

Quality Report

Customer	KALLAS INCORPORATION S.A. PHILLIPOU DAMIANOU STREET 13 13671 ACHARNES/ATHENS, Greece		
Material	NCB-HD702-780	DEODORISED COCOA BUTTER	
Plant	FR12	Barry Callebaut Nord Cacao SAS Gravelines	
Batch	2530782101		
Production Date	03.11.2025		
Best Before Date	03.11.2027		
Delivery	0017608952	Order Date	12.03.2026
Loading Date	01.04.2026		
Planned Shipping Qty	19,000 MT		

Physical / Chemical Result

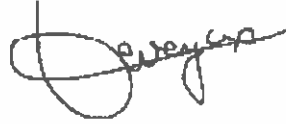
	Results Range	Unit	Method
Free Fatty Acids	1,54 0 - 1,75	%	IOCCC42

Physical / Chemical / Microbiological Conformity
 The above mentioned product is sampled on a random basis and analysed for compliance with below limits for physical, chemical and microbiological characteristics:

Characteristics	Range	Unit	Reference Method
Total plate count (cc)	max 5000	cfu/g	ISO4833
Yeasts	max 50	cfu/g	ISO7954
Moulds	max 50	cfu/g	ISO7954
Coliform	max 10	cfu/g	ISO4832
Enterobacteriaceae	max 10	cfu/g	ISO21528-2
E. coli/g	Not detected		ISO16649-2
Salmonella/2x375g	Not detected		ISO 6579-1

Testing performed in a Barry Callebaut approved lab

Reference methods: the latest version of the ISO standard applies (refer to <http://ISO.org>).
 Alternative methods may also be used when validated and verified against the ISO reference method listed above, and against the ISO 16140 parts 2 & 3 comparison protocols. This includes validation by a recognized body (AFNOR, Microval, AOAC...) and verification by the laboratory on specific cocoa and chocolate matrices.

Plant Barry Callebaut Nord Cacao SAS Port 7522, Rte du Développement Gravelines 59820	Customer Care Lukasz Barszczak	Quality Responsible Alice Deveycx QA Manager 
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Customer	KALLAS INCORPORATION S.A. PHILLIPOU DAMIANOU STREET 13 13671 ACHARNES/ATHENS, Greece		
Material	NCB-HD702-780	DEODORISED COCOA BUTTER	
Plant	FR12	Barry Callebaut Nord Cacao SAS Gravelines	
Batch	2531782101		
Production Date	13.11.2025		
Best Before Date	13.11.2027		
Delivery	0017608952	Order Date	12.03.2026
Loading Date	01.04.2026		
Planned Shipping Qty	3,000 MT		

Physical / Chemical Result

	Results Range	Unit	Method
Free Fatty Acids	1,43 0 - 1,75	%	IOCCC42

Physical / Chemical / Microbiological Conformity

The above mentioned product is sampled on a random basis and analysed for compliance with below limits for physical, chemical and microbiological characteristics:

Characteristics	Range	Unit	Reference Method
Total plate count (cc)	max 5000	cfu/g	ISO4833
Yeasts	max 50	cfu/g	ISO7954
Moulds	max 50	cfu/g	ISO7954
Coliform	max 10	cfu/g	ISO4832
Enterobacteriaceae	max 10	cfu/g	ISO21528-2
E. coli/g	Not detected		ISO16649-2
Salmonella/2x375g	Not detected		ISO 6579-1

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Reference methods: the latest version of the ISO standard applies (refer to <http://ISO.org>).

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Plant

Barry Callebaut Nord Cacao SAS
Port 7522, Rte du Développement
Gravelines 59820

Customer Care

Lukasz Barszczak

Quality Responsible

Alice Devaycx
QA Manager

