

NO OF PAGE. : 1 OF 1

LAB REF. NO. :

REPORT DATE :

TO :

CERTIFICATE OF ANALYSIS

RECEIVED DATE : 12 DECEMBER 2025

TEST PERFORMANCE DATE : 12 DECEMBER 2025 TO 29 DECEMBER 2025

SAMPLE DESCRIPTION : ONE (1) SAMPLE CONTAINED IN PLASTIC BAG

SAMPLE MARKING : NUTTY DE PLOMBIR

CHEMICAL / PHYSICAL TEST

TEST PARAMETER	UNIT	METHOD USED	RESULTS PER 100g
Calories/Energy	kcal	Method of Analysis for Nutrition Labeling, Chapter 1	102
Protein	g	In-house method CCF-06, based on AOAC 2001.11, ISO 1871: 2009	10.5
Total Fat	g	In-house method CCF-08, based on Pearson's Chemical Analysis of Food, 8th Edition, 1990, pg 20-23	2.0
Total Carbohydrate	g	Method of Analysis for Nutrition Labeling, Chapter 1	10.6
Total Sugar (As Invert)	g	In-house method CCF-21 based on AOAC 968.28	6.7
Sodium	mg	In-house method CCF-03, based on AOAC 999.11 and APHA 3120 B	111.6

CHIEF EXECUTIVE OFFICER
BIO SYNERGY LABORATORIES SDN. BHD.
(Central Region Lab)

This report applies and refers only to the sample of the specific test article submitted by the Client at the time of the testing as indicated. The result shall NOT be used to indicate or implicate that they are applicable to other similar articles/products not subjected to test. This document shall be governed and subjected to Terms and Condition as attached; with limitation of liability, indemnification and jurisdiction issues defined therein. Certificate is strictly not for republication, circulation, advertising or any legal proceeding purposes and shall NOT be reproduced except in full without prior written consent and approval of the laboratory.

NO OF PAGE. : 1 OF 1

LAB REF. NO. : [REDACTED]

REPORT DATE

TO

CERTIFICATE OF ANALYSIS

RECEIVED DATE : [REDACTED]

TEST PERFORMANCE DATE : [REDACTED]

SAMPLE DESCRIPTION : [REDACTED]

SAMPLE MARKING : CHOC - HOLD DYNAMITE

CHEMICAL / PHYSICAL TEST

TEST PARAMETER	UNIT	METHOD USED	RESULTS PER 100g
Calories/Energy	kcal	Method of Analysis for Nutrition Labeling, Chapter 1	110
Protein	g	In-house method CCF-06, based on AOAC 2001.11, ISO 1871: 2009	10.0
Total Fat	g	In-house method CCF-08, based on Pearson's Chemical Analysis of Food, 8th Edition, 1990, pg 20-23	2.1
Total Carbohydrate	g	Method of Analysis for Nutrition Labeling, Chapter 1	12.7
Total Sugar (As Invert)	g	In-house method CCF-21 based on AOAC 968.28	7.0
Sodium	mg	In-house method CCF-03, based on AOAC 999.11 and APHA 3120 B	53.9

[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]

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