



**CHỨNG THƯ CHẤT LƯỢNG
CERTIFICATE OF ANALYSIS**

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

Date: 18/06/2021

Product	Roasted Blanched Almonds Butter 20kg bucket		
CA no.	TNA-2106-099		
Origin	USA		
Contract No	6600033483/4	Quantity	3000kg
Production Date	06/03/2020	Best before Date	06/09/2021

Physical

Parameter	Results	Limits	UOM	Test Method
Partice size	19.00	20.00	µm	Grind Gauges in housse
Color	58.62	55-65	L*	Konica Minolta In-house

Sensory

Parameter	Results	Limits	Test Method
Flavour	Typical of Roasted almond taste flavor	Typical of Roasted almond taste flavor	As per In-house SOP
Taste	Typical of Roasted almond taste flavor	Typical of Roasted almond taste flavor	

Chemical Parameters

Parameter	Results	Tolerance	UOM	Test Method
Moisture	1.59	2.0	% Max	IR/Halogen Moisture Analyser
FFA (<i>in the product, expressed as oleic acid</i>)	0.12	2.0	% (w/w) Max	ISO 660: 2009
Peroxide Value	0.01	5.0	meq/kg Max	ISO 3960: 2007
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	100	10000	cfu/g Max	Petrifilm - AOAC
Coliforms	<10	10	cfu/g Max	
E. coli	<10	<10	cfu/g less than	
Yeast	<10	100	cfu/g Max	
Mold	<10	100	cfu/g Max	
Enterobacteriaceae	<10	100	cfu/g Max	
Salmonella	Absent	Absent	cfu/25g Max	TCVN 10780-1:2017 (ISO 6579-1:2017)

Prepared by

Approved by

Pham Thi Nguyet

QC MANAGER

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