

CERTIFICATE OF ANALYSIS

Commodity: Organic Coconut Flour

Ingredients: Organic Coconut Flour

Batch no.: JEEP3979CF1

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 | White | White |
| Odor | Characteristic taste and odor | Characteristic taste and odor |

2. CHEMICAL & MICROBIOLOGICAL ANALYSIS

Chemical Parameters

| Parameter | Actual value |
|--------------------|--------------|
| Fat (dry basis), % | 9,81 |
| Moisture, % | 4,80 |

Microbiological Parameters

| Parameter | Actual value | Limits/Specification |
|-----------------------------|--------------|----------------------|
| Aerobic Plate Count (CFU/g) | 153 | <100000 |

Since 2009

| | | |
|----------------------|--------|--------|
| Coliforms (CFU/g) | Absent | <100 |
| E. Coli (CFU/g) | Absent | Absent |
| Salmonella (in 25 g) | Absent | Absent |
| Yeast & Mold (CFU/g) | 16 | <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

