



**CHỨNG THƯ CHẤT LƯỢNG
CERTIFICATE OF ANALYSIS**

Olam International Ltd
7 Straits View, Marina One East
Tower #20-01, Singapore.

Date:07/06/2021

Product	Blanched Defatted Protein Powder		
CA no.	TNA-2106-029		
Origin	USA		
Contract No	6600071924/6	Quantity	907.2 kg
Production Date	26/05/2021	Best before Date	26/05/2022

Physical Parameters

Parameter	Results	Limits	UOM	Test Method
Particle size	54.00	100	µm Max	Measurement inhouse
Color	84.26	75-85	L*	Konica Minolta in house

Sensory

Parameter	Results	Limits	Test Method
Flavour	Typical of blanched almond	Typical of blanched almond	As per In-house SOP
Taste			
Texture	N/A	N/A	
Appearance/Color	White, light yellow, pale ivory	White, light yellow, pale ivory	

Chemical Parameters

Parameter	Results	Tolerance	UOM	Test Method
Moisture	4.40	5.0	% Max	IR/Halogen Moisture Analyser
Aflatoxin B1	Not detected	Complies with importing country regulations		TCVN 7596:2008 (ISO 16050:2003)
Aflatoxin B1 + B2 + G1 + G2	Not detected			

Microbiological Parameters

Parameter	Results	Tolerance	UOM	Test Method
TPC	1590	50000	cfu/g Max	Petrifilm - AOAC
Coliforms	<10	100	cfu/g Max	
E. coli	<10	<10	cfu/g Max	
Yeast	<10	500	cfu/g Max	
Mold	20	500	cfu/g Max	
Salmonella	Absent	Absent	cfu/25g Max	TCVN 10780-1:2017 (ISO 6579-1:2017)

Prepared by

Pham Thi Nguyet

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Approved by

QC Manager

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