



Certificate of analysis

Product: Rip Van Vanilla 4x(16x22g)

Batch number: XX

Production date: XX

Expiry date: XX

Manufacturing location: Helwa wafelbakkerij, Doniaweg 41 9074 AG, Hallum

Test	Result	Date of analyses
Micro (norm):		
Aerobic Mesophylic Count 30 °C (ISO 4833-1)	<10.000 cfu/g	
Bacillus cereus 30 °C (A744, ISO 7932)	<100 cfu/g	
Coliforms 37 °C (ISO 4832)	<10 cfu/g	
Enterobacteriaceae 37 °C (ISO 21528-2)	<10 cfu/g	
Escherichia.coli 44 °C (ISO 16649-2)	not detected /1g	
Salmonella (PCR, detection, ISO 11290-1)	not detected /25g	
Listeria monocytogenes (PCR, ISO 11290-1)	not detected /25g	
Yeasts 25 °C (ISO 7954:1987)	<100 cfu/g	
Moulds 25 °C (ISO 7954:1987)	<100 cfu/g	
Coagulase-positive staphylococci 37 °C (ISO 6888-2)	<10 cfu/g	
Nutritional value:		
Moisture	39,9g/100g	
Crude Protein	1,8%	
Crude Fat	43,5%	
Dietary Fiber	30,6%	
Crude Ash	0,00%	
Starch	12,2%	
Sugars	3,4%	
NaCl	0,19g/100g	
Sodium (Na)	75,3 mg/100g	
Trans fatty acids	<0,1% rel.	
Saturated fatty acids	25,2% rel.	
Carbohydrates (calculated)	18,9g/100g	
Energy value	2246 kJ/100g	
	537 kcal/100g	

Note: The nutritional values are theoretical values

D. de Jong, 05-09-2022

QA-officer



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