Certificate of Analysis

Lab Ref No.: **UL2512-A11636** SN: **RS9265739723207819**



Ts. Nur Izzati Haziqah Alias
Food Analyst
Food Analyst No : MJMM001178
AN1: RA1347530930150298

ITAMA DARLINGS EMPIRE
65-2-52, BLOK B
FADASON BUSINESS CENTRE
JALAN 1/17 TAMAN FADASON
52000 KEPONG WP KUALA LUMPUR
MALAYSIA

Date of Received:	2025-12-08
Date of Commence:	2025-12-08
Date of Completion:	2025-12-24
Date of Issue:	2025-12-24

Sample Marking: WILD C
Sample Description: ONE (1) SAMPLE DECSRIBED AS HONEY RECEIVED IN GLASS BOTTLE

Remarks:
1. All information's above are provided by customer.
2. Total Carbohydrate = 100 – (%Ash + %Moisture + %Protein + %Fat)
3. Protein factor: 6.25
4. <: Limit of Reporting
5. N.D: Not Detected (<LOQ)
6. Opened / balance samples will be discarded two weeks after issuance of Certificate of Analysis

Test Description	Unit	Result(s)	Test Method/Equipment/Technique
Ash for Honey	g/100g	0.3	In-house Method No: STP/Honey/02- based on Harmonised Methods of International Honey Commission 1.3
Protein	g/100g	0.9	In-house Method No: STP/Chem/A03 based on AOAC 20th Edition: 981.10
Total Fat - Soxhlet	g/100g	0.2	In-house Method No: STP/Chem/A02 based on AOAC 20th Edition: 991.36
Carbohydrate (by difference)	g/100g	74.0	In-house Method No: STP/Chem/A06 based on Promerance Food Analysis: Theory and Practice, 2nd Ed. (pg 637)
Energy (by calculation)	kcal/100g	301	In-house Method No: STP/Chem/A01 based on Pearson's The Chemical Analysis of Foods (6th Edition, page 578)

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Test Description	Unit	Result(s)	Test Method/Equipment/Technique
Free Acidity	mEq/kg	49.9238	In-house Method No: STP/Honey/03-based on AOAC Official Method 20th Edition 962.19
Hydroxymethyl furfural (HMF)	mg/kg	1.1	Harmonised Methods of The International Honey Commission (2009) / 5.1 (HPLC-UV)
Fructose	g/100g	10.5	In-house Method No. STP/Honey/A07 based on Harmonised Methods of The International Honey Commission (2009)/ 7.2 (HPLC-ELSD)
Glucose	g/100g	7.8	In-house Method No. STP/Honey/A07 based on Harmonised Methods of The International Honey Commission (2009)/ 7.2 (HPLC-ELSD)
Maltose	g/100g	N.D(<0.05)	In-house Method No. STP/Honey/A07 based on Harmonised Methods of The International Honey Commission (2009)/ 7.2 (HPLC-ELSD)
Sucrose	g/100g	N.D(<0.05)	In-house Method No. STP/Honey/A07 based on Harmonised Methods of The International Honey Commission (2009)/ 7.2 (HPLC-ELSD)
Moisture for Honey	%	24.6	In-house Method No: STP/Honey/01-based on ATAGO Hand Refractometer Honey Manual
Sodium	mg/100g	1.4	In-house Method No: STP/Chem/A13-AAS

– END OF REPORT –

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This report refers to the tested sample only. Sampling is not carried out by our organization. All analysis are carried out to the best of our knowledge and ability and our responsibility is limited to the correctness of the results. This report is issued on the understanding that is does not relieve parties concerned from their contractual obligations. This report shall not be reproduced except in full without written approval of the laboratory

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COA Authentication