

Certificate of Analysis

Lab Ref No.: **UL2512-A11717**

SN: **RS1324024724856204**

Page 1 / 3



Ts. ChM. Noor Azinah Maamin

Chemist & Food Analyst

IKM No. : M/1973/4360/03 Food Analyst No: MJMM 0622

AN1: RA1545689400329760

NSR ALPHA TRADING SDN BHD

NO 15

15-1

JALAN SURIA PUCHONG 4

PUSAT PERNIAGAAN PUCHONG GATEWAY

47110 PUCHONG SELANGOR

MALAYSIA

Date of Received: 2025-12-30

Date of Commence: 2025-12-31

Date of Completion: 2026-01-13

Date of Issue: 2026-01-13

Sample Marking:

MILAF COLA

Sample Description:

ONE (1) SAMPLE DESCRIBED AS LIQUID RECEIVED IN ALUMINIUM BOTTLE

Remarks:

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

Test Description	Unit	Result(s)	Test Method/Equipment/Technique
Ash	g/100ml	<0.1	In-house Method No: STP/Chem/A05 based on AOAC 20th Edition: 923.03
Moisture	g/100ml	92.0	In-house Method No: STP/Chem/A04 based on AOAC 20th Edition: 950.46
Protein	g/100ml	0.3	In-house Method No: STP/Chem/A03 based on AOAC 20th Edition: 981.10
Total Fat - Soxhlet	g/100ml	0.1	In-house Method No: STP/Chem/A02 based on AOAC 20th Edition: 991.36
Carbohydrate (Available)	g/100ml	7.6	In-house method STP/Chem/A19 refer to Food Act 1983 and Food Regulation 1985, Reg 18B (3 -b)



Certificate of Analysis

Lab Ref No.: **UL2512-A11717**

SN: **RS1324024724856204**

Page 2 / 3



Ts. ChM. Noor Azinah Maamin

Chemist & Food Analyst

IKM No. : M/1973/4360/03 Food Analyst No: MJMM 0622

AN1: RA1545689400329760

Test Description	Unit	Result(s)	Test Method/Equipment/Technique
Energy (by calculation)	kcal/100ml	33	In-house Method No: STP/Chem/A01 based on Pearson's The Chemical Analysis of Foods (6th Edition, page 578)
Fructose*	g/100ml	3.5	AOAC Official Method, 20th edition 977.20 (Acetonitril : Water Extract) - In house method
Glucose*	g/100ml	3.4	AOAC Official Method, 20th edition 977.20 (Acetonitril : Water Extract) - In house method
Maltose*	g/100ml	ND (<0.05)	AOAC Official Method, 20th edition 977.20 (Acetonitril : Water Extract) - In house method
Sucrose*	g/100ml	ND (<0.05)	AOAC Official Method, 20th edition 977.20 (Acetonitril : Water Extract) - In house method
Sodium	mg/100ml	7.2	In-house Method No: STP/Chem/A13-AAS
Total Dietary fiber	g/100ml	<0.1	AOAC 20th Edition, 991.43 – Enzymatic – Gravimetric Method – MES-TRIS Buffer
Caffeine Content*	mg/L	ND (<1)	MS 1235 – HPLC
Cholesterol *	mg/100ml	ND (<0.2)	In-house Method No: STP/Chem/A15-based on The Malaysia Journal of Analytical Sciences, Vol.10 (2006) / HPLC
Monounsaturated Fat*	g/100ml	<0.1	AOAC 20th Edition, 996.06 / GC-FID
Polyunsaturated Fat*	g/100ml	<0.1	AOAC 20th Edition, 996.06 / GC-FID
Saturated Fat*	g/100ml	<0.1	AOAC 20th Edition, 996.06 / GC-FID
Trans Fat*	g/100ml	<0.1	AOAC 20th Edition, 996.06 / GC-FID



Certificate of Analysis

Lab Ref No.: **UL2512-A11717**

SN: **RS1324024724856204**

Page 3 / 3



Ts. ChM. Noor Azinah Maamin

Chemist & Food Analyst

IKM No. : M/1973/4360/03 Food Analyst No: MJMM 0622

AN1: RA1545689400329760

– END OF REPORT –

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 it does not relieve parties concerned from their contractual obligations. This report shall not be reproduced except in full without written approval of the laboratory

