



Industrial cocoa products
Since 2019

CERTIFICATE OF ANALYSIS

ORANGE COCOA	DOCUMENT NUMBER	2024/44
	PRODUCTION DATE	30 October 2024
ALKALISED COCOA POWDER NL-2812	EXPIRATION DATE	30 October 2026
	BATCH	30112824

- **SENSORY FEATURES**

COLOR
SMELL

It has a distinctive color
It has a unique odor and there is no external odor.
It has a unique taste and does not contain foreign substances

TASTE

PHYSICAL CHEMICAL PROPERTIES

Moisture	%	5 max
Fat rate	%	10 - 12
Ph	%	7,5-8,2
Fineness	%	99,5
Shell Content	%	1,75 max

MICROBIOLOGICAL PROPERTIES

Total bacteria	pcs/g	negative
E.Coli	pcs/g	negative
Salmonella	pcs/g	negative
Antibacterial	pcst/g	negative
Mold/ Maya	pcs/g	50max

ALLERGEN VE GMO STATUS

GMO Status	GMO Free
Allergen Status	Allergen Free

HEAVY METAL CONTENT

Does not contain any heavy metals.

PACKAGING

Packaging material	HDPE inner door Kraft bag accordance with Turkish food codex
Packaging shape	25k unopened Kraft bag in accordance with Turkish food codex
Label information	It contains all the information in accordance with the Turkish food codex
Shelf life	2years
Storage shipment	cool and dry 18-22C de %50-60 In an odorless environment from relative humidity

Production place :

The product has all production permits and is produced by ORANGE COCOA

Prepared: Quality management department

Approval : Quality manager

