

**SAMPLE ANALYSIS RESULT REPORT****Order number:** 25-02336

Lab responsible: Veerle Ghijsels

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Project reference: 24-0830 | Herza: WAS  
white chocolate in Hoyer

Order submission date: 2025-02-20

Sample receipt date: 2025-04-07

Reporting date: 2025-04-18

Order subject: WAS White Chocolate Herza

Order description: If possible, please send the samples to BC Home-Office Beatriz Barbosa  
Wielandstraße 30 - 22089 - Hamburg**Sample overview:**

Sample	Material	Sample submission date	Reference	Description
01	Chocolate - white	2025-02-20	WAS Hz White 1	white choc R11610 batch 197334 23.04.2025

**Sample:****25-02336-01**

Material: Chocolate - white

Sample submission date: 2025-02-20

Reference: WAS Hz White 1

Description: white choc R11610 batch 197334 23.04.2025

Parameter	Method	Result	Unit
Linear viscosity	Viscosity BC (Anton Paar)	1760	mPa*s
Casson viscosity	Viscosity BC (Anton Paar)	1300	mPa*s
Casson yield	Viscosity BC (Anton Paar)	4.2	Pa
Particles >30µm on dff (sieve)	Fineness %>30µm (sieve calc)	3	%
Fat	Fat (NIR/Soxhlet)	36.6	g/100g
Moisture	Moisture (NIR/Drying oven)	0.72	g/100g

Legend: --, NA = can not be analyzed

Distribution list:

Beatriz Fernanda Queiroz Barbosa