

**Example of Test Report Showing Chemical Composition and Microbiological Quality of Ice-cream**

Date April 1<sup>st</sup>, 2022

## Certificate of Analysis

**Product name** : ██ g  
**Brand name** : ██

This is to certify that the above product has been examined and subjected to laboratory analysis. The product conforms to ██.

**Product description**  
**Manufactured by** : ██  
**Product Characteristic** : ██  
 Specification : ██  
**Container size** : ██████████ g  
**Export to** : Hong Kong  
**Invoice no.** : NA  
**Date of analysis** : ██

The analysis results of manufactured at our factory are as follows.

Characteristic	Method	Norm	Result
<b>Batch code</b> Manufacturing	-	-	████████████████████
<b>Date</b>	-	-	11/03/2022
<b>Best Before Date</b>	-	-	31/08/2023
<b>Total solid (% w/w)</b>		██████████	32.99
<b>Milk Fat (% w/w)</b>		██████████	██████████
<b>Milk Solid Not Fat (% w/w)</b>	Calculation	██████████	██████████
<b>Sucrose (% w/w)</b>	Calculation	██████████	██████████
<b>Sugar (% w/w)</b>	Calculation	██████████	██████████
<b>General</b>			
<b>Sensory evaluation</b>		≥ 80%	100%
<b>Microbiological</b>			
<b>Total Plate Count</b>		████████████████████	████████ CFU/g
<b>Coliform</b>		████████████████████	████████ CFU/g

The analytical results show the product to be fit for human consumption Product of ██.

████████████████████  
 ██  
 ██  
 Factory Quality Assurance Manager