

Test Report

Date: May 25, 2020 Page 1 of 5

3/F, CHINA SHIPBUILDING TWR.,650 CHEUNG SHA WAN RD., CHEUNG SHA WAN, KOWLOON, Hong Kong

YI JIA INTERNATIONAL GROUP LTD

Job No. : HKHC200500001684

No. HKHC2005003437HC

MIRIKEL NMN 9000 **Product Description** 

The following sample was submitted and identified by the client as MIRIKEL NMN 9000

11 boxes x 1 bottle/box x 60's/bottle **Quantity Received** Sample Appearance

Capsule with white cap / white body with white powder HKHC200500001684-101 SGS Sample No. Sample Receiving Condition In unopened plastic bottle original package under ambient

Manufacturer BF Suma Pharmaceuticals Inc

condition

Supplier **Grace Mount Limited** USA Country of Origin

Country of Destination Hong Kong

Sample Receiving Date May 11, 2020 for 1st submission and May 13, 2020 for 2nd submission

May 11 - 25, 2020

Please refer to the following page(s).

Signed for and on behalf of SGS Hong Kong Ltd.

Test Requested, Test Method and Test Results

**Testing Period** 

HO CHI MING, RICKY SENIOR MANAGER - COSMETICS, PERSONAL

**CARE & HOUSEHOLD SERVICES** 

WONG KIN MAN, GILMAN TECHNICAL DEVELOPMENT MANAGER

Signed for and on behalf of

HOUSEHOLD SERVICES

SGS Hong Kong Ltd.

This document is issued by the Company subject to its General Conditions of Service printed overleaf, available on request or accessible at <a href="http://www.sgs.com/en/Tems-and-Conditions/Tems-and-Conditions.aspx">http://www.sgs.com/en/Tems-and-Conditions/Tems-and-Conditions/Tems-e-Document.aspx</a>. Attention is drawn to the limitation of liability, indemnification and jurisdiction issues defined therein. Any holder of this document is advised that information contained hereon reflects the Company's findings at the time of its intervention only and within the limits of Client's instructions, if any. The Company's sole responsibility is to its Client and this document does not exonerate parties to a transaction from exercising all their rights and obligations under the transaction documents. This document cannot be reproduced except in full, without prior written approval of the Company. Any unauthorized alteration, forgery or falsification of the content or appearance of this document is unlawful and offenders may be prosecuted to the fullest extent of the law. Unless otherwise stated the results shown in this test report refer only to the sample(s) tested and such sample(s) are retained for 30 days only.

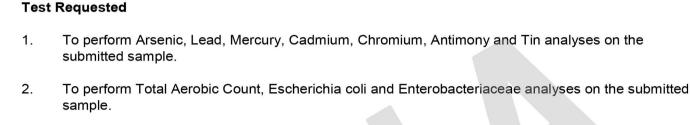
COSMETICS, PERSONAL CARE &

SGS Hong Kong Limited | Laboratory: 1/F, 3/F, 4/F & 5/F, On Wui Centre, 25 Lok Yip Road, On Lok Tsuen, Fanling, New Territories, Hong Kong of the Www.sgsgroup.com.hk of the Company of th

No. HKHC2005003437HC

Date: May 25, 2020 Page 2 of 5

Member of the SGS Group (SGS SA)



**Test Method** 

Test Report

Heavy Metal and Toxic Elements The analyses were performed by in house method TCM HM2-001 employing microwave digestion

followed with Inductively Coupled Argon Plasma Mass Spectrometry measurement.

## 2. Microbial Examination The analyses were performed with reference to AOAC Official Method, 18th edition, 2005 method no. 990.12, 991.14, and 2003.01 (3M Petrifilm Plate).

