



## CERTIFICATE OF ANALYSIS

ORANGE	DOCUMENT NO	20052024
	PRODUCTION DATE	30 October 2024
BLACK COCOA POWDER -NL2803	EXPIRATION DATE	28 October 2026
	BATCH	30112824

- **SENSORY CHARACTERISTICS**

Colour	Black
Smell	A special and nice cocoa taste and smell
Taste	A special and nice cocoa taste and smell

**CHEMICAL CHARACTERISTICS**

Moisture content	%	5 max
Fat content	%	10-12
Ph	%	8.5 + / -0.3
Finenes	%	99,5 + / -0,3
Shell Content	%	1,75 max

**MICROBIOLOGICAL PROPERTIES**

Total bacteria	pcs/g	5000 max
E.Coli	pcs/g	negative
Salmonella	pcs/g	negative
Antibacterial	pcst/g	negative
Mold/ Maya	pcs/g	50 max

**ALLERGEN VE GMO STATUS**

GMO Status	GMO Free
Allerhen 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 infirmation in accordance with the Turkish food codex
Shelf life	2years
Stroge shipment	cool and dry 18-22C de %50-60 In an odorless enviroment from relative
humidy	

**Production place :**

- The product has all production permits and is produced by Orange Cocoa Industry Inc.Co

Prepared by: Quality Managaments Systems Engineer

Approved by : Quality Assurance Manager