



## ALTINMARKA GIDA SAN VE TIC. A.Ş.

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### CERTIFICATE OF ANALYSIS

Product Name/ Code	: Deodorized Cocoa Butter (Pure Prime Pressed)			
Production Date	: 05.03.2023	06.03.2023		
Expiry Date	: 05.03.2025	06.03.2025		
Lot Number	: 2-3	1		
Loading Date	: 31.03.2023			
Customer Name	: KALLAS INCORPORATION SA / GREECE			
Delivery Amount	: 22.000	kg		
Truck / Container Number	: SRPU 300671-8			

Parameter	Unit	Standard	Analysis Result
Taste and smell		Typical	Typical
Colour and Appearance		Light yellow No foreign material	Light yellow No foreign material
Moisture content	%	max. 0.1	0.010
FFA (as oleic acid)	%	max. 1.75	1.52
Saponification value		192-202	193.28
Iodine value		32-42	33.40
Peroxide value	meq O <sub>2</sub> /kg	0.5-3.0	0.90
Melting Point	°C	30 - 35	30
Arsenic	mg/kg	max. 0.5	Not detected
Lead	mg/kg	max. 0.1	Not detected
Cadmium	mg/kg	max. 0.5	Not detected
Iron	mg/kg	max. 2	Not detected
Aflatoxin B1	Ppb	< 2	Not detected
Aflatoxine (B1+B2+G1+G2)	ppb	< 4	Not detected
Total plate count	cfu/g	max. 5000	Negative
Yeast and Mould	cfu/g	max. 100	Negative
<i>Enterobacteriaceae</i>	cfu/g	Negative	Negative
Coliform	cfu/g	Negative	Negative
<i>Salmonella</i>	cfu/250g	Negative	Negative

**Storage Conditions:** Keep cool and dry place; temperature 18-22 °C and relative humidity 50-60%. Store away for odours and sunlight and heat sources.

\* We herewith confirm that there is no radioactivity.

Approved by: Quality Assurance Department

