

CERTIFICATE OF ANALYSIS

| | | | |
|------------------------|-------------------------|-------------------|------------|
| Product name | Natural Flavour Coconut | | |
| Supplier material code | | | |
| Manufacturing site | | | |
| Customer | | | |
| Customer material code | Order N° | 43519 | |
| Batch number | 251253031 | Quantity supplied | 20,00 kg |
| Manufacturing Date | 02/12/2025 | Shipping date | 12/12/2025 |
| Best Before Date | 02/12/2027 | | |

| 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 02/12/2025 | Approver | Certificate number QC25120000147 | Date of issue 12/12/2025 |
|--------------------------------|----------|-------------------------------------|-----------------------------|

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.