

## CERTIFICATE OF ANALYSIS

Product Name: Cocoa Liquor blocks  
 Certification: Organic  
 Composition: Scientific 100% Cocoa beans  
 name: Manufacturing *Theobroma cacao*  
 Batch No: 319161025  
 Batch No: OCLBBV005  
 Manufacturing Date: 16/10/2025  
 Expiry Date: 16/10/2027

Parameter	Value	Outcome
<b>Organoleptic Analysis</b>		
Colour	Dark brown	Confirms
Odour	Characteristic, free from foreign odours	Confirms
Taste	Characteristic to cocoa	Confirms
Appearance	Uniform viscous product, free from foreign bodies	Confirms
<b>Physico-chemical Analysis</b>		
Fat	Min. 48 %	54.89 %
Particle size (mesh 200)	Min. 98.5 %	99.73 %
Moisture	Max. 2.00 %	1.70 %
pH (to 40°C)	5.2 – 5.8	5.31
<b>Contaminants</b>		
Cadmium	≤ 1 ppm	0.48 ppm
Nickel	≤ 15 ppm	4.3 ppm
<b>Microbiological Analysis</b>		
Aerobic mesophile count		
Mould count	5 x 10 <sup>3</sup> CFU/g	< 100 CFU/g
Coliforms	3 x 10 <sup>2</sup> CFU/g	< 10 CFU/g
Enterobacteriaceae	10 CFU/g	< 10 CFU/g
E. Coli	Absence	Absent
Salmonella	10 CFU/g	< 10 CFU/g
	Absence / 25g	Absent / 25g
<b>Pesticides(organochlorine,organophosphate)</b>		
<b>Parameter</b>		<b>Outcome</b>
Multi-residue method GC-MS/MS		Absent (< 0.01 mg/kg)
Liquid Chromatography LC-MS/MS		Absent (< 0.01 mg/kg)