

Schedule of Accreditation
Issued To
Chemical & Microbiology Laboratories
Mondelez Egypt Foods Company
Industrial Zone B2 -10th Ramadan City
Sharki- Egypt

Schedule No.: 208005/1B Issue No. (1): January 23, 2018

1st Accreditation date: January 23, 2018

Revision No. ():

Valid to: October 31, 2020

Materials / Products Tested	Types of Tests / Properties Measured / Range of Measurements	Standard Specifications / Techniques Used	
<ul style="list-style-type: none"> Dairy Milk Chocolate Liquid Chocolate Biscuits & Wafer Products covered with Chocolate. Sugar products: (jellies, hard & soft candies, nougat covered with milk chocolate, nougat covered with coating chocolate with cocoa butter substitutes) Raw Materials (such as malt extract, cocoa powder, gelatin, full cream milk powder, desiccated coconut, sweet whey powder, skimmed milk powder, roasted hazelnut, raisins, almonds, cocoa mass, whipping agent, peanut, wheat flour, rice crispe and lecithin) 	Detection & Enumeration of Enterobacteriaceae by Colony Count Method	ISO 21528-2:2004	BAX Detection System Manufacturer Du Point , Singapor Model BAX Q7 , S.N 275071345 Balance Manufacturer OHAUS, S.N 8730063118 Manufacturer OHAUS, S.N CG01281 Incubator Manufacturer Lab Line, USA Model: 305-1 S.N 465061117117 Manufacturer Heraeus , USA Model: B60 , S.N 94106611 Manufacturer Memmert ,USA, S.N E710.0248 Model: WTC Binder, S.N 941076 Autoclave Manufacturer Sanyo ,Japan Model: MLS-30204 S.N 970211 Manufacturer Tomy ,Japan Model: SX-700, S.N 50134091 Colony Counter Manufacturer Galaxy
	Enumeration of coliforms by Colony Count Technique	ISO 4832:2006	
	Detection of E.coli	In-house Method MAMIC/05 Bases on ISO 7251:1993	
	Enumeration of Microorganisms Colony Count at 30°C by Pour Plate Technique.	ISO 4833:2013	
	Detection of Salmonella Using BAX system	In-house Method Part II –Method 1e Based on User's Guide Bax™ System	
	Enumeration of yeasts & moulds	In-house Method MAMIC/02 Based on ISO 21527 (parts 1 and 2)	

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5.2/Oct 2015

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كورنيش المعادي - برج رياض المعادي 1 - القاهرة - مصر

تليفون : 25275220 / 516 / 7 (202)

فاكس : 25275224 (202)

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Milk Chocolate	Determination of moisture content	In-house Method CRTM - 133 Based on Mike Geary, Victoria Jones, Rajesh Dhami, Issue 1 May 2008, GAN-003 Identification, Standardisation and Validation of a Primary Reference Method for the Determination of Moisture Content of Milk Chocolate.	Balance Manufacturer Mettler Model: AB2014-S, S.N 1127041396 Karl Fisher Titrator Manufacturer Metrom, Switzerland Model KFD758 .S.N 05166
Chocolate Crumb	Determination of moisture content	In-house Method CRTM - 133 Based on Mike Geary, Victoria Jones, Rajesh Dhami, Issue 1 May 2008, GAN-003 Identification, Standardisation and Validation of a Primary Reference Method for the Determination of Moisture Content of Milk Chocolate.	
Cocoa Mass	Determination of moisture content	In-house Method CRTM - 117 Based on International Confectionery Association (ICA) Method 01	Balance Manufacturer Mettler Model: AB2014-S, S.N 1127041396 Oven Manufacturer GellenKAMP , USA S.N 3A 2318

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Cocoa Products	Determination of total fat	In-house Method CRTM - 005 Based on AOAC Official Method 963.15	Balance Mettler Toledo SN. 1127047396 Auto Fat Extraction System Manufacturer Foss , USA Model 2050 , S.N 520024372 Sox Cap Hydrolysis Unit Manufacturer Foss , USA Model 2047
Cocoa Butter	Determination of free fatty acids	In-house Method CRTM - 126 Based on Codex Standard for Cocoa butter 86-1981, Rev.1- 2001	Balance Mettler Toledo SN. 1127047396 Oven Manufacturer Gellenkamp ,USA Model Gellenkamp , S.N 3A2318

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Caramel	Determination of moisture content	In-house Method CRTM - 015 Based on Vicky Jones, GAN-015 Issue 2 Identification, Standardisation and Validation of a Primary Reference Method for the Determination of Moisture in Caramel, RSC, 2008	Balance Manufacturer Mettler/ AB204-S S.N 1127041396 Karl Fischer Titrator Manufacturer Metrom.Switzerland Model KFD758 .S.N 05166
Milk Chocolate	Determination of particle size distribution	In-house Method KJS780 Based on ISO13320:2009	Malvern Master Sizer Manufacturer Malvern.UK Model MAZ3000. S.N MAL1138086 Ultrasonic Manufacturer Camlab , Germany Model Transonic T460 S.N 931576032 Balance Manufacturer RADWAG , USA Model AS220/C/Z. S.N 232646/08