



#### CERTIFICATE OF ANALYSIS

DATE 12.11.2024

Descriptions : HONEY FLAVOURED SAUCE FILLING COCOLIN WITH BISCUIT SHARDS

Packaging : 24 pcs x6 Box

Net weight : 60 gr

Ingredients : SUGAR, VEGETABLE OIL (PALM OIL AND COTTON OIL), WHEY POWDER, PURE COCOA MASS, EMULSIFIER (SOY LECITHIN E322), NATURA IDENTICAL AROMA (VANILLIN, HONEY), BISCUIT PARTICLE, MILK POWDER, EDMUL (POTASSIUM SORBATE (E 202))

Storage conditions : Must be stored in cool and dry place, away from direct sun light  
Shelf Life : Maximum 24 months from production date

#### CHEMICAL ANALYSIS

Moisture : 6%  
Ash : none  
Aflatoxin(B1-B2,G1-G2) : Absent

#### PERCENTAGE OF BISCUIT PARTICLE

| PERCENTAGE COMPOSITION                          |  |                                            |          |
|-------------------------------------------------|--|--------------------------------------------|----------|
| SUGAR 30,90%                                    |  | Biscuit Flour                              | : 70 %   |
| VEGETABLE OIL (PALM OIL 85%-COTTON OIL 15%) 13% |  | Hydrogenated vegetable fat                 | : 13 %   |
| WHEY POWDER 5%                                  |  | Sugar                                      | : 9 %    |
| PURE COCOA MASS 19%                             |  | Invert sugar                               | : 6,785% |
| EMULSIFIER (SOY LECITHIN E322) 6%               |  | Emulsifier (E 400)                         | : 1 %    |
| NATURA IDENTICAL AROMA (VANILLIN, HONEY) 7 %    |  | Raising agents Sodium Bicarbonate (E 500): | 0,1 %    |
| BISCUIT PARTICLE 16%                            |  | Salt                                       | : 0.1%   |
| MILK POWDER 3%                                  |  | Nature identical flavour                   | : 0.01%  |
| EDMUL (POTASSIUM SORBATE (E 202)) 0,1 %         |  | Antimicrobial matter                       | : 0.005% |
|                                                 |  | Water                                      | : 0.00%  |

#### MICROBIOLOGICAL CHARACTERISTICS

Total plate count : max 1000 in 1gr  
Coliform : none / 1 g  
Salmonella : none / 25 g  
Enterobacteriaceae : none / 25 g  
Staphylococcus aureus : none / 1 g  
Yeast-moulds : less than 5 / 1 g  
E.coli : none / 1 g