

Certificate of Analysis

Natural Cocoa Butter PPP

Product:	Natural Cocoa Butter PPP	Quantity:	3000 Kg
Lot number:	22722P039	Commercial invoice:	27450
Manufacturing Date:	08/15/2022	Shelflife:	24 months

Sensory Characteristics		
Parameters	Specification	Analysis Results
Color	Yellow	Yellow
Taste / Odor	Characteristic / Free of strange flavors and odors	Characteristic / Free of strange flavors and odors
Aspect	Solid / Crystalline Structure	Solid / Crystalline Structure

Physic-Chemical Characteristics		
Parameters	Specification	Analysis Results
Humidity (%)	0,5 (max)	0,1
Melting Point (°C)	32°- 36°C	35
Saponification Number (mg KOH/g fat)	188 – 198	190,50
Iodine Value (Wijs)	33 – 42	37,83
Index Peroxide (meq / kg)	1,25 (max)	0,3
Free fat acids (% m/m) oleic acid	1,75 (max)	1,70

Microbiological Characteristics		
Parameters	Specification	Analysis Results
Aerophobic Mesophiles (CFU/g)	Max. 1.000	<100
Salmonella (in 25g)	Absence	Absent
Enterobacteriaceae (CFU/g)	Máx. 10	<10

Data regarding the average of physical, chemical and microbiological analyzes of the lot above.

The Test Report can only be reproduced in full without modifications.

"This certificate is emitted on digital form, being valid without signature".

This certificate is emitted on digital form, being valid without signature.

Indústria Brasileira de Cacau e Gêneros Alimentícios Ltda.
Rua Cristina Taranto Paris, nº 900 – Bom Retiro – Rio das Pedras – São Paulo.
CEP: 13.390-000 Tel: (19) 3493-2858 / 3493-2295
Site: www.ibcacau.com.br