

<b>Product Name</b>	Agar Agar — Food Grade	<b>CAS Number</b>	9002-18-0
<b>Catalogue No.</b>	BA-1019	<b>E Number</b>	E406
<b>Batch Number</b>	Stated on label	<b>Mfg Date</b>	Stated on label
<b>Expiry Date</b>	24 months from Mfg Date	<b>Grade</b>	Food Grade (E406)
<b>Supplier</b>	AuSaMicS Pty Ltd   31 Longview CT, Thomastown VIC 3074   ABN: 56 676 640 467		

## 1. Analytical Results

#	Test Parameter	Specification	Method	Result
1	Appearance	White to off-white fine powder	Visual	Conforms
2	Gel Strength (1.5%, 20°C, Nikan)	900–950 g/cm <sup>2</sup>	Texture analyser	Conforms
3	Gelling Temperature	32–40°C	Cooling curve	Conforms
4	Melting Temperature	85–95°C	Drop point	Conforms
5	Loss on Drying (105°C)	<= 15%	Gravimetric	Conforms
6	Ash Content (550°C)	<= 5.0%	Gravimetric	Conforms
7	pH (1.5% solution, 25°C)	5.0–7.5	Potentiometric	Conforms
8	Water Insoluble Matter	<= 0.5%	Gravimetric filtration	Conforms
9	Arsenic (As)	<= 3 ppm	ICP-OES	Conforms
10	Lead (Pb)	<= 5 ppm	ICP-OES	Conforms
11	Cadmium (Cd)	<= 1 ppm	ICP-OES	Conforms
12	Mercury (Hg)	<= 1 ppm	ICP-OES	Conforms
13	Total Plate Count	<= 5,000 CFU/g	ISO 4833	< 1,000 CFU/g
14	Yeast and Moulds	<= 300 CFU/g	ISO 21527	< 100 CFU/g
15	E. coli	Absent in 5 g	ISO 16649	Absent
16	Salmonella	Absent in 25 g	ISO 6579	Absent

**CONCLUSION: THE ABOVE SAMPLE COMPLIES WITH ALL STATED SPECIFICATIONS**

## 2. Regulatory Compliance

Standard / Regulation	Status
FSANZ Food Standards Code	Permitted food additive — E406 / INS 406
<b>EU Food Additive (E406)</b>	Approved under EU Regulation 1333/2008



# CERTIFICATE OF ANALYSIS

COA-BA-1019 | Agar Agar — Food Grade  
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Standard / Regulation	Status
USA FDA	GRAS — 21 CFR 184.1115
<b>Codex Alimentarius</b>	INS 406 — Agar; permitted in various food categories
Halal	Halal — 100% plant-derived
<b>Vegan / GMO-Free / Gluten-Free</b>	Confirmed — no animal, GMO, or gluten-containing ingredients
HS / AHECC Code	1302.39

### 3. Storage

- Store at 15–25°C in a cool, dry location away from direct sunlight.
- Protect from moisture — reseal container tightly after each use.
- Shelf life: 24 months from date of manufacture under recommended conditions.

*DISCLAIMER: This Certificate of Analysis relates solely to the batch identified on this document and the product label. AuSaMicS Pty Ltd warrants that this product conforms to the specifications stated herein at the time of manufacture and dispatch. Final product suitability, use levels, and regulatory compliance must be determined by the end user in accordance with FSANZ, Codex Alimentarius, and applicable national regulations. AuSaMicS Pty Ltd accepts no liability for misuse outside its intended application.*

**Authorised by:**

**Hassan Salimi**  
Founder & Technical Director  
AuSaMicS Pty Ltd

**Document Reference:**

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Signature: \_\_\_\_\_

Date: \_\_\_\_\_