

CERTIFICATE OF ANALYSIS

Product Number: 003.20.00.00

PRODUCT : Organic Raw Cacao Powder
BOTANICAL NAME : *Theobroma cacao*
REGISTRATION N° : CU 803667
BATCH : CPOC-170501251
QUANTITY : 1000.00 Kg
PRODUCTION DATE : May, 2017
EXPIRATION DATE : May, 2019
PACKING : Bags of 25.00 kg
EMISION DATE : May 24, 2017

PHYSICOCHEMICAL ANALYSIS

PARAMETER	RESULTS
% Humidity	: 2.67
% Fineness (Tamiz N° 200:75um)	: 98.26
Ph	: 5.54
% Fat	: 10.19
% Ash	: 6.92
Cadmium (mg/Kg)	: < 0.002

MICROBIOLOGICAL ANALYSIS

ASSAY	RESULTS
Total Count Aerobic Mesophiles	: < 10,000 cfu/g
Enterobacteriaceae	: Absent/g
Total Coliforms	: < 10 cfu/g
Escherichia Coli	: Negative/g
Staphylococcus aureus	: < 10 cfu/g
Yeasts	: < 10 cfu/g
Molds	: < 20 cfu/g
Salmonella (in 25grams)	: Absent

PHYSICAL CHARACTERISTICS:

Taste & Odour : Characteristic
Appearance : Homogeneous fine Powder
Color : Light Brown
Additives : None

RESOLUTION : Approved.

This Product is apt for Human Consumption, It Complies with the Parameters Established.

We guarantee that this Product is 100% Cacao Beans and don't contained chemical, insecticides, pesticides and other substances prohibited by Organic Regulations.

DEL PERU S.A.C.
[Signature]
Ing. Marcos Flores Juárez
Subgerente de Calidad



V°B° QUALITY