

CERTIFICATE OF ANALYSIS

PRODUCT: Vegetable cream Zeelandia 10L
INTERNAL PRODUCT NO.: 12088
BATCH NO. / BEST BEFORE: 03.02.2025
PRODUCTION DATE: 07.08.2024

SENSORY PROPERTIES

Analyzed parameter	Specification limits	Result
APPEARANCE	white colour	Passed
ODOUR AND TASTE	sweet, slightly of vanilla and used fat, slightly cooked flavour	Passed
CONSISTENCY	liquid, homogenous, after whipping: fine creamy structure	Passed

PHYSICAL - CHEMICAL PROPERTIES

Analyzed parameter	Result	Limit	Method
Fat content [%]	26,5	min. 25,0	STN 57 0530-86
pH (at the time of production)	6,75	6,6 – 7,2	STN 57 0530
Overrun [%]	250	min. 250	PP075
Hardness foam [g]	55,6	50 – 130	PP136

MICROBIOLOGICAL PROPERTIES

Analyzed parameter	Result	Limit	Method
Total plate count [CFU/ml]	conforms*	max. 10	STN EN ISO 4833-1

* The conformity to specification is assured by periodical testing and/or conforms when tested.

The product is produced by [REDACTED] which is certified according to ISO 9 001 and IFS.

The product complies with the microbiological requirements under Regulation (EC) 2073/2005 as amended and the demands of the relevant legal requirements of the EU (EC 915/2023) and SR regarding residues and contaminants.

The above data do not release purchaser from performing an incoming control. The information provided above does not offer a legally binding guarantee that the product is suitable of the product for a defined application purpose.

The document is valid without signature.

Date of issue: **02.10.2024**

Quality control department
Stanislav Brantal

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