

Quality Report

Customer	PT. NIRWANA LESTARI CDC NL-GD AC, LI&FUNG LOGISTIC BLOK A1E 17530 BEKASI, Indonesia		
Material	DCP-10N318-PF-46A	COCOA POWDER ALKALISED DF 760-11	
Plant	ID02	PT. Papandayan Cocoa Industries Bandung	
Batch	2109157025		
Production Date	01/04/2021		
Best Before Date	01/04/2023		
Delivery	0014819317	Order Date	10/02/2021
Loading Date	12/04/2021	Customer P.O.	4000069611-NL
Planned Shipping Qty	10.000,000 KG		
Certification	Certified HALAL		

Physical / Chemical Result

	Results	Unit	Range	Method
Taste	OK			
Visual inspection.	OK			
Odour	OK			
Total fat content on dry matter	12	%	10,00 - 12,00	IOCCC14
Moisture	2,6	%	max 4.50	IOCCC1
pH	7,6	-	7,5 - 7,9	IOCCC15
Fineness <75 µm	99,8	%	99,50 - 100,00	IOCCC38

Microbiological Result

Total plate count (cc)	130	cfu/g	max 3000	ISO4833
Yeasts	20	cfu/g	max 50	ISO7954
Moulds	<10	cfu/g	max 50	ISO7954
Enterobacteriaceae	<10	cfu/g	max 10	ISO21528-2
Salmonella/250g	absent		absent	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
shells on alkali free nibs	max 1.75	%	
E. coli/g	absent		ISO16649-2
Coliform	max 10	cfu/g	ISO4832

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
PT. Papandayan Cocoa Industries
Jalan Raya Dayeuhkolot 84
Bandung 40256

Customer Care
Santi Ariyanti

Quality Responsible
Ari Parwono
QA Manager

