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Alfagama S.A. de C.V.
Vanilla-Trade
R.F.C. ALF110929L98
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Boca del Rio
94299 Veracruz
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CERTIFICATE

31.07.13
gk

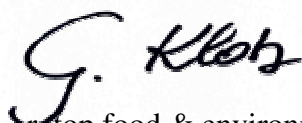
Projekt-No.:	1307240063-1
Your label:	vanilla extract 2x
Date of receipt:	2013/07/24
Temperature on entry:	RT
Sampling / Packing:	delivery in closed glass bottle
Testing period:	2013/07/24 – 2013/07/31

microbiological analysis on 2013/07/26:

parameters	method	1307240063-1 [cfu/ml]
Aerobic mesophilic count:	ASU L 00.00-88, mod. PCA/30°C/ 48h	6,7 x 10 ³
Yeasts:	ASU L 01.00-37 YGC/25°C/72-120h	< 10 ²
Moulds:	ASU L 01.00-37 YGC/25°C/72-120h	< 10 ²
Enterobacteria:	ASU L 06.00-24 VRBD/30°C/48h/anaerob	< 10
Coagulase positive Staphylococci:	ASU L 00.00-55 BP/37°C/48h	< 10 ²
Bacillus cereus:	ASU L 00.00-25, mod. Bacillus cereus-Agar/37°C/48h	< 10 ²

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 Gudrun Klotz
certified food chemist