



**CERTIFICATE OF ANALYSIS**

|                    |                           |                     |                  |
|--------------------|---------------------------|---------------------|------------------|
| Unique Ref Number: | 6600037322-04-001         | Manufacturing date: | MAY-2020         |
| Contract No.:      | 1490001052-50             | Best before date:   | MAY-2022         |
| Po No              | 4500692905-50             | Quantity (Ton):     | 1.814            |
| Cust Product code: | 750111400                 | Package Size(Kg):   | 50LB, NET WEIGHT |
| Product Code:      | WPUS042                   | Package Type:       | PA + CARTON      |
| Product Name:      | ORGANIC WHITE PEPPER HTST | Container No:       | CMAU4566515      |
| Customer:          | OLAM WEST COAST INC       |                     |                  |

The following result are based on the testing of representative sample of the above product

| Physical Characteristics         | Target                   | Result                    | Unit        | Method              |
|----------------------------------|--------------------------|---------------------------|-------------|---------------------|
| Foreign matter                   | 0.2                      | 0                         | % w/w, max  | ASTA 14.0           |
| Black berries                    | 3.0                      | 2.3                       | % w/w, max  | ASTA 14.0           |
| Broken berries                   | 2.0                      | 0.5                       | % w/w, max  | ASTA 14.0           |
| Aroma                            | Same as reference sample | Passed                    | -           | Sensory test        |
| Chemical Characteristics         | Target                   | Result                    | Unit        | Method              |
| Moisture                         | 12.5                     | 10.25                     | % v/w, max  | ASTA 2.0            |
| Volatile oil                     | 2.0                      | 3.33                      | % v/w, min  | ASTA 5.0            |
| Piperine                         | 5.0                      | 5.64                      | % w/w, min  | ASTA 12.1           |
| AIA                              | 0.3                      | 0.1                       | % w/w, max  | ASTA 4.0            |
| Total Ash                        | 3.5                      | 0.81                      | % w/w, max  | ASTA 3.0            |
| Microbiological Characteristics  | Target                   | Result                    | Unit        | Method              |
| TPC                              | 50,000                   | 30                        | cfu/g , max | FDA BAM             |
| Salmonella                       | Negative                 | Negative                  | /375g       | FDA BAM             |
| E.coli                           | Negative                 | Negative                  | /g , max    | FDA BAM             |
| Coliforms                        | 50                       | <10                       | cfu/g , max | FDA BAM             |
| Yeast & Mold                     | 100                      | <10                       | cfu/g , max | FDA BAM             |
| Mycotoxins (Screening test)      | Target                   | Result                    | Unit        | Method              |
| Ochratoxin A                     | 15.0                     | Not detected (LOD=1)      | ppb, max    | AOAC 2007 (2000.03) |
| Aflatoxin B1                     | 5.0                      | Not detected (LOD=0.1)    | ppb, max    | ASTA 24.2           |
| Aflatoxin Total (B1, B2, G1, G2) | 10.0                     | Not detected (LOD=0.1/ea) | ppb, max    | ASTA 24.2           |

THE PRODUCT IS CERTIFIED TO MEET THE SPECIFICATION

|  |   |
|--|---|
| Prepared by:   | Approved by:  |
|  |  |
| Dang Thi Hong  | Nguyen Duy Uyen<br>Quality Assurance Manager  |