**Test Results** MIRIKEL NMN 9000 Parameter SGS Sample No.:HKHC200500001684-101

(2) Microbial Examination **Total Aerobic Count** 

Arsenic (As)

Cadmium (Cd)

Chromium (Cr)

Antimony (Sb)

Lead (Pb)

Tin (Sn) Mercury (Hg)

Escherichia coli Enterobacteriaceae

(1) Heavy Metal and Toxic Elements

Arsenic Trioxide (As<sub>2</sub>O<sub>3</sub>)

25 colony /g < 10 colony /g < 10 colony/g

< 0.069 mg/kg (ppm)

< 0.092 mg/kg (ppm)

< 0.050 mg/kg (ppm)

< 0.50 mg/kg (ppm)

< 0.020 mg/kg (ppm)

< 0.050 mg/kg (ppm) < 0.099 mg/kg (ppm)

< 0.0099 mg/kg (ppm)

This document is issued by the Company subject to its General Conditions of Service printed overleaf, available on request or accessible at <a href="http://www.sgs.com/en/Terms-and-Conditions.aspx">http://www.sgs.com/en/Terms-and-Conditions.aspx</a> and, for electronic format documents, subject to Terms and Conditions for Electronic Documents at <a href="http://www.sgs.com/en/Terms-and-Conditions/Terms-e-Document.aspx">http://www.sgs.com/en/Terms-and-Conditions/Terms-e-Document.aspx</a>. Attention is drawn to the limitation of liability, indemnification and jurisdiction issues defined therein. Any holder of this document is advised that information contained hereon reflects the Company's findings at the time of its intervention only and within the limits of Client's instructions, if any. The Company's sole responsibility is to its Client and this document does not exonerate parties to a transaction from exercising all their rights and obligations under the transaction documents. This document cannot be reproduced except in full, without prior written approval of the Company. Any unauthorized alteration, forgery or falsification of the content or appearance of this document is unlawful and offenders may be prosecuted to the fullest extent of the law. Unless otherwise stated the results shown in this test report refer only to the sample(s) tested and such sample(s) are retained for 30 days only SGS Hong Kong Limited | Laboratory: 1/F, 3/F, 4/F & 5/F, On Wui Centre, 25 Lok Yip Road, On Lok Tsuen, Fanling, New Territories, Hong Kong Www.sgsgroup.com.hk of (852) 2334 4481 

Www.sgsgroup.com.hk of (852) 2334 4481 

Www.sgsgroup.com.hk of (852) 2764 3126 

Www.sgsgroup.com.

Member of the SGS Group (SGS SA)

6 ppm

10 ppm

1.4 ppm

0.14 ppm

0.5 ppm

0.1 ppm

2 ppm

0.2 ppm

1 ppm

1 ppm

1 ppm

230 ppm

230 ppm

**Test Report** No. HKHC2005003437HC Date: May 25, 2020 Page 3 of 5 Note:

Hong Kong Food Adulteration (Metallic Contamination) Regulations - Maximum Permitted

Results reported on the submitted sample on an as received basis. For capsule samples, heavy

metals, toxic elements analyses results are reported on contents inside the submitted sample on

Concentration of Certain Metals present in Specified Foods (Only the tested heavy metal elements

## a) Arsenic (As<sub>2</sub>O<sub>3</sub>) Solids being i) fish and fish products ii) shellfish and shellfish products Solids other than -

d)

e)

f)

Note: 4.

ready-to-eat foods

Food Category a

container b

consumption

Ambient stable canned, bottled, cartoned and

Foods cooked immediately prior to sale or

Cooked foods chilled but with minimum

Bakery and confectionery products without

5. Cooked foods chilled but with some handling

6. Non-fermented dairy products and dairy

7. Food mixed with dressings, dips, pastes 8. Extended shelf life food products requiring

9. Raw ready-to-eat meat and fish, cold smoked

10. Preserved food products – pickled, marinated

dairy cream, powdered foods

prior to sale or consumption

dressings, cooked sauces

pouched foods immediately after removal from

handling prior to sale or consumption; canned pasteurised foods requiring refrigeration

desserts, mayonnaise and mayonnaise based

an as received basis.

i) fish and fish products; and

All food in liquid form

All food in liquid form

Cereals and vegetables

Cereals and vegetables

All food in solid form

All food in liquid form

Meat of animal and poultry

Meat of animal and poultry

Cadmium (Cd)

Chromium (Cr)

Tin (Sn)

ii) shellfish and shellfish products

Fish, crab-meat, oysters, prawns and shrimps

Fish, crab-meat, oysters, prawns and shrimps

< = less than

are listed)

1.

