

arotop food & environment GmbH • Postfach 100 108 • D-55132 Mainz

Alfagama S.A. de C.V.
Vanilla-Trade
R.F.C. ALF1109929L98
Saturno Lote 6, FRAC.: Jardines de Mocambo
Boca del Rio
94299 Veracruz
Mexico

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CERTIFICATE

09.01.13
bp

| | |
|------------------------------|-------------------------------|
| Projekt-No.: | 1301020002-1 |
| Your label: | vanilla pods |
| Date of receipt: | 2013/01/02 |
| Temperature on entry: | RT |
| Sampling / Packing: | delivery in closed pouch pack |
| Testing period: | 2013/01/02 – 2013/01/09 |

microbiological analysis on 2013-01-04:

| parameters | method | 1301020002-1 |
|-----------------------------------|---|--------------------------|
| Aerobic mesophilic count: | ASU L 00.00-88, mod. PCA/30°C/ 48h | 3,0 x 10 ⁴ /g |
| Yeasts: | ASU L 01.00-37 YGC/25°C/72-120h | < 10 ³ /g |
| Moulds: | ASU L 01.00-37 YGC/25°C/72-120h | < 10 ³ /g |
| Enterobacteria: | ASU L 06.00-24 VRBD/30°C/48h/anaerob | < 10 ² /g |
| Coagulase positive Staphylococci: | ASU L 00.00-55 BP/37°C/48h | < 10 ² /g |
| Bacillus cereus: | ASU L 00.00-25, mod. Bacillus cereus-Agar/37°C/48h | < 10 ² /g |

Based on our DIN EN ISO/IEC 17025 accreditation we confirm that the results shown in this certificate refer only to the investigated sample. Conditions beyond our cognizance (inappropriate packing, transport, etc.) may affect the results. The reproduction of this inspection report is only allowed in its entirety. Permission to reproduce extracts has to be obtained from our company.

Kind regards
arotop food & environment GmbH



by order Bettina Pittori
certified food chemist