

## Quality Report

Customer	STRAUSS-GROUP LTD YANAI PARK, HA'SIVIM ST 49 49517 PETACH TIKVA, Israel		
Material	NCL-3G2CI-737	COCOA MASS	
Plant	CI02	Société Africaine de Cacao SA San Pedro	
Customer Material	1582-04		
Batch	2518311583		
Production Date	02.07.2025		
Best Before Date	02.07.2028		
Delivery	0017220706 / C202507080896		
Loading Date	20.07.2025	Customer P.O.	2527SPL04
Planned Shipping Qty	11,000 MT		
Certification	LR IVORY C. Blocks 1.000KG/BOX 1BOX/PAL Cocoa mass LR IVORY C. Blocks 1.000KG/BOX 1BOX/PAL Cocoa mass LR IVORY C. Blocks 1.000KG/BOX 1BOX/PAL		

### Physical / Chemical Result

	Results	Unit	Range	Method
Total fat content on dry matter	53,1	%	53,0 -	IOCCC14
Moisture	1,33	%	0,00 - 2,00	IOCCC1
Fineness <75 µm	99,5	%	99,50 - 100,00	IOCCC38

### Microbiological Result

Total plate count (cc)	<10	cfu/g	max 5000	FDA-BAM-Chapter 3
Enterobacteriaceae	<10	cfu/g	max 10	ISO21528-2
Salmonella/375g	Not detected		Not detected	ISO6579

### Physical / Chemical / Microbiological Characteristics

The above mentioned product is sampled on a random basis and analysed for compliance with below limits for physical, chemical and microbiological characteristics:

Characteristics	Range	Unit	Method
pH	0 - 6,0	-	IOCCC15
Yeasts	max 50	cfu/g	ISO7954
Moulds	max 50	cfu/g	ISO7954
Coliform	max 10	cfu/g	ISO4832
E. coli/g	Not detected		ISO16649-2

Microbiological analyses are performed in micro lab San Pedro

Barry Callebaut works with the latest version of the ISO standard of the reference methods as can be found on the International Standard Organization website <http://www.iso.org>

Alternative methods are also used in place of the reference ISO standard after validation through the ISO 16140 scheme by an international recognized reference body (AOAC, Microval, AFNOR e.g.) and complimentary internal validation study on cocoa and chocolate matrices.

### Plant

Société Africaine de Cacao SA  
15 Rte d'Abidjan  
San Pedro

### Customer Care

KOFFI JEAN FREDERIC ARMAND KON

### Quality Responsible

KOLHIA ARSENE KOUAME  
QA Manager



## Quality Report

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Material	NCL-3G2CI-737	COCOA MASS	
Plant	CI02	Société Africaine de Cacao SA San Pedro	
Customer Material	1582-04		
Batch	2518411581		
Production Date	03.07.2025		
Best Before Date	03.07.2028		
Delivery	0017220706 / C202507080896		
Loading Date	20.07.2025	Customer P.O.	2527SPL04
Planned Shipping Qty	11,000 MT		
Certification	LR IVORY C. Blocks 1.000KG/BOX 1BOX/PAL Cocoa mass LR IVORY C. Blocks 1.000KG/BOX 1BOX/PAL Cocoa mass LR IVORY C. Blocks 1.000KG/BOX 1BOX/PAL		

### Physical / Chemical Result

	Results	Unit	Range	Method
Total fat content on dry matter	54,5	%	53,0 -	IOCCC14
Moisture	1,47	%	0,00 - 2,00	IOCCC1
Fineness <75 µm	99,6	%	99,50 - 100,00	IOCCC38

### Microbiological Result

Total plate count (cc)	<10	cfu/g	max 5000	FDA-BAM-Chapter 3
Enterobacteriaceae	<10	cfu/g	max 10	ISO21528-2
Salmonella/375g	Not detected		Not detected	ISO6579

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Yeasts	max 50	cfu/g	ISO7954
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Coliform	max 10	cfu/g	ISO4832
E. coli/g	Not detected		ISO16649-2

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Material	NCL-3G2CI-737	COCOA MASS	
Plant	CI02	Société Africaine de Cacao SA San Pedro	
Customer Material	1582-04		
Batch	2518511582		
Production Date	04.07.2025		
Best Before Date	04.07.2028		
Delivery	0017220706 / C202507080896		
Loading Date	20.07.2025	Customer P.O.	2527SPL04
Planned Shipping Qty	18,000 MT		
Certification	LR IVORY C. Blocks 1.000KG/BOX 1BOX/PAL Cocoa mass LR IVORY C. Blocks 1.000KG/BOX 1BOX/PAL Cocoa mass LR IVORY C. Blocks 1.000KG/BOX 1BOX/PAL		

### Physical / Chemical Result

	Results	Unit	Range	Method
Total fat content on dry matter	54,4	%	53,0 -	IOCCC14
Moisture	1,47	%	0,00 - 2,00	IOCCC1
Fineness <75 µm	99,6	%	99,50 - 100,00	IOCCC38

