

CERTIFICATE OF ANALYSIS

2600 Titan Row, Orlando FL 32809 • 407-859-7701 (PHONE) • 407-859-7710 (FAX)

CODE #	140K6860602		PKG 36471		MFG LOT#	511-00036497	
PRODUCT:		NuEthix Chasteberry		SHIP TO:	NuEthix LLC		
PACKAGIN	G DATE:	1	1/17/2025		MFG DATE:	11/2025	
SERVING	SIZE:		1mL	-	EXPIRATION DATE:	11/2027	

PHYSICAL SPECIFICATIONS:

Appearance:	Opaque with some particles
Color:	Brown
Taste:	Tart Berry
pH:	3.55
Density:	3.95 kg/gal

INGREDIENT/PARAMETER	LABEL CLAIM	SPECIFICATION RANGE (%):	ASSAY / % FOUND	DATE	<u>METHOD</u>	REFERENCE
Chasteberry Fruit Extract (Vitex agnus-castus)	50 mg	100 -150	105 %	11/26/2025	MA210	M000618
Other Ingredients:	Listed	N/A	Not Testing ¹	N/A	N/A	N/A

Filtered Water, Vegetable Glycerin, Natural Flavors, Citric Acid, Stevia, Potassium Sorbate (preservative), and Sodium Benzoate (preservative).

ANNUAL CONTAMINANTS:

ELEMENTS	LIMITS	RESULT	METHOD REFERENCE	DATE:	REFERENCE
Arsenic	< 15 μg/day	0.0178 μg/day			150915-01
Cadmium	< 5 µg/day	<0.0010 μg/day	ICP/MS	11/25/2025	
Lead	< 5 μg/day	0.0070 μg/day	USP<730>	11/25/2025	
Mercury	< 15 μg/day	0.0010 μg/day		44.00	

MICROBIOLOGICAL RESULTS:

TEST	SPECIFICATION	RESULT	REFERENCE	DATE
Aerobic Plate Count	NMT 10,000 cfu/g	<10 cfu/g		11/19/2025
Yeast & Mold	NMT 1,000 cfu/g	<10 cfu/g	34-13	11/24/2025
Total Coliform	NMT 2 cfu/g	< 2 cfu/g		11/18/2025
S. aureus	Absent in 1 g of sample	Absent		11/19/2025
P. aeruginosa	Absent in 1 g of sample	Absent		11/19/2025
E. coli	Absent in 25g of sample	Absent		11/20/2025
Salmonella	Absent in 25g of sample	Absent		11/20/2025

OUALITY APPROVAL

11/26/2025 DATE

PAGE 1 OF 1

Per 21 CFR 111.75 4.D.1 Ingredient is exempted from testing as there is no scientifically valid method for testing of the material at the finished product stage. Per Celmark International's cGMP programs, each raw material is qualified upon receipt, and each raw material input during manufacturing is verified by the manufacturing blender and operator as well as the Quality Control Department upon release of the bulk product. In process monitoring and final yield calculations also ensure that the raw materials are present in the finished product, and that the finished product is not adulterated or modified during packaging. Celmark International will continue to evaluate new methodologies for testing as they become available