# CERTIFICATE OF ANALYSIS

**GENERAL INFORMATION**

| | | | |
|---|---|---|---|
| **Lot Number** | CKW-A-C508230 | **Report Date** | 05/25/2025 |
| **Manufacture Date** | 05/18/2025 | **Expiration Date** | 05/17/2028 |
| **Botanical Species** | *Piper methysticum* | **Part Used** | Root |
| **Country of Origin** | Vanuatu | **Carrier Used** | Maltodextrin |
| **Solvent Used** | $CO_2$ | **Kosher \|\| Halal** | Yes \|\| Yes |

| ITEM | SPECIFICATION | | TEST RESULTS | METHOD |
|---|---|---|---|---|
| **PHYSICAL & CHEMICAL** | | | | |
| Identification | Corresponds to Reference Standard | | Complies | *HPTLC \|\| USP<203>* |
| Appearance | Yellow brown to yellow fine powder | | Yellow fine powder | *Organoleptic* |
| Kavalactones | NLT (%) | 30.0 | 30.36 | *HPLC \|\| USP<621>* |
| Particle Size | NLT | 95% through 60 mesh | Complies | *USP<786>* |
| Loss on Drying | NMT (%) | 10.0 | 2.99 | *USP<731>* |
| Bulk Density | Between (g/100ml) | 30-70 | 40 | *USP<616>Method I* |
| **CONTAMINANTS** | | | | |
| Lead (Pb) | NMT (ppm) | 2.0 | 0.0138 | *ICP-MS \|\| USP<730>* |
| Arsenic (As) | NMT (ppm) | 2.0 | 0.0168 | *ICP-MS \|\| USP<730>* |
| Cadmium (Cd) | NMT (ppm) | 1.0 | 0.0047 | *ICP-MS \|\| USP<730>* |
| Mercury (Hg) | NMT (ppm) | 1.0 | 0.0168 | *ICP-MS \|\| USP<730>* |
| Pesticide Residue | Meets Requirements | | Complies | *USP<565>* |
| **MICROBIOLOGICAL** | | | | |
| Total Plate Count | NMT (cfu/g) | 10,000 | 10 | *USP<2021>* |
| Yeast & Mold | NMT (cfu/g) | 1,000 | 10 | *USP<2021>* |
| E.Coli. | Absent (cfu/10g) | | Complies | *USP<2022>* |
| Salmonella | Absent (cfu/10g) | | Complies | *USP<2022>* |
| Staphylococcus aureus | Absent (cfu/10g) | | Complies | *USP<2022>* |

**PACKING & STORAGE** Packed in a polyethylene lined corrugated package.
Store in a well-closed container away from moisture, light, and heat.
Net Weight: 20 kg Pack Type: Box

**SHELF LIFE** 36 months if under the conditions above and in its original packaging.

**MANUFACTURER** Manufactured in China

**NOTE** *This is a natural product, variances may be found that are due to the growing and drying conditions, age, season, harvest time, geographic location, production process, etc.*

**Completed by:** Qiangang Wang **Signature:** Qiangang Wang

**Title:** Quality Control Manager