

## CERTIFICATE OF ANALYSIS

<b>Product Name</b>	Fat-reduced Alkalized Cocoa Powder NT100A
<b>Batch Number</b>	L57253L1NT100A
<b>Country of Origin</b>	Bulgaria
<b>Date of Production</b>	26.02.2025
<b>Best Before</b>	25.02.2028
<b>Certificate Date</b>	2025-03-25

### Physical & Chemical Characteristics

Analysis Item	Specification	Result
Appearance	Dark reddish brown colour powder	Conforms
Taste odour	Typical for cacao	Conforms
Storage conditions	Keep in cool, dry place	Conforms

### Parameters

Analysis Item	Specification	Result
Fat content, (%)	10,0–12,0	12,00
pH	7,0±0,2	7,11
Moisture, (%)	<5	3,91
Ash, (%)	<14,00	13,90
Fineness <75 µm, 200 mesh sieve, (%)	>98,0	98,41
Total plate count, (cfu/g)	<5000	500
Yeasts, moulds, (cfu/g)	<50	<10
Enterobacteriaceae, (cfu/g)	<10	<10
Coliforms, (cfu/g)	<10	<10
Aflatoxin B1, (µg/kg)	<2	<0,25
Aflatoxins B1+B2+G1+G2, (µg/kg)	<4	<0,25
Ochratoxin A, (µg/kg)	<3	2,91
E. coli	Absent in 10 g	Negative
Salmonella	Absent in 25 g	Negative in 25 g
Allergens	—	No allergens
GMO	—	No GMO