

CERTIFICATE OF ANALYSIS

Product name	Natural Flavour Coconut Taste		
Supplier material code			
Manufacturing site			
Customer			
Customer material code	Order N°	43063	
Batch number	250730559	Quantity supplied	20,00 kg
Manufacturing Date	17/07/2025	Shipping date	22/07/2025
Best Before Date	17/07/2027		

Organoleptic	Method	Unit	Specification	Results
Appearance	Visual inspection		Powder	True
Color	Visual inspection		White	True
Taste	Sensory triangle test		Conforms to standard	True

Microbiology	Method	Unit	Specification	Results	
Yeast	AFNOR NF V 08-036	CFU/g	<10	Conform	*
Molds	AFNOR NF V 08-036	CFU/g	<10	Conform	*
Enterobacteriaceae	AFNOR NF V 08-054	CFU/g	<10	Conform	*
Escherichia coli /1g	NF EN ISO 16649-3	/1g	Absence	Conform	*
Coagulase positive Staphylococci 37 °C	NF EN ISO 6888-2	CFU/g	<10	Conform	*
Salmonella spp /25g	NF EN ISO 6579-1	/25g	Absence	Conform	*
Total plate count (30°C)	NF EN ISO 4833-1	CFU/g	<10000	Conform	*

* The conformity of this characteristic is not actual lot analysis result but is based on risk analysis and monitoring tests performed on this reference. This is to confirm that batch complies with the values set forth in technical specification.

We, _____ certify that the product above-mentioned is in conformity with our technical specification.

Date of approval 18/07/2025	Approver	Certificate number QC250700001165	Date of issue 22/07/2025
--------------------------------	----------	--------------------------------------	-----------------------------

This certificate has been issued electronically and thus does not require signature.

Best before date is valid in recommended shelf life conditions mentioned on technical data sheet : in original closed packaging, stored at room temperature (15 - 25°C) in a dry place and sheltered from light.