

## CERTIFICATE OF ANALYSIS

|                     |                      |                         |            |
|---------------------|----------------------|-------------------------|------------|
| <b>Product Name</b> | Refined Cocoa Butter |                         |            |
| <b>Quantity</b>     | 182.880 MT           |                         |            |
| <b>Batch Number</b> | 20240512             | <b>Manufacture Date</b> | 2024.05.12 |
| <b>Report Date</b>  | 2024.05.13           | <b>Expiry Date</b>      | 2025.05.11 |

| Parameter                        | Unit     | Result          | Specification   | Test Method           |
|----------------------------------|----------|-----------------|-----------------|-----------------------|
| Flavour                          | -        | Bland           | Bland           | LT/WINA-REF-QC-20-038 |
| Appearance                       | -        | Off white solid | Off white solid | Visual                |
| Odor                             | -        | Bland           | Bland           | LT/WINA-REF-QC-20-038 |
| Free Fatty Acid , as Lauric Acid | %        | 0.02            | 0.1 max         | AOCS Ca 5a-40 : 2017  |
| Acid Value                       | mg KOH/g | 0.04            | -               | AOCS Cd 3d-63 : 2017  |
| Moisture & Impurities            | %        | 0.04            | 0.1 max         | AOCS Ca 2c-25 : 2017  |
| Melting Point                    | °C       | 40.4            | 38-41           | AOCS Ca 3a-46 : 2017  |
| Lovibond Color 5.25"             | R        | 0.5             | 0.5 max         | AOCS Cc 1-25 : 2017   |
| Peroxide Value                   | meq/kg   | 0.30            | 1 max           | AOCS Cc 13e-92 : 2017 |
| Trans Fatty Acid                 | %        | 0.61            | 3 max           | AOCS Cd 8-53 : 2003   |
| SFC                              | %        |                 |                 |                       |
| - 20 deg C                       |          | 79.6            | 78 min          | AOCS Cd 16b-93 :2017  |
| - 30 Deg C                       |          | 34.7            | 30-36           |                       |
| - 35 Deg C                       |          | 17.7            | 13-19           |                       |
| - 40 Deg C                       |          | 9.0             | 5-10            |                       |

**Storage:** Store in tight, light-resistant containers, avoid exposure to direct sunlight, moisture and excessive heat.

**Shelf Life:** 12 months if store under the conditions above and stay in the original packaging.

