g		
Saturated Fat Cholesterol		-	00	g mg		
Cholesterol Less than 300 mg Total Carbohydrate 300 g						
Dietary Fiber 25 g						
Sodium	Les	s than 2	000	mg		
Energy (kcal) per gram: Fat 9; Protein 4; Carbohydrate 4						
Energy (kcal) per gran	n: Fat 9; Protein	4; Carbol	iydra	te 4		

Date of IssueOctober 19, 2020Report No.TRBK63/40105

Page (s) 04/04

Nutritive values per container: 1 Serving per container: 12

Energy	Total sugar	Total fat	Sodium
420 kcal	0 g	6 g	2640 mg
*21%	*0%	*9%	*132%

^{*} Calculated as percentage of maximum limit daily intake

~End of Report~

(Mrs.:: Wantsa Meecharoen)
Approved Signatory

TEST REPORT

Date of Issue

October 19, 2020

Report No.

TRBK63/40105-1

Page (s)

01/03

Sample Description

(provided by customer)

Spirulina powder

Sample Code

BK63/15991-001

Sample Condition

Sample Type: Spirulina powder

Packaging: tightly sealed aluminium foil bag Quantity: 1 bag, Weight/Volume: 1.5 kg.

Temperature: room temperature, in good condition when received

Date of sample received

September 24, 2020

Date of analysis

September 25, 2020 - October 19, 2020

RESULT (S)

Test item	Per 100 g	Per	% Daily	Reference Method
		Serving	value	
Calories(Kcal) *	389.12	35	-	In-house method TE-CH-169 based on
	1 × 1			Method of Analysis for Nutrition
				Labeling (1993) p.106
Total Fat (g) *	6.84	0.5	1	AOAC (2019) 922.06
Saturated Fat(g)	3.21	0	0	In-house method TE-CH-208 based on
				AOAC (2019) 996.06
Trans fat(g) *	Not Detected	0	-,	In-house method TE-CH-208 based on
			1	AOAC (2019) 996.06
Cholesterol(mg) *	Not Detected	0	0	In-house method based on TE-CH-143
, <u></u>				based on AOAC (2019) 994.10
Sodium (mg) ©	2187.14	220	10	In-house method TE-CH-134 based on
				AOAC (2019) 984.27
Total Carbohydrate (g) *	14.97	1	0	In-house method TE-CH-169 based on
				Method of Analysis for Nutrition
				Labeling (1993) p.106
Dietary Fiber (g) *	5.80	less than 1	2	In-house method TE-CH-076 based on
				AOAC (2019) 985.29
Sugars (g) *	less than 1.00	0		In-house method TE-CH-074 based on
				AOAC (2019) 906.03
Includes Added sugars (g) *	0.00	. 0	0	-

The results apply to the sample as received.

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TEST REPORT

Date of Issue

October 19, 2020

Report No.

TRBK63/40105-1

Page (s)

02/03

PESIILT (S)

Test item	Per 100 g	Per Serving	% Daily value	Reference Method
Protein (g) (%N x 6.25) *	66.92	7	value	AOAC (2019) 981.10
Vitamin D (mcg) **©	Not Detected	0	0	In-house method based on Journal of
Vitamin D (mcg) ***©	Not Detected	0	U	Chromatography A, 1105(2006)
	-			135-139
Calcium (mg) ©	112.80	10	0	In-house method TE-CH-134 based on
Calcium (mg)	112.00	10	ľ	AOAC (2019) 984.27
Iron (mg) ©	50.40	5.0	30	In-house method TE-CH-134 based on
non (mg) o	55,15			AOAC (2019) 984.27
Potassium (mg) ©	1653.70	170	4	In-house method TE-CH-134 based on
		Treature.	17	AOAC (2019) 984.27
Manganese (mg) ©	1.59	0.2	8	In-house method TE-CH-134 based on
<i>5</i> , <i>6</i> ,				AOAC (2019) 984.27
Magnesium (mg) ©	162.30	15	4	In-house method TE-CH-134 based on
	1			AOAC (2019) 984.27
Vitamin E (mg) *	4.470	0.4	2	In-house method based on Liquid
		1 2		Chromatographic Analysis of Food and
				Beverage Vol.2, 1979
Zinc (mg) ©	2.30	0.2	0	In-house method TE-CH-134 based on
			=	AOAC (2019) 984.27
Vitamin C (mg) *	1.200	0	0	In-house method TE-CH-120 based on
	11 ×			Bull. Dept. Med. Sci. Vol. 40, No. 3 (1998)
				p. 347-357
Ash (g) *	8.60		-	AOAC (2019) 920.153
Moisture (g) *	2.67	-	1-	AOAC (2019) 925.45 A

The results apply to the sample as received.

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TEST REPORT

Date of Issue

October 19, 2020

Report No.

TRBK63/40105-1

Page (s)

03/03

Nutrition Facts

12 servings per container

Serving size 1 tbsp (10 g)

Amount per serving

Calories

Vitamin E 0.4mg

35

2%

	% Daily Value*
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 220mg	10%
Total Carbohydrate 1g	0%
Dietary Fiber less then1g	. 2%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 7g	2
Vitamin D. Omas	0%
Vitamin D 0mcg	
Calcium 10mg	0%
Iron 5.0mg	30%
Potassium 170mg	4%
Manganese 0.2mg	8%
Magnesium 15mg	4%

*The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice

~End of Report~