

Eurofins Polska Sp. z o.o.
ul. Dubois 118D
93-465 Łódź
POLAND
www.eurofins.pl



AB 1334

SFD S.A.
ul. Głogowska 41
45-315 Opole
POLSKA

Issue date 14.03.2022

Analytical report AR-22-E8-015500-01



Sample code 297-2022-00021453

x Type of sample	ALLNUTRITION in jelly 1 kg blueberry 005-32419-2851048
x Prescriber	SFD S.A.
x Purchase order date	24.02.2022
x Client Purchase order nr.	1
Reception date	08.03.2022
Transport by	Courier
Sample condition	acceptable
Transport condition	at ambient temp.
x Sampling Person	principal
x Type of sampling	to guarantee its representativeness
x Purpose of the testing	fulfillment of legal requirements
Client sample code	5
x Best before date	31.08.2022
x Batch number	08.2022130.2022
x Packaging	manufacturer packaging
Number of tested samples	1
Start analysis	08.03.2022
End Analysis	12.03.2022

Results / Outcomes

UM2PF	Salmonella D Abs Pres /25 g ISO 6579 (A)	
Method	PN-EN ISO 6579-1:2017-04+A1:2020-09, D-Cultural technique (non-chromogenic media)	
Salmonella	Not Detected	/25 g
UMIMW	Coagulase positive Staphylococcus D Abs Pres /1 g ISO 6888-3 (A)	
Method	PN-EN ISO 6888-3:2004+AC:2005, D-Cultural technique (MPN tubes)	
Coagulase positive Staphylococcus	Not Detected	/1 g
UMLS5	Escherichia coli D Abs Pres /1 g ISO 7251 (A)	
Method	PN-ISO 7251:2006, D-Cultural technique (MPN tubes)	
Escherichia Coli	Not Detected	/1 g
UMULJ	Enterobacteriaceae 37°C <10 >3000000 /g 4 (1-4) VRBD Agar-P-37 ISO 21528-2 (A)	
Method	PN-EN ISO 21528-2:2017-08, E-Cultural technique (non-chromogenic media)	
Enterobacteriaceae 37°C	< 10	cfu/g
ZM02A	Yeasts & Moulds E [PB/MBK/40] <10 >1 500 000 /g (1-4) PYM-PF 3M™ Petrifilm™ Rapid Yeast and Mold Cou (A)	
Method	3M™ Petrifilm™ Rapid Yeast and Mold Count Plates, E-Cultural technique (media film)	
Yeast & Moulds	< 10	cfu/g

A = Method accredited

x = Data provided by the customer

Piestrzyńska

Justyna Nowak

Authorized by: Agnieszka Piestrzyńska
Junior Assistant

Justyna Nowak Approved by:
Analytical Service Manager

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Analytical report AR-22-RE-023609-01

Sample code 122-2022-00025659

Issue date 21.03.2022

Client	SFD S.A. ul. Głogowska 41 45-315 Opole POLSKA
* Type of sample	ALLNUTRITION In jelly 1 kg blueberry 005-32419-2851048
* Prescriber	SFD S.A.
* Purchase order date	24.02.2022
* Client Purchase order nr.	1
Transport by	Courier
* Sampling Person	Principal
* Purpose of the testing	fulfillment of legal requirements
* Type of sampling	to guarantee its representativeness
Reception date	08.03.2022
* Batch number	08.2022.130.2022
* Best before date	2022-08-31
* Packaging	manufacturer packaging
Sample condition	acceptable
Transport condition	at ambient temp.
Number of tested samples	1
* Client sample code	5
Start analysis	10.03.2022
End Analysis	18.03.2022

Results / Outcomes

Test code	Parameter	Method	Result	Unit	Uncertainty of measurement
LG3Z8	Isomalt (A)	SLMB Nr. 501.2:2008, mod. [DE Food] , GC-FID	<0,1	* g/100 g	
	Lactitol (A)		<0,1	* g/100 g	
	Maltitol (A)		<0,1	* g/100 g	
	Mannitol (A)		<0,1	* g/100 g	
	Sorbitol (A)		<0,1	* g/100 g	
	Xylitol (A)		<0,1	* g/100 g	
ST05Z	Nitrogen - Kjeldahl (A)	ISO 1871:2009, Titrimetry	0,19	%	± 0,03
	Protein (Nx6,25) (A)		1,19	%	± 0,19

