

雪糕的化学成分及微生物质量化验报告例子

Date April 1st, 2022

Certificate of Analysis

Product name [REDACTED] g
Brand name [REDACTED]

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

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

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

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

The analytical results show the product to be fit for human consumption Product of [REDACTED].

[REDACTED]
[REDACTED]
[REDACTED]
Factory Quality Assurance Manager