3.

b) Lead (Pb) All food in solid form 6 ppm All food in liquid form 1 ppm C) Mercury (Hg) All food in solid form 0.5 ppm

Antimony (Sb) g) 1 ppm Cereals and vegetables Fish, crab-meat, oysters, prawns and shrimps 1 ppm 1 ppm Meat of animal and poultry This document is issued by the Company subject to its General Conditions of Service printed overleaf, available on request or accessible at <a href="http://www.sgs.com/en/Terms-and-Conditions.aspx">http://www.sgs.com/en/Terms-and-Conditions.aspx</a> and, for electronic format documents, subject to Terms and Conditions for Electronic Documents at <a href="http://www.sgs.com/en/Terms-and-Conditions/Terms-e-Document.aspx">http://www.sgs.com/en/Terms-and-Conditions/Terms-e-Document.aspx</a>. Attention is drawn to the limitation of liability, indemnification and jurisdiction issues defined therein. Any holder of this document is advised that information contained hereon reflects the Company's findings at the time of its intervention only and within the limits of Client's instructions, if any. The Company's sole responsibility is to its Client and this document does not exonerate parties to a transaction from exercising all their rights and obligations under the transaction documents. This document cannot be reproduced except in full, without prior written approval of the Company. Any unauthorized alteration, forgery or falsification of the content or appearance of this document is unlawful and offenders may be prosecuted to the fullest extent of the law. SGS Hong Kong Limited Laboratory: 1/F, 3/F, 4/F & 5/F, On Wui Centre, 25 Lok Yip Road, On Lok Tsuen, Fanling, New Territories, Hong Kong Office: Units 303 & 305, 3/F, Building 22E, Phase 3, HK Science Park, New Territories, Hong Kong t (852) 2334 4481 f (852) 2764 3126 e mktg.hk@sgs.com Member of the SGS Group (SGS SA) Test Report No. HKHC2005003437HC Date: May 25, 2020 Page 4 of 5 (i) Table 1.2 Guidance on the interpretation of results for ACC levels [30°C/48 hours] in various

> $10^6 - < 10^7$ ≥10<sup>7</sup>  $10^6 - < 10^8$ ≥108 d  $10^6 - < 10^7$ ≥10<sup>7</sup>

Result (colony-forming unit (cfu)/g)

**Unsatisfactory** 

Note c

≥10<sup>5</sup>

≥10<sup>7</sup>

≥10<sup>7</sup>

≥10<sup>7</sup>

N/A

N/A

N/A

N/A

<u>Borderline</u>

N/A

 $10^3 - < 10^5$ 

 $10^4 - < 10^7$ 

 $10^4 - < 10^6$ 

 $10^5 - < 10^7$ 

 $10^5 - < 10^7$ 

N/A

N/A

N/A

N/A

<u>Satisfactory</u>

<10

<10<sup>3</sup>

<10<sup>4</sup>

<104

<105

<105

<10<sup>6</sup>

<106

<106

N/A

N/A

N/A

N/A

11. Dried foods 12. Fresh fruit and vegetables, products containing raw vegetables 13. Fermented, cured and dried meats, fermented vegetables, ripened cheeses

or salted

N/A denotes "Not applicable"

Test Report

Parameter

Satisfactory Borderline

Unsatisfactory

Enterobacteriaceae

Note:

4.

<10<sup>5</sup>  $10^5 - < 10^6$ 14. Cooked meat products that may be displayed  $\geq 10^{6}$ for sale at ambient temperature for a limited period of time e.g. siu-mei and lo-mei

\*\*\*\*\*\*

This document is issued by the Company subject to its General Conditions of Service printed overleaf, available on request or accessible at <a href="http://www.sgs.com/en/Terms-and-Conditions.aspx">http://www.sgs.com/en/Terms-and-Conditions.aspx</a> and, for electronic format documents, subject to Terms and Conditions for Electronic Documents at <a href="http://www.sgs.com/en/Terms-e-Document.aspx">http://www.sgs.com/en/Terms-e-Document.aspx</a>. Attention is drawn to the limitation of liability, indemnification and jurisdiction issues defined therein. Any holder of this document is advised that information contained hereon reflects the Company's findings at the time of its intervention only and within the limits of Client's instructions, if any. The Company's sole responsibility is to its Client and this document does not exonerate parties to a transaction from exercising all their rights and obligations under the transaction documents. This document cannot be reproduced except in full, without prior written approval of the Company. Any unauthorized alteration, forgery or falsification of the content or appearance of this document is unlawful and offenders may be prosecuted to the fullest extent of the law.