ST06M	Total dietary fibre (A)	AOAC 991.43:1994 , Gravimetry	<0 ,2	* %	
ST0A8	Dry matter (A)	PN-A-88027:1984, Gravimetry	19 ,93	%	± 2,99
	Moisture (A)		80 ,07	%	± 12,01
ST0D9	Carbohydrate calculated (difference) (A)	Rozp.(UE) 1169/2011 z dn. 25.10.2011r. (L304/18), Calculation	18 ,1	%	
	Carbohydrates digestible (A)		18 ,1	%	
	Energy value (kcal) (A)		80	kcal/100 g	
	Energy value (kJ) (A)		340	kJ/100 g	
ST0LH	Content of fat after hydrolysis (A)	PB/CH/16 wydanie 3 z dnia 09.11.2018, Gravimetry	0 ,32	%	± 0,03
ST0SI	C 10:0 (Capric acid) (A)	PN EN ISO 12966-1:2015-01 + AC:2015-06, GC-FID	<0 ,1	* %	
	C 11:0 (Undecanoic acid) (A)		<0 ,1	* %	
	C 12:0 (Lauric acid) (A)		0 ,58	%	
	C 13:0 (Tridecanoic acid) (A)		<0 ,1	* %	
	C 14:0 (Myristic acid) (A)		0 ,68	%	
	C 14:1 (Myristoleic acid) (A)		<0 ,1	* %	
	C 15:0 (Anteisopentadecanoic acid) (A)		<0 ,1	* %	
	C 15:1 (Pentadecenoic acid) + Isomers (A)		<0 ,1	* %	
	C 16:0 (Palmitic acid) (A)		9 ,12	%	
	C 16:1 (Palmitoleic acid) (A)		<0 ,1	* %	
	C 17:0 (Margaric acid) (A)		<0 ,1	* %	
	C 17:1 (Heptadecenoic acid) (A)		<0 ,1	* %	
	C 18:0 (Stearic acid) (A)		3 ,34	%	
	C 18:1 c others (A)		<0 ,1	* %	
	C 18:1 C11 (A)		<0 ,1	* %	
	C 18:1 n9 Octadecan acid (A)		21 ,22	%	
	C 18:1t (Elaidic Acid) (A)		<0 ,1	* %	
	C 18:2 (Linoleic acid) (A)		36 ,05	%	
	C 18:2 (trans/trans) (A)		<0 ,1	* %	
	C 18:3 (alpha-linolenic acid) (A)		24 ,29	%	
	C 18:3 (gamma-linolenic acid) (A)		<0 ,1	* %	
	C 18:3 trans (A)		<0 ,1	* %	
	C 18:4 (Octadecatetraenic acid) (A)		<0 ,1	* %	
	C 20:0 (Arachidic acid) (A)		3 ,34	%	
	C 20:1 (Eicosenoic acid) (A)		<0 ,1	* %	
	C 20:2 Eicosadienoic acid n-6 (A)		<0 ,1	* %	
	C 20:3 (Eicosatrienoic acid) (A)		<0 ,1	* %	
	C 20:4 Eicosatetraenoic/Arachidonic acid (A)		<0 ,1	* %	
	C 20:5 Eicosapentaenoic acid (A)		<0 ,1	* %	
	C 20-3 Eicosatrienoic acid n-6 (A)		<0 ,1	* %	
C 21:0 Henikanozanian metylu (A)	<0 ,1	* %			
C 22:0 (Behenic acid) (A)	<0 ,1	* %			
C 22:1 Docosenoic acid (A)	<0 ,1	* %			

	C 22:1 isomers (A)		<0,1	* %	
	C 22:2 (Docosadienoic acid) (A)		<0,1	* %	
	C 22:4 Docosatetraenoic acid (A)		<0,1	* %	
	C 22:5 Docosapentaenoic acid (Omega 3) (A)		<0,1	* %	
	C 22:6 omega 3 (A)		<0,1	* %	
	C 23:0 (Tricosanoic acid) (A)		<0,1	* %	
	C 24:0 (Lignoceric acid) (A)		<0,1	* %	
	C 24:1 (Nervonic acid) (A)		<0,1	* %	
	C 4:0 Butanoic acid (A)		<0,1	* %	
	C 6:0 (Caproic acid) (A)		<0,1	* %	
	C 8:0 Octanoic acid (A)		1,38	%	
	Mono unsaturated fatty acids (A)		<0,1	* g/100 g	
	Omega-3 fatty acids (A)		<0,1	* g/100 g	
	Omega-6 fatty acids (A)		0,12	g/100 g	± 0,04
	Omega-9 fatty acids (A)		<0,1	* g/100 g	
	Poly unsaturated fatty acids (A)		0,19	g/100 g	± 0,06
	Saturated fatty acids (A)		<0,1	* g/100 g	
	Trans fatty acids (A)		<0,1	* g/100 g	
ST0SR	Salt calculated as NaCl (A)	Rozp.(UE) 1169/2011 z dn. 25.10.2011r. (L304/18), Calculation	0,01	%	± 0.00
ST0Y7	Ash total (A)	PN-A-88022:1959, Weight method	0,34	%	± 0,07
ST15G	Fructose (A)	PB/CH/36 wyd. 4 z dnia 31.10.2019, LC-RI	2,28	%	± 0,32
	Galactose (A)		<0,10	%	
	Glucose (A)		2,90	%	± 0,41
	Lactose (A)		<0,10	%	
	Maltose (A)		<0,10	%	
	Raffinose (A)		<0,10	%	
	Sucrose (A)		<0,10	%	
	Total sugars (A)		5,18	%	± 1,19
ST18R	Content of sodium (A)	PB/CH/38 wyd. 3 z dnia 21.11.2018, Flame photometry method	0,004	g/100 g	± 0.001

* = less than the limit of quantification

A = Method accredited

x = Data provided by the customer

Details of laboratory accreditation:

LG3Z8: Eurofins Institut Dr. Appelt Leipzig (Leipzig) RE000GQ: DIN EN ISO/IEC 17025:2018 DAKkS D-PL-14038-01-00

ST05Z, ST06M, ST0A8, ST0D9, ST0LH, ST0SI, ST0SR, ST0Y7, ST15G, ST18R: Eurofins Polska Sp. (Malbork) PS02: AB 1334

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

JUDGEMENT

The results for the content of individual fatty acids and the sum of trans-fatty acids relate to the fat [g/100 g fat]; contents of other fatty acid groups relate to the sample [g/100 g sample]. sample [g/100 g sample].



Approved by: Alicja Milczarek
Analytical Service Manager

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