110122-064 - 80207



## AFLATOXIN CERTIFICATE

DATE: 22/02/2023 REPORT NUMBER: 443 PRODUCT: M02050C DATE OF MANUFACTURE: 21/02/2023 WORK ORDER: 92299 CUSTOMER: SALES ORDER: 80207

TEST	UNITS	RESULT	METHOD	REFERENCE
Aflatoxin G2	ug/kg	<1	C002	Waters UPLC
Aflatoxin G1	ug/kg	<1	C002	Waters UPLC
Aflatoxin B2	ug/kg	<1	C002	Waters UPLC
Aflatoxin B1	ug/kg	<1	C002	Waters UPLC
TOTAL AFLATOXIN	ug/kg	<1	C002	Waters UPLC
Ochratoxin A	ug/kg	<1	C002	Waters UPLC

Regards Almondco Australia

Juhe Frankcom

Julie Frankcom Technical Manager-QA



## Certificate of Analysis ALMONDCO-PURE Natural Pasteurised Almonds

Customer	
Sales Order No	80207
Delivery Note No	64555
Cust Order No	I-RC-08513
REF	04
Despatch Date	22 Feb 2023
Variety/Grade	CARMEL TYPE 20/22 50LB CTN
Product Code	MO2050C
Total Weight	18,234.72 kg
Batch(es)	92299
Batch Weight(s)	18,234.72 kg
Packed Date	21 Feb 2023
Best Before Date	20 Feb 2025

Process Name: Revtech Continuous Dry Steam In-line Pasteurisation.

This process conforms to an Almond Board of California - Technical Expert Review Panel approved method for a >4-log kill step for this product and packaging. Product with a >4-log reduction can be labelled as pasteurised. Validation Report Number: 20211263245-03P

**Microanalysis** 

e Parameter Results
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C (<10000cfu/gm) 100
iforms (<100cfu/gm) <10
oli (<3mpn/gm) <3
st_Mould (<1000cfu/gm) <100
monella (ND/125gm) not detected/125g
ag+ve staph (<100cfu/gm) <100
erobacteria (<100cfu/gm) 10
toxin (<1ug/kg) <1
nratoxin A (<1 ug/kg) <1
(<1 oleic) 0.49
(<5meq/kg) 0.86
Irocyanic Acid (<35mg/kg) <2.5

THIS IS TO STATE that a QC inspector of Almondco Australia Ltd, Sturt Highway, Renmark sampled and under the applicable specifications inspected the above described goods, and that on the basis of the samples tested they are of the grade and quality and in good condition stated above.

Approved by: Julie Frankcom Technical Manager Almondco Aust Ltd