

## 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, 2022                                   |
| 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 <sup>th</sup> 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    |