

### **Certificate of Analysis**

# **Purity Coffee**

1010 E. North Street, Suite B3 Greenville South Carolina 29601 United States

Sample Name:	FLOW 2024 Nutrition	Eurofins Sample:	14191404
Project ID	PURITY_COF-20240610-0009	Receipt Date	11-Jun-2024
PO Number	NA	Receipt Condition	Ambient temperature
Sample Serving Size	15 g	Login Date	10-Jun-2024
Description	Nutrition	Date Started	12-Jun-2024
		Sampled	Sample results apply as received
		Online Order	901-2024-E042395
Analysis			Result
Elements by ICP Em	ission Spectrometry (ICP-OES)		
Calcium			15.8 mg/Serving Size
Copper			0.219 mg/Serving Size
Iron			0.433 mg/Serving Size
Magnesium			31.1 mg/Serving Size
Phosphorus			28.2 mg/Serving Size
Zinc			0.0898 mg/Serving Size
Potassium			284 mg/Serving Size
Sodium			<0.372 mg/Serving Size
Vitamin E			
Vitamin E			0.555 mg/Serving Size
Riboflavin by Microl	biological Method		
Riboflavin			0.044 mg/Serving Size
Niacin by Microbiolo	ogical Method		
Niacin			1.58 mg/Serving Size
Biotin by Microbiolo	ogical Method		
Biotin	-		5.69 mcg/Serving Size
Determination of To	tal Chlorogenic Acids by UPLC *		
Neochlorogenic Aci			46.2 mg/Serving Size
Chlorogenic Acid			115 mg/Serving Size
4-O Caffeolyquinic	Acid		60.7 mg/Serving Size
• •	ed as Chlorogenic Acid)		4.68 mg/Serving Size
3 4-Dicaffeoylquinic	- ,		50.5 mg/Serving Size
3 5-Dicaffeoylquinic			12.7 mg/Serving Size
4 5-Dicaffeoylquiic			9.87 mg/Serving Size
Total Chlorogenic A			300 mg/Serving Size

#### Method References

Biotin by Microbiological Method (BIOM\_S)

Testing Location

Food Integrity Innovation-Madison 6304 Ronald Reagan Ave Madison, WI 53704 USA



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Method References	Testing Location
Biotin by Microbiological Method (BIOM_S)	Food Integrity Innovation-Madison 6304 Ronald Reagan Ave Madison, WI 53704 USA
Scheiner, J. and De Ritter, E., "Biotin Content of Feedstuffs," Journal of Agricultural and Food Chemistry, 23( Modified)	6): 1157-1162 (1975). (
Wright, L.D., Skeggs, H.R., "Determination of Biotin with Lactobacillus arabinosis," <i>Procedures of the Society and Medicine</i> , 56:95-98 (1944). (Modified)	of Experimental Biology
Free Biotin, Section C-13, Methods of Analysis for Infant Formulas, Infant Formula Council, (1985). (Modified	()
Scheiner, J., "Extraction of Added Biotin From Animal Feed Premix," Journal of the AOAC, 49(4):882-883, (19	996). (Modified)
Determination of Total Chlorogenic Acids by UPLC (OC_CHLOR_S)	Food Integrity Innovation-Brea 2951 Saturn Street, Unit C Brea, CA 92821 USA
Internally Developed Method	
Elements by ICP Emission Spectrometry (ICP-OES) (ICP_S)	Food Integrity Innovation-Madison 6304 Ronald Reagan Ave Madison, WI 53704 USA
Official Methods of Analysis of AOAC INTERNATIONAL, Method 984.27, 985.01, and 2011.14, AOAC INTERNATIONAL, Gaithersburg, MD, USA. (Modified)	
Niacin by Microbiological Method (NIAP_S)	Food Integrity Innovation-Madison 6304 Ronald Reagan Ave Madison, WI 53704 USA
fficial Methods of Analysis, Methods 944.13 and 960.46, AOAC INTERNATIONAL, Gaithersburg, MD (Modified)	
Riboflavin by Microbiological Method (B2FV_S)	Food Integrity Innovation-Madison 6304 Ronald Reagan Ave Madison, WI 53704 USA
Official Methods of Analysis, Methods 940.33 and 960.46, AOAC INTERNATIONAL, Gaithersburg,	MD (Modified).
Vitamin E (LCE1_S)	Food Integrity Innovation-Madison 6304 Ronald Reagan Ave Madison, WI 53704 USA
Speek, A.J., Schijver, J., and Schreurs, W.H.P., "Vitamin E Composition of Some Seed Oils as Determined by Hig Performance Liquid Chromatography with Fluorometric Detection", <i>Journal of Food Science, 50</i> (1):121-124 (1 Modified).	

Cort, W.M., Vincente, T.S., Waysek, E.H., and Williams, B.D., Vitamin E Content of Feedstuffs Determined by High-

Performance Liquid Chromatographic Fluorescence", Journal of Agricultural and Food Chemistry, 31:1330-1333 (1983). ( Modified).

McMurray, C.H., Blanchflower, W.J., and Rice, D.A., "Influence of Extraction Techniques on Determination of α-Tocopherol in Animal Feedstuffs", *Journal of the Association of Official Analytical Chemists*, *63*(6): 1258-1261 (1980). ( Modified).



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#### Testing Location(s)

#### Food Integrity Innovation-Brea

Eurofins Food Chemistry Testing US, Inc. 2951 Saturn Street Unit C Brea CA 92821 800-675-8375

#### Food Integrity Innovation-Madison

Eurofins Food Chemistry Testing Madison, Inc. 6304 Ronald Reagan Ave Madison WI 53704 800-675-8375

These results apply only to the items tested. This certificate of analysis shall not be reproduced, except in its entirety, without the written approval of Eurofins. Measurement uncertainty for individual analyses can be obtained upon request.

Released on Behalf of Eurofins by

Jason Mulligan - President Eurofins Botanical **Testing Brea** 

Edward Ladwig - President Eurofins Food **Chemistry Testing Madison** 

