QUALITY CONTROL DEPARTMENT

TESTING PROCEDURE # 017- 2025

PRODUCT: TOCOSH POWDER

 LOT: 202285
 PRESENTATION: 25kg boxes

 PRODUCTION DATE: 15/02/2025
 RECEPT DATE: 26/02/2025

 ANALYSIS DATE: 20/02/2025
 EXPIRATION DATE: 15/02/2027

1. PHYSICOCHEMICAL CONTROL:		
TEST	SPECIFICATIONS	RESULTS
1.1. Ingredient	Tocosh powder	According
1.2. Appearance	Homogeneous dry powder, finely divided, free of foreign particles	According
1.3. Color	Withe - gray, similar to reference	According
1.4. Odour	Characteristic	According
1.5. Flavor	Characteristic	According
1.6. Humidity	Less than 12 %	4.7 %
2. MICROBIOLOGICAL CONTROL:		
2.1. Molds counts	Less than 10 ³ cfu/g	62x10 cfu/g
2.2. Yeasts counts	Less than 10 ³ cfu/g	22x10 cfu/g
2.3. Detection of E. coli	Less than 10 cfu/ g	<3 cfu/g
2.4. Detection of Salmonella sp.	Absent/25 g	Absent/25 g

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TESTING PROCEDURE #017-2025

- ✓ ICMSF. Microorganisms in foods. 1. 2da Edition Pag. 157-159. Original version Reprint 1988. (Con revision). 1978 / ICMSF Food Microorganisms 1. 2da Ed., 1983, pág. 165 -167 Reprint 2000 // Enumeration of molds and yeasts. The pour plate yeast and mold count Method.
- ✓ ISO 7251:2005/Amd 1:2023 Microbiology of food and animal feeding stuffs--Horizontal method for the detection and enumeration of presumptive Escherichia coli-- Most probable number technique Amendment 1: Inclusion of performance testing of culture media 2023 reagents// Confirmación por ISO 16649-3:2015, ítem 9.1.3 (párrafo 3) al 9.1.6.

 Microbiology of food chain -- Horizontal method for the enumeration of beta-glucuronidasepositive Escherichia coli -- Part 3: Detection and most probable number technique using 5-bromo-4-chloro-3-indolyl-beta-D-glucuronide
- ✓ ICMSF. Food Microorganisms. Their meaning and enumeration methods. 2nd Ed., 1983. Pg. 172-176 Item 10: (a) and (c), 177 II 178 III. Reprint 2000.Salmonella.
- ✓ AOAC 19th Edition, 2005.931.04. Determination of humidity.

CONCLUTION: APPROVED

Meets the established specifications and with the R.M. N $^{\circ}$ 591-2008 / MINSA "Sanitary standard that establishes the microbiological criteria of quality and sanitary safety of food and beverages for human consumption.

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