CERTIFICATE OF ANALYSIS

PRODUCT NAME: CHOCOLATE FLAVOR NATURAL WONF POWDER

PRODUCT CODE:

BATCH NUMBER: 347006

MFG DATE: 120522

EXP. DATE: 120523

PHYSICAL DATA

ACTUAL RESULT

<u>APPEARANCE/FORM</u>: BROWN FREE FLOWING POWDER ACCEPTABLE

AROMA/FLAVOR: CHOCOLATE TASTE & AROMA ACCEPTABLE

MOISTURE: LESS THAN 12% 9.42%

GMO STATUS: □ DOES NOT CONTAIN COMPONENTS FROM A GENETICALLY

MODIFIED ORGANISMS

 MAY BE DERIVED FROM GENETICALLY MODIFIED ORGANISMS. HOWEVER DUE TO THE HIGHLY PROCESSED NATURE, THIS PRODUCT SHOULD NOT CONTAIN ANY DNA OR PROTEIN. THEREFORE IS NOT REQUIRE TO BE LABELED AS GM PRODUCT ACCORDING TO EU 1829/2003 ON GENETICALLY MODIFIED FOOD AND FEED AND 1830/2003 ON TRACEABILITY AND LABELING OF

GENETICALLY MODIFIED ORGANISMS

RECOMMENDED STORAGE CONDITION

TEMPERATURE 10°C (50°F) TO 21.1°C (70°F), SHELTERED FROM LIGHT AND MOISTURE.

SHELF-LIFE

UNDER THE RECOMMENDED STORAGE CONDITIONS AND IN ITS ORIGINAL SEALED PACKAGING, THE SHELF-LIFE FOR THIS PRODUCT IS 12 MONTHS. \dagger

RETEST PROCEDURE

(FIRST) RECOMMENDED PROCEDURE FOR RETESTING IS TO USE THE METHOD THAT WAS USED TO INITIALLY APPROVE THE FLAVOR FOR MANUFACTURING. (SECOND) YOU MAY SUBMIT A SAMPLE TO OUR LAB TO RETEST COMPARED TO FRESH MANUFACTURED PRODUCT STANDARDS.

LABEL STATEMENT

ALL INGREDIENTS CONTAINED IN THIS PRODUCT ARE APPROVED FOR USE UNDER DIRECTIVE (EC) 1334/2008 OR ARE LISTED ON THE FEMA GRAS LIST.