

CERTIFICATE OF ANALYSIS

Date	September 28, 2020
Product Type:	Indonesian Alkalized Cocoa Powder 10-12% Fat content
Production Date	September 11, 2020
Expiry Date	September 10, 2023
Batch Number:	20200911
Product Code	30127332

Physical Chemical Characteristics		
	Results	Method of Analysis
Flavour	As per Standard	SNI 3747 : 2009
Colour	As per Standard	SNI 3747 : 2009
Fat Content (%)	10.81	SNI 3747 : 2009
pH	8.01	AOAC 18 th Ed. 970.21
Fineness, wet through 200 mesh (75 micron) sieve (%)	99.88	SNI 3747 : 2009
Moisture Content (%)	1.99	SNI 3747 : 2009
Microbiological Characteristics		
	Results	Method of Analysis
Total Plate Count (CFU/g)	<300	SNI 3747 : 2009
Yeast (CFU/g)	<10	SNI 3747 : 2009
Moulds (CFU/g)	<10	SNI 3747 : 2009
Coliforms (MPN/g)	<3	SNI 3747 : 2009
Enterobacteriaceae per 1 gram	Negative	ISO 21528-2 : 2004
Escherichia coli per 1 gram	Negative	SNI 3747 : 2009
Salmonella per 25 gram	Negative	ISO 6579 : 2002

Packaging

Indonesian Cocoa Powder is packed in 25kg in a bag with 3 plies of kraft paper bag and a layer of polyethylene. The bag is labeled 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.