

Date:18/06/2021

Product	Natural Almond Butter Roasted		
CA no.	TNA-2106-098		
Contract No	6600051843/1	Quantity	2721.60KG
Production Date	24/10/2020	Best before Date	24/04/2022

Physical

Parameter	Results	Limits	UOM	Test Method
Partice size	19.00	20.00	µm	Grind Gauges in housse
Color	47.99	45-55	L*	CR-A50 Konica Minolta

Sensory

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

Chemical Parameters

Parameter	Results	Tolerance	UOM	Test Method
Moisture	1.92	2.0	% Max	IR/Halogen Moisture Analyser
FFA (<i>in the product, expressed as oleic acid</i>)	0.15	2.0	% (w/w) Max	ISO 660: 2020
Peroxide Value	0.01	5.0	meq/kg Max	ISO 3960: 2017
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	120	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



Pham Thi Nguyet

Doc.No: TNA-QC-CA-F34

Approved by



QC MANAGER

Version No	Issued date	Page
01	25/5/2020	1/1