

my WHEY QUALITY. PURITY.	FOOD SAFETY MANAGEMENT SYSTEM	Document#:	FSMS -
		Review #:	00
DOCUMENT DESCRIPTION	Laboratory Protocol Certificate of Analysis	Effective Date:	June 2024, 16
		Review Date	-
		Compiled By:	G. Botha
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Certificate of Analysis				
Specifications:				
- Product Name & Size	Vanilla Flavour System 120g			
Organoleptic				
- Appearance or Colour:	Light Cream			
- Taste/Flavour:	Vanilla			
- Aroma/Smell:	Rich Vanilla aroma			
- Texture	Fine powder form			
Nutritional Information				
	PER 4g	PER 100g		
Energy	72kj	1800kj		
Protein	0g	0g		
Carbohydrates	3.5g	87.5g		
Of which sugars	2.5g	62.5g		
Total Fats	0.4g	10g		
Of which saturated	0g	0g		
Dietary Fibre	1.0g	25g		
Sodium	58mg	1450mg		
Microbiological				
Total Plate Count (30°C)	CFU/g	500	100	400
Bacillus Cereus	CFU/g	<10	<10	<10
Enterobacteriaceae	CFU/g	<10	<10	<10
Staphylococcus Aureus	CFU/g	Negative	Negative	
Yeast and Mould	Negative			
Salmonella	CFU/g	<10	<10	<10
	CFU/g	Absent/375g	Absent/375g	
	Absent/375g			
Description of non-conformances (If Any)				
- None				
Product analyzed by: Chadley October Date of analysis: 25/09/2025		Approved by: Quality Control Manager Date of Approval: 25/09/2025		

Performance Summit (Pty) Ltd
 CK 2016/273894/07
 Quality Laboratory
Approved

Signed: _____
 QC Technician: