

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	Customer Care	Quality Responsible
Société Africaine de Cacao SA 15 Rte d'Abidjan San Pedro	KOFFI JEAN FREDERIC ARMAND KON	KOLHIA ARSENE KOUAME QA Manager
		
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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	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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Société Africaine de Cacao SA 15 Rte d'Abidjan San Pedro	KOFFI JEAN FREDERIC ARMAND KON	KOLHIA ARSENE KOUAME QA Manager
		
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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	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
Salmonella/375g	Not detected		Not detected	ISO6579

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Société Africaine de Cacao SA 15 Rte d'Abidjan San Pedro	KOFFI JEAN FREDERIC ARMAND KON	KOLHIA ARSENE KOUAME QA Manager
		
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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	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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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





KOSHER CERTIFICATION

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

KOSHER CERTIFICATE

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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



The certification of the Certified Products is null and void if the sealed packaging of individual units is opened and/or if the Certified Products are served to customers in a retail store or food service establishment.

391 Troy Avenue, Brooklyn, New York 11213 U.S.A. • Tel: 718-756-7500 Fax: 718-756-7503 • E-Mail: info@ok.org

1. GOODS CONSIGNIED FROM
(Exporter's business, name, address, country):

DR:P2125D06-00900
SACO (SOCIETE AFRICAINE DE CACAO)
ETS SAN PEDRO USINE CI

2. GOODS CONSIGNIED TO (Consignee's name, address, country):

STRAUSS-GROUP LTD
HASIVIM ST 49 PETACH
TIKWA 49517
ISRAEL

3. MEANS OF TRANSPORT AND ROUTE (as far as known):

VOIE MARITIME

Reference

N° 0538601

GENERALISED SYSTEM OF PREFERENCES

CERTIFICAT OF ORIGINE

(Combined declaration and certificate)

FORM A

Issued in IVORY COAST
(country)

(See Notes overleaf)

4. FOR OFFICIAL USE



5. Item number	6. Marks and numbers of packages	7. NUMBER AND KIND OF PACKAGES description of goods	8. Origin criterion (see notes overleaf)	9. Gross weight or other quantity	10. Number and date of Invoices
	SACO N.W. 44 000 KGS PRODUCT OF IVORY COAST 02 CONTAINERS	44 BIG CARTON OF COCOA MASS NCL-3G2CI-737 BC LR IVORY C. BLOCKS ID: 2527SPL04/10 PO 4501133967		KGS 44 440,00	4015623389 DU 09.07.2025

11. CERTIFICATION

It is hereby certified, on the basis of control carried out, that the declaration by the exporter is correct.



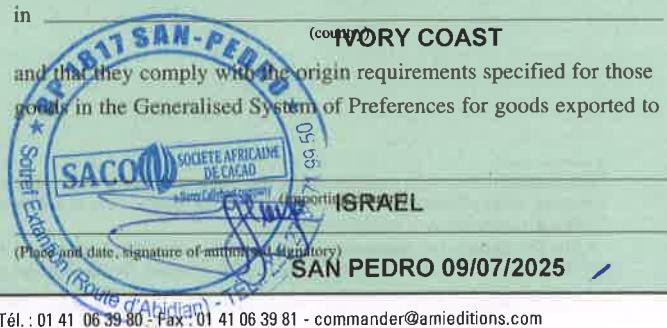
(Place and date, signature and stamp of certifying authority)

12. DECLARATION BY THE EXPORTER

The undersigned hereby declares that the above details and statements are correct ; that all the goods were produced

in IVORY COAST

and that they comply with the origin requirements specified for those goods in the Generalised System of Preferences for goods exported to



(Place and date, signature of authorising authority)

SAN PEDRO 09/07/2025