

## CERTIFICATE OF ANALYSIS

Product Type:	Alkalized Cocoa Powder 10-12% Fat content
Production Date	24 <sup>th</sup> July 2021
Expiry Date	24 <sup>th</sup> Jan 2024
Batch Number:	2107240000

<b>Physical Chemical Characteristics</b>		
	<b>Results</b>	<b>Method of Analysis</b>
Fat-reduced alkalized cocoa powder produced from roasting, pressing and milling of cocoa beans.		
Flavour	Characteristic of Cocoa, bitter.	PNT-12
Colour	Brown	PNT-12
Odour	Characteristic of Cocoa	PNT-12
Fat Content (%)	10.83	IOCCC 8a/1972
pH	8.01	IOCCC 9-F/1972
Fineness, wet through 200 mesh (75 micron) sieve (%)	99.5	IOCCC 13-F/1970
Moisture Content (%)	Max 5.0	PNT-02
Total Ash (%)	Max 12.0	IOCCC 4aF/1973
Shell (%)	Max 1.75	PNT-11
<b>Microbiological Characteristics</b>		
	<b>Results</b>	<b>Method of Analysis</b>
Total Plate Count (CFU/g) Max 5000cfu/g	460	IOCCC 118/1990
Yeast (CFU/g) Max 50cfu/g	<10	IOCCC 118/1990
Moulds (CFU/g) Max 50cfu/g	5	IOCCC 118/1990
Enterobacteriaceae (CFU/g) Max 10cfu/g	<10	ISO 21528-2 : 2004
Escherichia coli per 1 gram	Absent	ISO 16649-2:2001
Salmonella per 100 gram	Absent	ISO 6579:2002

**Packaging**

Cocoa Powder is packed in 25kg in a bag with 3 plies of kraft paper bag and a layer of polyethylene. The bag is labelled with product name, production code, production date, best before date and weight. This analysis result applies to an average sample covering the goods when they leave the production plant. This product conforms to food regulations in the country of destination and they have not been sterilized or irradiated. Fit for human consumption.

■■■■ cannot anticipate all conditions under which this information and the products may be used. Users are advised to make their own tests to determine the safety and suitability of each product for their own purpose. Any recommendation or suggestion are made without warranty or guarantee, since the condition of use are beyond Nutra's control.