



## Certificate of Analysis

### L-Selenomethionine 0.5%

<b>Product</b>	<b>L-Selenomethionine 0.5%</b>		
<b>Batch No.</b>	LS-211016	<b>Manufacturing Date</b>	October 16, 2021
<b>Botanical Source</b>	Wheat (T. aestivum)	<b>Expiration Date</b>	October 15, 2024
<b>Appearance</b>	White, free-flowing	<b>Country of Origin</b>	U.S.A.
<b>Description</b>	L- Selenomethionine triturated with Anhydrous DCP to a standardized potency of 0.5% Selenium.		

ITEMS	STANDARD	RESULT	METHOD
<b>L-Selenomethionine</b>	NLT 1.25%	1.43	HPLC
<b>Selenium</b>	NLT 0.50% (i e 5000mcg/g)	0.53%	AAS
Carrier Identity	Dibasic Calcium Phosphate	Conform	USP
Identifications	Spectrum matches reference	Conform	FT-NIR

#### PHYSICAL CHARACTERISTICS

Odor	Characteristic	Conform	Organoleptic
Particle Size	NLT 95.0% thru 80 Mesh	98.20%	USP<781>
Loss on Drying	NMT 4.0%	3.15%	USP<731>
Tapped Bulk Density	Between 0.60 g/ml and 0.80 g/ml	0.69 g/ml	USP<616>

#### CHEMICAL CHARACTERISTICS

Heavy Metals(as Pb)	NMT 10ppm	Conform	USP <231> Method II
Lead (Pb)	NMT 1 ppm	<0.30ppm	ICP-MS
Arsenic (As)	NMT 1 ppm	<0.30ppm	ICP-MS
Cadmium (Cd)	NMT 1 ppm	<0.30ppm	ICP-MS
Mercury (Hg)	NMT 0.1 ppm	<0.03ppm	ICP-MS

#### MICROBIOLOGICAL CHARACTERISTICS

Total Plate Count	NMT 5,000 cfu/g	1500cfu/g	USP<2021>
Yeast & Mold	NMT 100 cfu/g	30cfu/g	USP<2021>
Staphylococcus a.	Negative/10g	Negative	USP<2021>
E. Coli	Negative/10g	Negative	USP<2022>
Salmonella	Negative/25g	Negative	USP<2021>

**Packing and Storage** Polyethylene bag with cardboard drum. 25kg/carton net.  
Store in tight, light-resistant containers, avoid exposure to direct sunlight, moisture and excessive heat.

**Conclusion** **This material complies with USP Food grade standard.**