

CERTIFICATE OF ANALYSIS

Commodity: Organic Coconut Flour

Ingredients: Organic Coconut Flour

Batch no.: CON/AX003/23F

Country of origin: Sri Lanka

Storage: Keep dry, clean, out of sunlight at ambient temperature at 20 °C to 25 °C. Unopened. Once opened keep in an airtight container and refrigerate. Consume within two weeks.

1. PHYSICAL ANALYSIS

Parameter	Actual value	Limits/Specification
Appearance	Off white, lightly yellowish fine particles, free flowing powder	Off white, lightly yellowish fine particles, free flowing powder
Odor	Characteristic taste and odor	Characteristic taste and odor

2. CHEMICAL & MICROBIOLOGICAL ANALYSIS

Chemical Parameters

Parameter	Actual value
Particle size 1.0 mm sieve, %	100
Moisture, %	4,69

Microbiological Parameters

Parameter	Actual value	Limits/Specification
Aerobic Plate Count (CFU/g)	400	<100000

Coliforms (CFU/g)	Absent	<100
E. Coli (CFU/g)	Absent	Absent
Salmonella (in 25 g)	Absent	Absent
Yeast & Mold (CFU/g)	<10	<10000

Note:

Chemical criteria: Heavy metals and Mycotoxins does not exceed the norms of the EU regulation 1881/2006 and amendments to this regulation. Pesticides does not exceed the norms of the EU regulation Nr. 396/2005.

Allergens and traces of allergens: No.

Usage: Suitable for anyone except babies.

It is expressly understood that the above guarantee shall not apply to defects arising from opened or damaged containers so that the product is or has been exposed and/or mixed with other products.

Quality Manager

