

CERTIFICATE OF ANALYSIS

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Prepared By: Regulatory Department

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Approved By:

Food Safety Team

Page 1 of 1

Product Name:

CHOCOLATE FLAVOURING

Product Code:

F1399/D

Date Of Manufacture:

10/06/2025

Use By Date:

10/12/2025

Batch Number:

ZZ218510/06

Batch Size:

100 kg

NICOTA 5 Po 3147

19/06

Characteristic	Specification	Result
COLOUR INSPECTION	As Per Specification	Passed
APPEARANCE	As Per Specification	Passed
→ROMA	As Per Specification	Passed
LASTE	As Per Specification	Passed
MOISTURE	0.000 - 10.000	7.31

^{*}The colour may vary within a range of tolerance, which is attributable to raw materials

Allergens:

none

Storage Conditions:

Store in tightly sealed original containers, in a cool and dry area, away from

direct heat and sunlight.

Shelf Life:

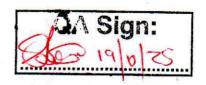
On expiry of shelf life, product should be re-evaluated prior to use.

Approved By:

Marama Toure

Designation:

Quality Analyst



"THE ESSENCE OF QUALITY"