

Organoleptic Characteristics

| Parameter | Value | Method |
|-----------|----------------|-----------------|
| Colour | Meets standard | Internal method |
| Flavour | Meets standard | ICA 6/1963 |

Physical and Chemical characteristics

| Parameter | Value | Method |
|--------------------------------|--------------|--------------------------------|
| Fat content | 10.0 – 12.0% | NIR calibrated to ICA14/1972 |
| pH (in 10% solution) | 7.3 – 7.7 | ICA 15/1972 |
| Fineness (through 75 µm sieve) | 99.5% min. | ICA 11/1970 (Water suspension) |
| Moisture content | 5.0% max. | NIR calibrated to ICA 1/1952 |

Microbiological characteristics

| Parameter | Value | Method |
|------------------------------|------------------------|----------|
| Standard Plate Count (cfu/g) | 5000 max. (median 300) | §64 LFGB |
| Moulds (cfu/g) | 50 max. (median 5) | §64 LFGB |
| Yeasts (cfu/g) | 50 max. (median 5) | §64 LFGB |
| Enterobacteriaceae (per g) | Negative to test | §64 LFGB |
| E. coli (per g) | Negative to test | §64 LFGB |
| Salmonella (per 4x375g)** | Negative to test | §64 LFGB |

Storage

The optimum storage conditions are at 15-20°C (55-65°F) with RH<50% in a clean, dry, well-ventilated area, away from strong odors.

* <7% on dry matter, without fat, expressed as potassium carbonate

** Sampled according to the US FDA Bacteriological Analytical Manual for Foods, Food Category I

[(1) Certification status must be confirmed in the contract]

A certificate of analysis is supplied with each product lot shipped.