

CERTIFICATE OF ANALYSIS (COA) NATURAL ORGANIC COCOA POWDER

Buyer:	JUST SUPERIOR d.o.o.
Destination country:	SERBIA
Origin:	DOMINICAN REPUBLIC
Warehouse:	La Vega, Dominican Republic
No. Container	
Batch Number	PHOVI41125
Quantity/weight:	Natural Organic Cocoa Powder 10-12% fat
Date of Production:	NOVEMBER-DECEMBER 2025
Date of Expiration:	DECEMBER 2027
B/L:	

FO-CC-43	Version: 03	Date: 28/10/2025					
Quality Control Dept. Chief:			CERTIFICATE OF ANALYSIS				Commercial Inv. No.: SER-12310
			DATE		Country	Quantity of Bags/Cartons:	
Yanel Mora			JANUARY 7 2026		Dominican Rep.	67	
			LOT # PHOVI41125		Product:	Otro Ref./Marcas	
Client:	JUST SUPERIOR d.o.o.				Natural Organic Cocoa Powder	10-12%	
Physical-Chemical Characteristics							
	Moisture	PH	Fat Content	Fineness	Shell	Moisture roasted Nibs	
Results	2.3	5.3	12	99.3	0.75	1.97	
Requirement	Max 3.0%	4.6-5.8	10 - 12%	>99% (200 mesh)	Max: 1.75%	Max 3.0%	
Methodology	AOAC Official Method 931.04	AOAC 19th 970.21	AOAC 19th 963.15	IOCCC 11:1970			
Microbiological Characteristics							
	Aerobios Mesofilos ufc/g Total Plate Count	Molds and Yeast ufc/g	Coliform ufc/g	E. Coli/g	Enterobacteria/g	Salmonella/25g	
Results	409	10	Negative	Negative	Negative	Negative	
Requirement	Max. 5000 ufc/g	Max. 50 ufc/g	<10ufc/g	Negative	Negative	Negative	
Methodology	AOAC 990.12			AOAC 966.24	AOAC Ref 012001	AOAC 966.24	
Organoleptic Characteristics					Tasting Analysis		
	Aspect	Color	Odor	Flavor	Attributes		
	Fine and Homogenous Powder	Dark Brown	Typical Chocolate, without any strange odor	Typical Chocolate, without any strange taste	Intensive cocoa flavor, bitter, nut, chocolate		
These results are the average of the samples taken from the lot.							