ORDER#: 298332 P.O.#: N.20231122PO4

CERTIFICATE OF ANALYSIS

PRODUCT DESCRIPTION: CHOCOLATE FLAVOR

PRODUCT NUMBER:

BATCH: 369140

MGF DATE: 112823

PHYSICAL DATA

ACTUAL RESULT

APPEARANCE/FORM: BROWN FREE FLOWING POWDER ACCEPTABLE

FLAVOR/AROMA: CHOCOLATE TASTE AND AROMA ACCEPTABLE

MOISTURE: LESS THAN 12% 8.12%

GMO STATUS: ☐ DOES NOT CONTAIN COMPONENTS FROM 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 REQUIRED TO BE LABELED AS A 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.

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.

UPDATED: 11/29/2023