



CERTIFICATE OF ANALYSIS

	Specification	Results
PRODUCT:	Blueprint macadamia crunch bar	Complies
FLAVOUR	White Choc/Vanilla Flavour	Complies
PRODUCTION DATE:	Packaging Date	11 FEB 2026
EXPIRY DATE:	18 months from the packaging date	11 AUG 2027
LOTNUMBER AND BATCH NO	As per manufacturing standards	8690
APPEARANCE: COLOUR:	Cream in colour with visual Pea Protein Crisps visible. Thin white coating on the bottom of the bar	Complies
TASTE:	White Choc/ Vanilla flavoured macadamia C pea crisps centre coated in Allulose coating	Complies
TEXTURES:	Soft crunch	Complies
FOREIGN OBJECTS:	No foreign objects	None
PHYSICAL PARAMETERS 40g		
TOLERANCE RANGES	40g - 43g	40 g
LENGTH:	98mm-105mm	102 mm
WIDTH:	25mm-30mm	25 mm
HEIGHT:	15mm -20mm	18mm

ANALYTICAL RESULTS

Lab Ref: GT 26-003095-001

Micro Test	Results	Units	Target	LOQ
Coliform METHOD: SWJM 48	No growth	cfu/g	<100 cfu/g	-
Escherichia coli METHOD: SWJM 62	No growth	cfu/g	0 cfu /g	-
Salmonella (VIDAS) METHOD: SWM.MIC.001 (AFNOR BIO 12/1)	Absent	25/g	0/25g	-
Staphylococcus aureus METHOD: SWJM 53	No growth	cfu/g	0 cfu /g	-
TMA METHOD: SWJM 35	20	cfu/g	<100 cfu /g	-
Yeast METHOD: SWJM 50	No growth	cfu/g	<1500 cfu/g	-
Mould METHOD: SWJM 50	No growth	cfu/g	<1500 cfu/g	-
Chemistry Test- Refer to Lab results COA no: 3079275-0				
Moisture SWM.CHEM.010	7.86	g/100g	-	0.10
Dry Matter SWP.CHEM.030	92.1	g/100g	-	0.10
Arsenic SWM.CHEM.048	0.031	mg/kg	-	0.005
Cadmium SWM.CHEM.048	0.0075	mg/kg	-	0.005
Mercury SWM.CHEM.048	< 0.005	mg/kg	-	0.005
Lead SWM.CHEM.048	< 0.005	mg/kg	-	0.005
Pesticides	Refer to Lab results: 2025-09-01-125			

This is an electronically generated document. Therefore, there will be no signature.

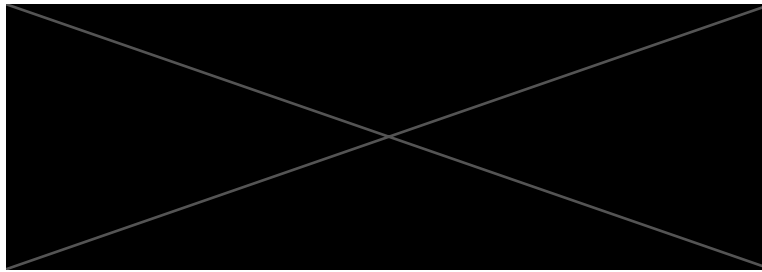
Product Inspected By: 

Quality Control Supervisor

Approved By: 

Quality Assurance Manager

Date: 11.02.2026



CERTIFICATE OF ANALYSIS

	Specification	Results
PRODUCT:	Blueprint white cocoa butter macadamia crunch bar	Complies
FLAVOUR	White Choc/Vanilla Flavour	Complies
PRODUCTION DATE:	Packaging Date	16 OCT 2025
EXPIRY DATE:	18 months from the packaging date	16 APR 2027
LOT NUMBER AND BATCH NO	As per manufacturing standards	8155
APPEARANCE: COLOUR:	Cream in colour with visual Pea Protein Crisps visible. Thin white coating on the bottom of the bar	Complies
TASTE:	White Choc/ Vanilla flavoured macadamia C pea crisps centre coated in Allulose coating	Complies
TEXTURES:	Soft crunch	Complies
FOREIGN OBJECTS:	No foreign objects	None
PHYSICAL PARAMETERS 40g		
TOLERANCE RANGES	40g - 43g	40 g
LENGTH:	98mm-105mm	102mm
WIDTH:	25mm-30mm	28mm
HEIGHT:	15mm -20mm	19mm

ANALYTICAL RESULTS				Lab Ref : GT 25-028864-002	
Micro Test	Results	Units	Target	LOQ	
Coliform METHOD: SWJM 48	No Growth	cfu/g	<100 cfu/g		-
Escherichia coli METHOD: SWJM 62	No Growth	cfu/g	0 cfu /g		-
Salmonella (VIDAS) METHOD: SWM.MIC.001 (AFNOR BIO 12/1)	Absent	25/g	0/25g		-
Staphylococcus aureus METHOD: SWJM 53	No Growth	cfu/g	0 cfu /g		-
TMA METHOD: SWJM 35	180	cfu/g	<1000 cfu /g		-
Yeast METHOD: SWJM 50	No Growth	cfu/g	<1500 cfu/g		-
Mould METHOD: SWJM 50	No Growth	cfu/g	<1500 cfu/g		-
Chemical					
Arsenic SWM.CHEM.048	0.023	mg/kg	4.8		0.005
Cadmium SWM.CHEM.048	< 0.005	mg/kg	1.44		0.005
Mercury SWM.CHEM.048	< 0.005	mg/kg	2.72		0.005
Lead SWM.CHEM.048	< 0.005	mg/kg	1		0.005
Pesticides	Refer to Lab results: 2025-09-01-125				

This is an electronically generated document. therefore, there will be no signature.

Product Inspected By: 

Quality Control Supervisor

Approved By: 

Quality Assurance Manager

Date:24.10.2025