

CERTIFICATE OF ANALYSIS

Report No.: ***REPORTNO***

Report Generated Date: ***REPORTGENERATEDDATE***

Product	: ***PRODUCT***	Container No.	: ***CONTAINERNO***
Batch No.	: ***BATCHNO***	MFD	: ***MFD***
Expiry Date/Best Before	: ***EXPIRYDATE***	Date of Dispatch	: ***DATEOFDISPATCH***
Quantity	: ***Quantity***	No. of Bags	: ***NOOFBAGS***
Commercial Invoice	: ***COMMERCIALINVOICE***	Guide	: ***GUIDE***

1. Sensory & Physicochemical Characteristics (Day)

SENSORYPHYSICOCHEMICALCHARACTERISTICS

NO.	PARAMETER	MARICO SPEC	TEST RESULTS (DAY)					
			DAY 1	DAY 2	DAY 3	DAY 4	DAY 5	DAY 6
1.1	Appearance	Independent flakes of uniform size	Accepted	Accepted	Accepted	Accepted	Accepted	Accepted
1.2	Odor	Free from any objectionable odor	Accepted	Accepted	Accepted	Accepted	Accepted	Accepted
1.3	Taste of cooked product	Comparable to reference	Accepted	Accepted	Accepted	Accepted	Accepted	Accepted

2. Microbiological Characteristics (Once in 6 months)

MICROBIOLOGICALCHARACTERISTICS1

NO.	PARAMETER	SPEC	RESULTS
2.1	Total Viable Count (cfu/g)	Max 10000	-
2.2	E. coli (cfu/g)	Absent	-
2.3	Salmonella	Absent	-

MICROBIOLOGICALCHARACTERISTICS2

NO.	PARAMETER	SPEC	RESULTS
3.1	Total Viable Count (cfu/g)	Max 10000	-
3.2	E. coli (cfu/g)	Absent	-
3.3	Salmonella	Absent	-

3. Nutritional & Chemical Characteristics (Once in 6 months except Protein which is every 20th cont.)

NUTRITIONALCHEMICALCHARACTERISTICS

NO.	PARAMETER	SPEC	RESULTS
3.1	Total Viable Count (cfu/g)	Max 10000	-
3.2	E. coli (cfu/g)	Absent	-
3.3	Salmonella	Absent	-

Test Conducted by

Lab Chemist
Avenatop S.A.

Test Approved by

Senior Lab Chemist / QA Manager
Avenatop S.A.

