



CERTIFICATE OF ANALYSIS

MICROBIOLOGY

Analisis starting date : 3/10/2022
NATURAL COCOA POWDER
Produced: Oct-22

NºAnalisis : 202022/2076
Lote: 4022-PN-1-003/100-200-300
Self Life: 24 Months

Microbiological Analysis

Salmonella D Abs Pres/25kg AFNOR BIO12/32-10/11 Method:C5126214(investigation:VIDAS UP Salam
Salmonella Not Detectd /25g

Mould-Yeast E(Food&Feed) <100> 15000g(t) DG 18 Agar-S ISO 21527-2 Method: C5126213
Reguento en placa
Mould <100 efu/g
Yeast <100 efu/g

Escheriehia coli B-Glucoronidase +E<10> 15000/g (1-2)PSEC-PF AFNOR 3M 01/08-06/01 METHOD
Reguento en placa
Escheriehia coli B-Glucoronidase <10cfu/g

Physical And Chemical Analysis

Chemistry

AQ pH Method: internal Method, Potentiometry
(*) pH 5,5
AA Total fat(Fast Method) Method internal method, Gravimetry
(*) Fat 11 (1=1.3) g/100g
AA Moisture oven dry 70C Vacuum Method internal meth based on French reg Arr.08/09/1977
(*a) moisture <0,5 g/100g
(*a) Total Solid <99 g/100g

By: Biocontrol



B51030269



03/10/2022

Quality certificate

Application standard: 900:2018

Certificate Holder:

TEPCOFOOD INGREDIENTS S.L. NIF B51030369, Pol. Industrial Pedra Partida.
C/ Parada 12/14. 15316. Coirós. A Coruña. Spain.

Certify that:

The merchandise complies with the standard of quality and storage imposed by the sanitary norms of the European Community.

For the lot: 4022-PN-1-003/100-200-300, corresponding to 24 tons of Natural Cocoa Powder 10/12% manufactured in October 2022, with analytical number, 202022/2076 and invoice number 35/2022.

Product is fit for human consumption.





TEPCOFOOD INGREDIENTS S.L.

C/PARADA 12/14. P.I PEDRA PARTIDA

15316- COIRÓS.A CORUÑA. SPAIN.

NIF: B51030369

To Whom it may Concern

GMO STATEMENT

Commodity: Natural Cocoa Powder (production of October 2022), from Tepcofood Ingredients S.L.

Shipper's name: TEPCOFOOD INGREDIENTS S.L.

Herewith we confirm that the goods, Natural Cocoa Powder , batch number: 4022-PN-1-003/100-200-300 (October 2022) don't contain any genetically modified organism and that there are no genetic engineering undertaken in the production process.

Free of added sugar and other sweetening agents.

