

Certificate of Analysis

JC/P/01

Customer Name : M/S VJ Jindal Cocoa Pvt. Ltd.	Truck No: JK21E-1165
Date : 06/07/2023	
Product Type : Cocoa Powder	
Product Code : EURO-1200	
Quantity : 800 Bags	

Manufacturing Date	Shelf Life	Batch Number
JUL. 2023	24 months from the date of manufacturing	PD0356

Control Parameter	Product Specification	Test Result
Physical Characteristics:		
Color	Meet Standard	Super Strong Dark Brown
Fat Content (%)	10.0-12.0	10.99
pH	6.0-7.0	6.75
Moisture (%)	7.0 max	4.62
Total ash (%)	14.0 max	12.21
Alkalinity of total ash (%)	12.0 max	5.90
Ash insoluble in dilute HCL (%)	1.0 max	0.29
Fineness (%) -150 μ	99.00 min	99.38
Shell Content (%)	1.75 max	Complies
Microbiological Characteristics:		
Total Plate Count per gram	10000 max	Complies
Yeast & Mold per gram	100 max	Complies
Enterobacteriaceae in 1g	Not Detected	Not Detected
Coliform in 1g	Not Detected	Not Detected
Escherichia Coli in 1g	Not Detected	Not Detected
Salmonella in 375g	Not Detected	Not Detected

These test results apply to an average sample taken from the goods when they leave the Production plant. They are analyzed according to the method of analysis as described in in-house testing methods.

STORAGE RECOMMENDATION:

Keep cocoa powder in cool, dry storage and free from foreign odors. Avoid direct sunlight and not stacking more than 20 layers of bags height.


Analyst Signature


Verified By