

### Certificate of Analysis

**Name of Product:** Cocoa Powder  
**Batch Number:** BBB2434  
**INCI Name:** Theobroma Cacao Fruit Powder

Test	Standards/Methods	Results
<b>Description</b>	Powder	-
<b>Colour</b>	Medium reddish-brown	-
<b>Odour</b>	Typical cocoa, without off-flavour	-
<b>Taste</b>	Typical cocoa, without off-tase	-
<b>Moisture Content</b>	Max. 5.0%	<5%
<b>Fat Content</b>	10 - 12%	11%
<b>Fineness (&lt;75-micron sieve)</b>	99.5% ± 0.5%	99.5%
<b>pH</b>	7.5 ± 0.5	7.5
<b>Ash</b>	Max. 14%	<14%
<b>Lipase activity</b>	Negative	Negative
<b>E.Coli</b>	Absent/g	Absent/g
<b>Mould</b>	Max. 50cfu/g	<10cfu/g
<b>Yeast</b>	Max. 50cfu/g	<10cfu/g
<b>Enterobacteriaceae</b>	Max. 10cfu/g	<10cfu/g
<b>Coliform</b>	Max. 10cfu/g	<10cfu/g
<b>Salmonella</b>	Non-Detected/25g	Non-Detected/25g
<b>Storage</b>	Store in a cool, dry and rodent proof area. Temperature: Max. 25°C. Humidity: Max. 65%	
<b>Durability</b>	Max 3 (three) years from the date of manufacture under recommended storage conditions.	