

SKAR SPOL. S R. O.
PRIBYLINSKÁ 4
831 04 BRATISLAVA
SLOVAKIA

Print date : 13-Jul-2026
Your purchase order : O-056/2026
Our order number : 842270

Certificate of Analysis

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Material: Our / Your reference

25991 - Calcium Chloride 33%, 25 kg jerrycan

Batch: LW00032027 / Production date: 29-Sep-2025 / Best before date: 29-Sep-2027

Characteristic	Unit	Value	Specification
Appearance		conforms to	Clear Liquid
Colour		conforms to	Colourless
Relative Density	kg/L	1,332	1,325 - 1,335
Calcium chloride content	g/l	460	>= 430
Acidity (meq HCl / ltr)		0,8	0,5 - 1,5

In addition to the results listed on the certificate of analysis we confirm that batch LW00032027 meets the specification limits as listed in the applicable product data sheets.

Microbiological contaminants are tested and controlled through an appropriate combination of samples from the environment, manufacturing process, and/or products. The results of these tests guarantee the compliance of each batch with the specifications provided. This guarantee relies on the design and implementation of the relevant GMP and HACCP systems supported by proper hygiene & food safety training.

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Material: Our / Your reference

25991 - Calcium Chloride 33%, 25 kg jerrycan

Batch: LW00035129 / Production date: 16-Apr-2026 / Best before date: 16-Apr-2028

Characteristic	Unit	Value	Specification
Appearance		conforms to	Clear Liquid
Colour		conforms to	Colourless
Relative Density	kg/L	1,330	1,325 - 1,335
Calcium chloride content	g/l	457	>= 430
Acidity (meq HCl / ltr)		0,7	0,5 - 1,5

In addition to the results listed on the certificate of analysis we confirm that batch LW00035129 meets the specification limits as listed in the applicable product data sheets.

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