

CERTIFICATE OF ANALYSIS / CERTIFICADO DE ANALISIS: N° 0081/19

PRODUCT / PRODUCTO	: CACAO ORGANIC POWDER / CACAO ORGANICO POLVO
CODE / CODIGO	: 1966
SCIENTIFIC NAME / NOMBRE CIENTÍFICO	: <i>Theobroma cacao</i>
COMMON NAME / NOMBRE COMUN	: Cacao / Cacao
BATCH / LOTE	: 21010349 ORG
COMPOSITION / COMPOSICION	: Cacao organic / Cacao orgánico : 100%
PRESENTATION / PRESENTACION	: Paper bag Kraft x 25 kg. / Bolsa de papel Kraft x 25 kg.
EXPIRATION DATE / FECHA DE EXPIRACIÓN	: 2021-01
MANUFACTURE DATE / FECHA DE MANUFACTURA	: 2019-01
ANALYSIS DATE / FECHA DE ANALISIS	: 2019-01
SOURCE COUNTRY / PAIS DE ORIGEN	: Peru / Perú

ORGANOLEPTIC CHARACTERISTICS / CARACTERISTICAS ORGANOLEPTICAS

TEST / ENSAYO	SPECIFICATIONS / ESPECIFICACIONES	RESULTS / RESULTADOS
Appearance / Aspecto	Homogeneous powder without any impurity / Polvo homogéneo sin ninguna impureza	Conform / Conforme
Color / Color	Light yellowish brown / Marrón amarillento claro	Conform / Conforme
Odor / Olor	Characteristic cacao / Característico a Cacao	Conform / Conforme
Taste / Sabor	Bitter characteristic Cacao / Característico amargo a cacao	Conform / Conforme

PHYSICO-CHEMICAL CHARACTERISTICS / CARACTERISTICAS FISICO-QUIMICAS

TEST / ENSAYO	SPECIFICATIONS / ESPECIFICACIONES	RESULTS / RESULTADOS
Humidity / Humedad.	Not more than / No más de: 4 %	2.97 %
Particle size (200 mesh) Tamaño de partícula (malla 200)	Greater equal to / Mayor igual a 98.5 %	100 %

MICROBIOLOGICAL CHARACTERISTICS / CARACTERISTICAS MICROBIOLÓGICAS

TEST / ENSAYO	SPECIFICATIONS / ESPECIFICACIONES	RESULTS / RESULTADOS
Aerobic Mesophiles Count / Conteo de Aerobios Mesófilos.	Not more than / No más de: 50 000 cfu/g / ufc/g	16 000 cfu/g / ufc/g
Molds Count / Conteo de Mohos.	Not more than / No más de: 50 cfu/g / ufc/g	<10 cfu/g / ufc/g
Yeast Count / Conteo de Levaduras.	Not more than / No más de: 50 cfu/g / ufc/g	<10 cfu/g / ufc/g
Total coliforms	<10 cfu/g / ufc/g	<10 cfu/g / ufc/g
Escherichia coli	Absent / Ausente / 25g	Absent / Ausente / 25g
Salmonella sp.	Absent / Ausente / 25g	Absent / Ausente / 25g

AOAC official method 990.12 Aerobic Plate Count in Foods Dry Rehydratable Film Method (Petrifilm Aerobic Count Plate)

AOAC official method 997.02 Yeast and Mold Counts in Food Dry Rehydratable Film Method (Petrifilm Method)

AOAC official method 991.14 Coliform and Escherichia Coli Counts in Foods Dry Rehydratable Film Method (Petrifilm E. coli/Coliform Count Plate and Petrifilm Coliform Count Plate)

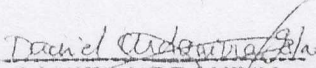
AOAC official method 989.13 Motile Salmonella in all foods immunodiffusion 1-2 test Method

CONCLUSION / CONCLUSION:

APPROVED / APROBADO

Lima, January 24, 2019

F-CDC-001


DANIEL URDANIVIA
 JEFE DE ASEGURAMIENTO
 CONTROL DE CALIDAD



Control Union
Fair Choice
Social and Fair
Trade Standard