

**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	Natural Defatted Almond Protein Powder		
Origin	USA		
CA no.	TNA-2106-028		
Contract No	6600071924/5	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	56.00	100	µm Max	Measurement inhouse
Color	64.20	55-65	L*	Konica Minolta in house

Sensory

Parameter	Results	Limits	Test Method
Flavour	Typical of natural almonds	Typical of natural almonds	As per In-house SOP
Taste			
Texture	N/A	N/A	
Appearance/Color	Amber to brown	Amber to brown	

Chemical Parameters

Parameter	Results	Tolerance	UOM	Test Method
Moisture	4.1	5.0	% Max	IR/Halogen Moisture Analyzer
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	2140	50000	cfu/g Max	Petrifilm - AOAC
Coliforms	<10	100	cfu/g Max	
E. coli	<10	<10	cfu/g less than	
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

Approved by

Pham Thi Nguyet

QC MANAGER

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