

Certificate of Analysis

Winterthur, 20.02.2025

Cocoa Powder 20-22% Fat Natural

Your reference: PO24-1806 / 2402 / 20221/20006
Our ref.: AB/K 114185

Lot details

Lot 35200-10734-30
Certifications: CH Organic
Production date: 1/2025
Best before date: 1/2028

Chemical and Physical Parameters

Total Fat Content (%):	20.6	target value: 20 - 22%
Humidity (%):	2.7	target value: < 4.5%
pH value:	5.7	target value: 5.2 - 6.2
Wet sieve residue (%):	0.92	target value: max. 1.0% > 75µm
Cadmium mg/kg:	0.44	

Mikrobiologie | Microbiology

GKZ KbE/g | Total plate count cfu/g | < 10'000
Hefe / Schimmel KbE /g | Yeasts / moulds cfu/g | < 50 / < 50
Enterobacteriaceae KbE/g | Enterobacteriaceae cfu/g | < 10
E.Coli KbE/g | E.Coli cfu/g | neg/g
Salmonellen KbE/g | Salmonella cfu/g | neg/125g

Remarks

Gültig ohne Unterschrift - Valid without signature - valide sans signature - valido senza firma -
válido sin firma