

Quality Report

Customer

Material | COCOA POWDER ALKALIZED

Plant MY04
 Batch 2511634020
 Production Date 26.04.2025
 Best Before Date 26.04.2027

Delivery 0017124427 Order Date 04.02.2025
 Loading Date 03.06.2025 Customer P.O. 42625
 Planned Shipping Qty 9.025 MT

Certification Certified HALAL

Physical / Chemical Result

	Results	Unit	Range	Method
Flavor	OK			
Visual inspection.	OK			
Odour	OK			
Total fat content on dry matter	10.4	%	10.0 - 12.0	IOCCC14
Moisture	2.49	%	max 4.50	IOCCC1
pH	8.2	-	7.9 - 8.5	IOCCC15
Fineness <75 µm	99.9	%	99.50 - 100.00	IOCCC38

Microbiological Result

Total plate count (cc)	<10	cfu/g	max 3000	ISO4833
Yeasts	<10	cfu/g	max 50	ISO7954
Moulds	<10	cfu/g	max 50	ISO7954
Enterobacteriaceae	<10	cfu/g	< 10	ISO21528-2
Salmonella/375g	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	max 1.75	%	AOAC 970.23
E. coli/g	Not detected		ISO16649-2
Coliform	max 10	cfu/g	ISO4832

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