

Analytical report AR-21-RE-043602-02

Translation of report No.: AR-21-RE-043602-01

Sample Code 122-2021-00044980

Issue date 25.05.2021

Client	SFD S.A. ul. Głogowska 41 45-315 Opole POLSKA
* Type of sample	ALLNUTRITION GAINER DELICIOUS 1000 g STRAWBERRY ICE CREAM 005-32419-2789312
* Prescriber	SFD S.A.
* Purchase order date	22.04.2021
* Client Purchase order nr.	1
Transport by	Courier
* Sampling Person	Principal
* Purpose of the testing	technological sample
* Type of sampling	no data
Reception date	23.04.2021
* Batch number	GNR210318STR.1
* Best before date	2023-03-31
* Packaging	manufacturer packaging
Sample condition	acceptable
Transport condition	at ambient temp.
Number of tested samples	1
* Client sample code	5
Start analysis	23.04.2021
End Analysis	21.05.2021

Test code	Parameter	Method	Result	Unit	Uncertainty of measurement
HEC52	Total digestible carbohydrates as glucose (A)	Metoda wewnętrzna, Titrmetry	63 ,8	% (w/w)	
HU00C	Gliadin (A)	FAML-A-32:2016 (RIDASCREEN®G liadin R 7001), ELISA	<2 ,50	mg/kg	
	Gluten (A)		<5 ,00	mg/kg	

HU04Y	Soy protein (A)	Internal Method_FAML-A-3 6:2016 (RIDASCREEN® FAST S, ELISA)	<2 ,5	mg/kg	
ST0E7	Nitrogen - Kjeldahl (A)	PN EN ISO 8968-3: 2008, Calculation	3 ,16	%	± 0,25
	Protein * 6.38 (A)		20 ,16	%	± 1,61
ST0YE	Dry matter (A)	PN-A-79011-3:1998, weight	94 ,7	%	± 7,6
	Moisture (103 °C) (A)		5 ,4	%	± 0,4
UD08W	Fructose (A)	Metoda wewnętrzna, , IC-PAD	<0 ,1	g/100 g	
	Galactose (A)		<0 ,1	g/100 g	
	Glucose (A)		18 ,8	g/100 g	
	Lactose (A)		16 ,7	g/100 g	
	Maltose (A)		1 ,6	g/100 g	

	Sucrose (A)		<0 ,1	g/100 g	
	Total sugars (A)		37 ,2	g/100 g	

A = Method accredited

x = Data provided by the customer

Details of laboratory accreditation:

UD08W: Eurofins Food Testing UK Ltd (Wolverhampton) RE000DR: BS EN ISO/IEC 17025:2017 UKAS 0342

HU00C, HU04Y: Eurofins Food Analytica Gyula RE00049: MSZ EN ISO/IEC 17025:2005

HEC52: Eurofins Food Testing Netherlands (Heerenveen) O002: NEN EN ISO/IEC 17025:2005 RVA L154

ST0E7, ST0YE: Eurofins Polska Sp. (Malbork) PS02: AB 1334

+/- Uncertainty of measurement presented as expanded uncertainty of measurement (95%; k=2).

JUDGEMENT

Protein content in dry matter (from calculation) = 21.29 %

Monika Walkowiak

Approved by: Monika Walkowiak
Junior Analytical Service Manager

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