



ALTINMARKA GIDA SAN VE TİC. A.Ş.

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CERTIFICATE OF ANALYSIS

Product Name/ Code	: Deodorized Cocoa Butter (Pure Prime Pressed)
Production Date	: 14.01.2025
Expiry Date	: 14.01.2027
Lot Number	: 3
Loading Date	: 07.04.2025
Customer Name	: KALLAS INCORPORATION SA / GREECE
Delivery Amount	: 22.000 kg
Truck / Container Number	: 34 FYD 382 / 34 HU 936

Parameter	Unit	Standard	Analysis Result
Taste and smell		Typical	Typical
Colour and Appearance		Light yellow No foreign material	Light yellow No foreign material
Moisture content	%	max. 0.1	0.010
FFA (as oleic acid)	%	max. 1.75	1.54
Saponification value		192-202	193.28
Iodine value		32-42	33.40
Peroxide value	meq O ₂ /kg	0.5-3.0	0.90
Melting Point	°C	30 - 35	30
Arsenic	mg/kg	max. 0.5	Not detected
Lead	mg/kg	max. 0.1	Not detected
Cadmium	mg/kg	max. 0.5	Not detected
Iron	mg/kg	max. 2	Not detected
Aflatoxin B1	Ppb	< 2	Not detected
Aflatoxine (B1+B2+G1+G2)	ppb	< 4	Not detected
Total plate count	cfu/g	max. 5000	Negative
Yeast and Mould	cfu/g	max. 100	Negative
Enterobacteriaceae	cfu/g	Negative	Negative
Coliform	cfu/g	Negative	Negative
Salmonella	cfu/250g	Negative	Negative

Storage Conditions: Keep cool and dry place; temperature 18-22 °C and relative humidity 50-60%.
Store away for odours and sunlight and heat sources.

* We herewith confirm that there is no radioactivity.

Approved by: Quality Assurance Department

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