



C/ Albert Einstein, 27
08223 Terrassa, Barcelona (Spain)
Tel. +34 93 736 23 70
Fax +34 93 736 23 71
www.indcresa.com

CERTIFICATE of SUGARLESS PRODUCT

date: 05/02/2019

our ref.: VP190044

goods: PURE COCOA POWDER, WITHOUT SUGAR
hs code: 1805 0000
quantity: 25.000 kg net, 1000 bags on 20 pallets
batch No. 012956 (PV5)

container(s): OOLU-786542-5/ 40'

seal: 8131388

To whom it may concern

We declare that the cocoa powder we produce in general, and the above mentioned parcel in particular, does not contain either sugar or any other sweetener additive.


INDCRESA
PRODUCTOS DEL CACAO
C/ Albert Einstein, 27 - Pol. Ind. Santa Margarita II
08223 Terrassa, Barcelona (Spain)
Tel. +34 93 736 23 70 - Fax +34 93 736 23 71
www.indcresa.com - indcresa@indcresa.com

Logistics Department



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HEALTH & CONFORMITY CERTIFICATE

Date: 05/02/2019
Our ref.: VP190044

Goods: COCOA POWDER
Batch no.: 012956 (PV5)

Container(s): OOLU-7865425/40'

seal:8131388

We hereby **CERTIFY** that the above mentioned product is made according to the current Spanish and European legislation for public health. Therefore, this product does not contain dangerous ingredients and is fit for human consumption and lawfully to be sold and consumed in Spain and the European Union.



Logistics Department



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NON-GMO CERTIFICATE

TO WHOM IT MAY CONCERN

We hereby CERTIFY:

- that the ingredients of the NATURAL and ALKALIZED COCOA POWDER that we produce are not included in the scope of the Regulation (EC) nr. 1829/2003 and 1830/2003 on genetically modified food and feed.
- that INDCRE,S.A. has enough documental proof to guarantee that the ingredients of our products are not included in the scope of above mentioned regulations, or that they have established an Identity Preserved System that guarantees the previous paragraph, as appropriate depending on the supply conditions.
- that INDCRE,S.A. commits to not carry out any changes in mentioned products without prior notice.

Terrassa, 04/02/2019



Mireia Sol
Quality Assurance

CERTIFICATE OF ANALYSIS

Date: 05/02/2019 **Our ref.:** VP190044
Article: PV5- ALKALIZED COCOA POWDER 10-12%
Fat-reduced cocoa powder (Legal name as Directive 2000/36/EC).
Lot nº: 012956
Production date: January '19 **Expiry date:** January '21

• SENSORY EVALUATION:

Colour, taste and odor	OK
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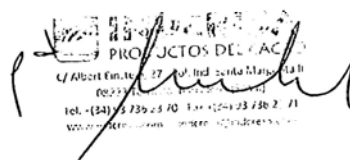
• PHYSICAL & CHEMICAL RESULTS:

		Specifications
Moisture	4.9 %	5 % max.
Fat content	10-12 %	10-12
pH	8.6	8.0-8.6
Ash content	13.0 % máx.	11.0-13.0
Fineness (through 200 mesh)	99.5 %	99.5 % min.

• MICROBIOLOGICAL RESULTS:

		Specifications
Standard plate count	2800. cfu/g	5000 cfu/g max.
Coliform count	<3. cfu/g	<3 cfu/g
Escherichia coli	neg. /g	neg.
Salmonella	neg. /750g	neg.
Enterobacteriaceae	neg. /g	neg.
Moulds	<10. cfu/g	50 cfu/g max.
Yeasts	<10. cfu/g	50 cfu/g max.

Teresa Pérez Piñero
Quality Department


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