



15.08.2023

## CERTIFICATE OF ANALYSIS

### A. PRODUCT DETAILS :

**Product** : : Chick Peas with Sesame Puree **Best Before** : 3 Year

**Customer** : :

**Lot Number(LOT NR):**

**Ingredients** : Chick Peas , water , sesame paste , sunflower oil , garlic puree , acidifer (citric acid), emulsifier ( sunflower lecithin ) , salt , cumin , antioxidant : ascorbic acid.

### B. CHEMICAL ANALYSIS :

Criteria	Result	Methods
Net Weight (g)	330 g	Weight Measure
Drained Weight (g)	-----	Weight Measure
Acidity(%)	-----	Titration
Salt(%)	0,50%	Titration
pH	max. 4,9	pH meter
Brix (%)	-----	Refractometer

### C. MICROBIOLOGICAL ANALYSIS :

Bacteria	Result	Methods
Thermotolerant Campylobacter spp.	0 / 25 g-ml	According to Quality Plans to Accereditd Foreign Laboratory
Coagulase Positive Staphilococs.	100 - 1000 kob. / g	According to Quality Plans to Accereditd Foreign Laboratory
Bacillus Cereus	100 - 1000 kob. / g	According to Quality Plans to Accereditd Foreign Laboratory
Sulphite Reduced Anaerobes	100 - 1000 kob. / g	According to Quality Plans to Accereditd Foreign Laboratory
Salmonella	0 / 25 g-ml	According to Quality Plans to Accereditd Foreign Laboratory

### D. NUTRITION VALUES :

**PER 100 g :**

<b>Energy :</b>	<b>190 kcal / 789 kj</b>
<b>Fat :</b>	<b>13,5</b>
<b>Saturated Fat :</b>	<b>1,7</b>
<b>Carbohydrate :</b>	<b>11,4</b>
<b>Sugar :</b>	<b>1,9</b>
<b>Protein :</b>	<b>4,7</b>
<b>Salt :</b>	<b>0,5</b>

### E. ALLERGEN CONDITION :

Allergen product because of ;  
Sesame paste and soya lecithin.

These products are produced according to HACCP Procedures.

<b>Food Technician</b> <b>NACA</b>	<b>Pınar</b>	<b>Food Engineer (HACCP Team Leader)</b> <b>Banu ARSLAN</b>
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Umurbey mah. , Gemlik Cad. , No : 5 Gemlik / BURSA / Türkiye Tel :224 5131358  
Fax : 224 5131248

Adress :  
FR:201