

## CERTIFICATE OF ANALYSIS

<b>SUPPLIER DETAILS</b>			
<b>Manufacturing Site Name &amp; Address</b>	Fizzywhiz Unit 23 Maritime Enterprise Park Atlas Road Bootle Liverpool L20 4DY		
<b>Quality Contact:</b>	Fizzywhiz	Tel: +44(0)1519220041	Email: <a href="mailto:info@fizzywhiz.com">info@fizzywhiz.com</a>
<b>Product Description &amp; Code:</b>	Chocolate Flavouring		
<b>Stock Code(s):</b>	FCH-722839		
<b>Batch Number:</b>	WO00041187		
<b>Date of Manufacture:</b>	24/01/2025	<b>Best Before Date:</b>	24/01/2026
<b>Country of Manufacture:</b>	UK (England)		
<b>Storage:</b>	Pack in full and tightly sealed containers. Store at room temperature in a dark and dry area.		
<b>Handling:</b>	Mix well to ensure the product is homogeneous before each use.		
<b>TEST PARAMETER</b>	<b>SPECIFICATION</b>	<b>TEST RESULT</b>	<b>TEST METHOD</b>
Clarity/texture	Clear	Clear	Visual Assessment
Physical State @ 20°C	Mobile to slightly viscous liquid	Slightly viscous liquid	Visual Assessment
Colour at time of testing – Undiluted	Pale yellow to brown-yellow	Pale yellow	Visual Assessment
Flavour - Diluted	Conforms to in-house standard <sup>1</sup> Chocolate with vanilla and milky notes	Pass	Sensory Assessment
Density @ 20°C (g/cm <sup>3</sup> )	0.9390 to 0.9460	0.9428	Anton Paar DMA38
Refractive Index @20°C	1.4595 to 1.4645	1.4616	Bellingham & Stanley RFM960
<b>Certificate Issued by:</b>		<b>Certificate Checked &amp; Approved by:</b>	
Fizzywhiz		Fizzywhiz	