SGS Hong Kong Limited Laboratory: 1/F, 3/F, 4/F & 5/F, On Wui Centre, 25 Lok Yip Road, On Lok Tsuen, Fanling, New Territories, Hong Kong of (852) 2334 4481 (1822) 2764 3126 e mktg.hk@sgs.com

No. HKHC2005003437HC

(ii) Microbiological examination - Microbiological Guidelines for Food - Chapter I. Microbiological

Criteria for Ready-to-eat Food in General - Aerobic Colony Count (ACC) and Hygiene Indicator Organisms, issued by Hong Kong Food and Environmental Hygiene Department - Aug 2014.

(iii) Microbiological examination - Microbiological Guidelines for Food - Chapter I. Microbiological

Unless otherwise stated the results shown in this test report refer only to the sample(s) tested and such sample(s) are retained for 30 days only,

c. These products are 'Unsatisfactory' if spore forming anaerobes are present but these require special tests for detection and enumeration. Spore forming aerobes are also usually absent in foods that have been cooked in their container but low levels may occur in canned fish products. d. Check for signs of spoilage. Lactic acid bacteria can grow well at refrigeration temperatures and do not grow well aerobically. Spoilage will eventually occur at a level of around 109 cfu/g

due to the production of lactic acid. If the predominant organisms are Gram-negative bacteria, spoilage is likely to benoticeable at 107 to 108 cfu/g, e.g. taints, discolouration, and slime produced by pseudomonads, slime produced by other Gram-negative bacteria.

This document is issued by the Company subject to its General Conditions of Service printed overleaf, available on request or accessible at <a href="http://www.sgs.com/en/Terms-and-Conditions.aspx">http://www.sgs.com/en/Terms-and-Conditions.aspx</a> and, for electronic format documents, subject to Terms and Conditions for Electronic Documents at <a href="http://www.sgs.com/en/Terms-and-Conditions/Terms-e-Document.aspx">http://www.sgs.com/en/Terms-and-Conditions/Terms-e-Document.aspx</a>. Attention is drawn to the limitation of liability, indemnification and jurisdiction issues defined therein. Any holder of this document is advised that information contained hereon reflects the Company's findings at the time of its intervention only and within the limits of Client's instructions, if any. The Company's sole responsibility is to its Client and this document does not exonerate parties to a transaction from exercising all their rights and obligations under the transaction documents. This document cannot be reproduced except in full, without prior written approval of the Company. Any unauthorized alteration, forgery or falsification of the content or appearance of this document is unlawful and offenders may be prosecuted to the fullest extent of the law.

a. For food items that are not included in these food categories, their ACC level should be interpreted taking into account the raw ingredients used, and the nature and degree of processing before sale. Most products are normally sterile when sampled from the container but if they are consumed after subsequent further preparation then assess them as Category 5.

Criteria for Ready-to-eat Food in General - Aerobic Colony Count (ACC) and Hygiene Indicator Organisms, issued by Hong Kong Food and Environmental Hygiene Department - Aug 2014. (Only specification of tested parameter is listed.) <u>Parameter</u> Escherichia coli Satisfactory Borderline Unsatisfactory

(Only specification of tested parameter is listed.)

\*\*\* End of Report \*\*\*

Unless otherwise stated the results shown in this test report refer only to the sample(s) tested and such sample(s) are retained for 30 days only

SGS Hong Kong Limited | Laboratory: 1/F, 3/F, 4/F & 5/F, On Wui Centre, 25 Lok Yip Road, On Lok Tsuen, Fanling, New Territories, Hong Kong www.sgsgroup.com.hk Office: Units 303 & 305, 3/F, Building 22E, Phase 3, HK Science Park, New Territories, Hong Kong t (852) 2334 4481 f (852) 2764 3126 e mktg.hk@sgs.com

Upper Limit <20 / g  $20 - \le 10^2 / g$ 

Date: May 25, 2020 Page 5 of 5

**Upper Limit** 

 $<10^2/g$ 

 $10^2 - \le 10^4 / g$ 

 $>10^2/g$ 

Member of the SGS Group (SGS SA)