### Microbiological Result

Total plate count (cc)	<10	cfu/g	max 5000	FDA-BAM-Chapter 3
Enterobacteriaceae	<10	cfu/g	max 10	ISO21528-2
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Material	NCL-3G2CI-737	COCOA MASS	
Plant	CI02	Société Africaine de Cacao SA San Pedro	
Customer Material	1582-04		
Batch	2518611581		
Production Date	05.07.2025		
Best Before Date	05.07.2028		
Delivery	0017220706 / C202507080896		
Loading Date	20.07.2025	Customer P.O.	2527SPL04
Planned Shipping Qty	4,000 MT		
Certification	LR IVORY C. Blocks 1.000KG/BOX 1BOX/PAL Cocoa mass LR IVORY C. Blocks 1.000KG/BOX 1BOX/PAL Cocoa mass LR IVORY C. Blocks 1.000KG/BOX 1BOX/PAL		

### Physical / Chemical Result

	Results	Unit	Range	Method
Total fat content on dry matter	53,4	%	53,0 -	IOCCC14
Moisture	1,42	%	0,00 - 2,00	IOCCC1
Fineness <75 µm	99,5	%	99,50 - 100,00	IOCCC38

### Microbiological Result

Total plate count (cc)	<10	cfu/g	max 5000	FDA-BAM-Chapter 3
Enterobacteriaceae	<10	cfu/g	max 10	ISO21528-2
Salmonella/375g	Not detected		Not detected	ISO6579

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KOLHIA ARSENE KOUAME  
QA Manager





# KOSHER CERTIFICATION

Rabbi Don Yoel Levy OB"מ  
Kashruth Administrator 1987-2020

## KOSHER CERTIFICATE

KC# 9678662 - 1  
27 Menachem Av, 5784  
August 31, 2024

Barry Callebaut- Saco Site San Pedro  
BP1817  
San Pedro ,  
IVORY COAST

The following products sold by Saco Site San Pedro are certified Kosher with the listed restrictions.

Name	K-ID	Status	Restriction	Size
NCL-3G2CI-737 (Cocoa Mass CI 2N3G25)	LVB-NHXM	Pareve	Passover	Ⓚ P SYMBOL


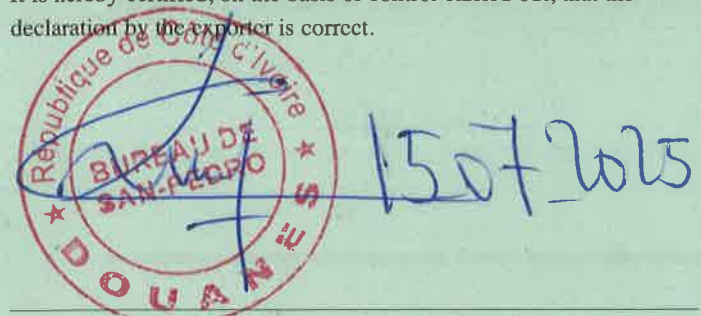
This certificate is **VALID UNTIL** August 31, 2025

Verify authenticity by  
entering K-ID at  
[www.digitalkosher.com](http://www.digitalkosher.com)



ד"ר אהרן  
עלמן



<b>1. GOODS CONSIGNED FROM</b> <small>(Exporter's business, name, address, country):</small>  <b>DR:P2125D06-00900</b> <b>SACO (SOCIETE AFRICAINE DE CACAO)</b> <b>ETS SAN PEDRO USINE CI</b>			Reference <b>N° 0538601</b> GENERALISED SYSTEM OF PREFERENCES <b>CERTIFICAT OF ORIGINE</b> <small>(Combined declaration and certificate)</small> <b>FORM A</b>		
<b>2. GOODS CONSIGNED TO</b> <small>(Consignee's name, address, country):</small>  <b>STRAUSS-GROUP LTD</b> <b>HASIVIM ST 49 PETACH</b> <b>TIKWA 49517</b> <b>ISRAEL</b>			Issued in <b>IVORY COAST</b> <small>(country)</small>  <small>(See Notes overleaf)</small>		
<b>3. MEANS OF TRANSPORT AND ROUTE</b> <small>(as far as known):</small>  <b>VOIE MARITIME</b>			<b>4. FOR OFFICIAL USE</b>  		
<b>5. Item number</b>	<b>6. Marks and numbers of packages</b>	<b>7. NUMBER AND KIND OF PACKAGES</b> <small>description of goods</small>	<b>8. Origin criterion</b> <small>(see notes overleaf)</small>	<b>9. Gross weight or other quantity</b>	<b>10. Number and date of Invoices</b>
	<b>SACO</b> <b>N.W.</b> <b>44 000 KGS</b> <b>PRODUCT OF</b> <b>IVORY COAST</b> <b>02 CONTAINERS</b>	<b>44 BIG CARTON OF COCOA MASS</b> <b>NCL-3G2CI-737</b> <b>BC LR IVORY C. BLOCKS</b> <b>ID: 2527SPL04/10</b> <b>PO 4501133967</b>		<b>KGS</b>  <b>44 440,00</b>	<b>4015623389</b> <b>DU</b> <b>09.07.2025</b>
<b>11. CERTIFICATION</b>  It is hereby certified, on the basis of control carried out, that the declaration by the exporter is correct.   <small>(Place and date, signature and stamp of certifying authority)</small>			<b>12. DECLARATION BY THE EXPORTER</b>  The undersigned hereby declares that the above details and statements are correct ; that all the goods were produced  in <b>IVORY COAST</b> and that they comply with the origin requirements specified for those goods in the Generalised System of Preferences for goods exported to <b>ISRAEL</b> <small>(Place and date, signature of authorised signatory)</small> <b>SAN PEDRO 09/07/2025</b>		