

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

Alfagama S.A. de C.V.
Vanilla-Trade
R.F.C. ALF110929L98
Saturno Lote 6, FRAC.: Jardines de Mocambo
Boca del Rio
94299 Veracruz
Mexico

Institut für Geschmacksforschung,
Lebensmittel- und Umweltanalytik
Dekan-Laist-Straße 9
D-55129 Mainz
Tel +49 6131 58380-0
Fax +49 6131 58380-80
arotop@arotop.com
www.arotop.com

CERTIFICATE

31.07.13
gk

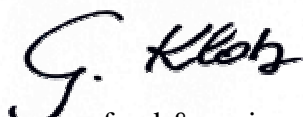
Projekt-No.:	1307240064-1
Your label:	vanilla extract 10x
Date of receipt:	2013/07/24
Temperature on entry:	RT
Sampling / Packing:	delivery in closed glass bottle
Testing period:	2013/07/24 – 2013/07/31

microbiological analysis on 2013/07/26:

parameters	method	1307240064-1 [cfu/ml]
Aerobic mesophilic count:	ASU L 00.00-88, mod. PCA/30°C/ 48h	< 10 ²
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