

CERTIFICATE OF ANALYSIS

Lot Number :
 Quantity : 25.000 KG
 Production Date :
 Best Before :
 Product Description : BT DEODORIZED BUTTER, 40 CARTONS 25 KG
 PURE PRIME PRESS DEODORIZED COCOA BUTTER
 Product Type :
 Letter of Credit : -
 LC Date : -
 Vessel Name : -

Contract Number :
 Invoice Number : -
 Sales Order :
 Delivery No :
 Branch / Plant :
 Olam Item :
 Po Number :
 Container No :
 Destined For : -
 Sample(S) Recd On :
 Date Of Analysis :

Analysis

Taste-SNI 3747:2009
 Color-SNI 3747:2009
 Moisture Content (%) -AOAC 977.10
 FFA (As Oleic Acid) (%) -SNI 3748:2009
 Iodine Value (Wijs) -SNI 3748:2009
 Peroxide Value-SNI 3748:2009
 Saponification Value-SNI 3747:2009
 Unsaponifiable Matter(%) -SNI 3748:2009
 Melting Point (°C) -SNI 3748:2009
 Refractive Index (nD40°C) -SNI 3749:2009
 Total Plate Count(CFU/g) -SNI 3747:2009
 Yeast (CFU/g) -SNI 3747:2009
 Moulds (CFU/g) -SNI 3747:2009
 Coliform (CFU/g) -SNI 3747:2009
 Enterobacteriaceae/g-SNI ISO21528-2:2016
 Escherichia coli per g-SNI 3747:2009
 SALMONELLA PER 375 G-ISO 6579-1:2017

Results

Passed
 Passed
 %
 %
 mek
 mkg
 %
 °C
 cfu/gm
 cfu/gm
 cfu/gm
 mpn/gm
 cfu/gm
 Negative
 Absence

Specifications

Passed
 Passed
 <= 0.20
 <= 1.75
 33.0 - 42.0
 0.0 - 4.0
 188.00 - 198.00
 0.00 - 0.35
 31.0 - 35.0
 1.4560 - 1.4590
 <= 5000
 <= 50
 <= 50
 < 3
 <= 10
 Negative
 Absence

These Specifications apply to an average sample covering the goods in original packaging when they leave the production plant. Our Products are fit for human consumption. We cannot anticipate all conditions under which this information and our products may be used. Users are advised to make their own tests to determine the safety and suitability of each product for their own purpose. Any recommendation or suggestion are made without warranty or guarantee, since condition of use are beyond our control