Xingu FRUIT	**CERTIFICATE OF ANALYSIS**	CÓD: REG_05_POP_20 Review: 06 Date: 22/09/2025

PRODUCED BY: Xingu Fruit	**RESPONSIBLE:** Círia Silva

PRODUCT DESCRIPTION	
Product: Acai Sorbet Zero Pasteurized 10,2Kg	
Batch: 26287002	**Temperature:** -18°C
Manufacturing Date: 22/04/2026	**Expiration Date:** 22/04/2028

PHYSICOCHEMICAL ANALYSIS

ANALYSIS	UNIT	SPECIFICATION	RESULTS	METHOD
Total Solids	%	25,00 – 30,00	28,33	AOAC, gravimetric, 946.22
pH	-	4,20 – 4,35	4,34	AOAC, potentiometry, 981.12.
°Brix	-	24,50 – 26,00	24,55	AOAC, refractometer, 932.14

ORGANOLEPTICAL ANALYSI	
Color	Purple
Flavor	Characteristic
Aroma	Characteristic
Consistency	Thick Paste

MICROBIOLOGICAL ANALYSIS

ANALYSIS	SPECIFICATION	RESULT	UNIT	METHOD
Molds and Yeasts	≤2X10^3 UFC/mL	<10est	UFC/mL	AOAC International Official Method of Analysis Foods Yeast and Mold Count Plates Method 997.02
Total Bacteria Count	≤2x10^3 UFC/mL	8x10^2	UFC/mL	AOAC Official International Method of Food Analysis - Aerobic Count Plates - Method 990.12
Total Coliforms	10X10UFC/mL	<10est	UFC/mL	AOAC Official International Method of Analysis of Foods - *E. coli*/Coliform Plate Count - Method 991.14
Thermotolerant Coliforms	<1 UFC	<10est	UFC/mL	Method NF VALIDATION – AFNOR Certification - NF VALIDATION nº 3M 01/02-09/89 C
E. coli	Absent	Absent	UFC/mL	AOAC Official International Method of Analysis of Foods - *E. coli*/Coliform Plate Count - Method 991.14
Salmonella	Absent in 25g	Absent in 25g	UFC/mL	AOAC INTERNATIONAL. *Official Methods of Analysis of AOAC International*. AOAC, 2000. Método 2004.01: Salmonella spp. Detection in foods.
Staphylococcus aureus	<100 UFC/mL	<10est	UFC/mL	AOAC INTERNATIONAL. *Official Methods of Analysis of AOAC International*. AOAC, 2000. Método 2003.07: Staphylococcus aureus Detection in Foods.
Enterobacteriaceae	<100 UFC/mL	<10est	UFC/mL	AOAC Official Method (2003.01 Enumeration of Enterobacteriaceae in selected foods)

NOTE: The results parameters are based on Normative Instruction No. 37 of 10/08/2018 of the Ministry of Agriculture, Livestock and Supply and Normative Instruction No. 161 of 2022 of the National Health Surveillance Agency.

CONCLUSION: According to the legal standard, the sample is approved.

Círia Silva

Responsible for the Analysis

Ana Paula Moraes
Quality Manager
RT/PCQI - CRQ 063000620

Technical Responsible

Prepared by:	**Reviewed by:**	**Approved by:**
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