

Quality Report

Customer

Material D102R FAT REDUCED COCOA POWDER ALKALIZED

Plant DE11
Batch 2509881446
Production Date 08.04.2025
Best Before Date 08.04.2027

Delivery 0017118297 Order Date 25.09.2024
Loading Date 12.05.2025 Customer P.O. 42243
Planned Shipping Qty 15.000 MT

Physical / Chemical Result

	Results	Unit	Range	Method
Total fat content on dry matter	11	%	10.0 - 12.0	IOCCC14
Moisture	2.22	%	0.00 - 5.00	IOCCC1
pH	7.8	-	7.6 - 8.2	IOCCC15

Microbiological Result

Total plate count (cc)	<10	cfu/g	max 5000	ISO4833
Yeasts	<10	cfu/g	max 50	ISO7954
Moulds	<10	cfu/g	max 50	ISO7954
Enterobacteriaceae	<10	cfu/g	max 10	ISO21528-2
Salmonella/2x375g	Not detected		Not detected	ISO6579

Physical / Chemical / Microbiological Characteristics

The above mentioned product is sampled on a random basis and analysed for compliance with below limits for physical, chemical and microbiological characteristics:

Characteristics	Range	Unit	Method
shells on alkali free nibs	0 - 1.75	%	AOAC 970.23
Coliform	max 10	cfu/g	ISO4832
E. coli/g	Not detected		ISO16649-2

works with the latest version of the ISO standard of the reference methods as can be found on the International Standard Organization website <http://www.iso.org>

Alternative methods are also used in place of the reference ISO standard after validation through the ISO 16140 scheme by an international recognized reference body (AOAC, Microval, AFNOR e.g.) and complimentary internal validation study on cocoa and chocolate matrices.

Plant

Customer Care

Quality Responsible

QA Manager