ΆΤŪΆΈ¢ φΒΤŁζ ¢ Ë

ΕϕΒŁj ΆŁj ƱΆşȷϕ¢			ȷȶ. Ʊǻǘ´ɞɖǘɞɨ	:	217-20434-2013
ΤȷʔȷΛȷïΕȷΤΆşȷΛΒƱΒϳşΒϳȷŪȷʔȷΕŁj			ȷȶ.ȷ ɜǘɖȶŸǘɞɡ	:	8
Εəɞɨȷ Ŭş Ŭɞʏɜɗǚ, 23067, Greece.			¢ɛ/ɜɗŬƱǛ ŬǻŬɞɛɕφǙɛǙǘɕɕ	:	31/05/2013
ϳ´ɧɣɞ: ũ. ΕȷΤΆşȷΛΒƱΒϳşΒΕ			¢ɛ/ɜɗŬŌɜǛɜɖɕȷ ɜŸəɡǚɖɕ	:	
			¢ɛ/ɜɗŬΒəɞəɐȶʏǚɖɕȷ ɜŸəɡǚɖɖ	:	
ΕϕΒŁj ΆŁj φΆŁüζ ȷϕΒΕ			¢ɛ/ɜɗŬ1ɖɕŌəŭɞǚɖɕ	:	07/06/2013
Τʏŭɞɧɕ	:	217-20434-2013	¢ɛ/ɜɗŬΆ´Ŭɞɣəŭɞǚɖɕ	:	07/01/2015
ΤǗǘɕɞȷɗŬ	:	FOODS (in general)	ΕϕΒŁj ΆŁj φΆŁüζ ȷϕΒş¢ΩŁj Ε		
Ά´ǚɐɛŬɞǚɖ	:	Άş ŁΆΕζ ¢ş ΆʔŁΆΕ	şɐɣɖŬɧ	:	*Courier*
			ΤǗŸǚǘǚɖ	:	*ȷ´ɞǘǚǘ (Acceptable)*
			Εɡǚəǜǘǚŭ	:	*ƱǛɣəǘɕ (container) >100g*
			Εɡɜǘȶɖǚɖ	:	*Ωɡɔǘɞ (Refrigerator)*

ȷƱΒϕΆş ΆΕζ ȷϕȷ

ƱǛŸɛǘɞɞȷ ɜŸəɡǚɖɕ	ȷ´ɞǘɣəǘɛŬ	ζ ɞɜŸǘǛɕ ζ ɣǛɖǚɖɕ	ȳȶɞ ȷɜɕɜǛɡǚɖ	ζ ɣɖɞŭɞɕ
NUTRITIONAL FULL ENZYMIC				
Ωɨɛǘɕ	<10	cfu/gr	10	AOAC R-Biopharm
ζ ɨəɖǘǘɕ	<10	cfu/gr	10	AOAC R-Biopharm
ζ ɞɜŬɞɧȷǚǘǘşɕǛŸ	14.0	gr/100gr	0.1	GLC EAC KŬɞɜɞǚɛɧɕ 2568/91
ΤɕȷǙɛɣɜŬşɕǛŸ	2.7	gr/100gr	0.1	GLC EAC KŬɞɜɞǚɛɧɕ 2568/91
ƱəɡŬɞɧȷǚǘǘşɕǛŸ	1.5	gr/100gr	0.1	GLC EAC KŬɞɜɞǚɛɧɕ 2568/91
trans şɕǛŸ	0.0	gr/100gr	0.1	GLC EAC KŬɞɜɞǚɛɧɕ 2568/91
ΒəɞŸΕŸɞǛŬ	0.4	gr/100gr	0,1	Άɜɞɡɛɞɐ
ȷəŸǘ	4045.0	mg/100gr	-	Τɩŭɞɕϕȷɞǘɞʏɜ əŬɞƱɞǘɜ
Εɡɜɞəɞɐ ΆɜǛɔǘŬɐȷɜɗŬ	898	Kj/100gr	-	ϳ´ɞəɞǚǘɩɕ (Τȷʔ. 1169/2011)
Εɡɜɞəɞɐ ΆɜǛɔǘŬɐȷɜɗŬ	218	Kcal/100gr	-	ϳ´ɞəɞǚǘɩɕ (Τȷʔ. 1169/2011)
şɕǛŸ	18.2	gr/100gr	0.1	Soxhlet Inhouse Method
ϳŭǗŸɜɖŬəǛɕ (ɞəɞɞɞ)	6.0	gr/100gr	0.1	ϳƱΒşΒũŁΕϕΕΤȷ
Άɩŭɛǘɕ Ÿɜǘɕ	12.4	gr/100gr	0.1	AOAC 991.43
Ʊȷʏǘǘɓǘɕ	1.4	gr/100gr	0.1	kjeldahl In house ´ɞɡ ǚǘɞǗǘǚǘ ´ȷɧǘ´ɞ ISO/DIS 8968-2
ϕɣǘȷŬ (ɞəɞɐ)	4.7	gr/100gr	-	ΤqφΕΤȷ ΕϕΛΒũŁζ qʔ Τȷ ŁƱΒϕqʔ
ϳɔȷǙǚɗŬ	57.3	gr/100gr	-	ΤqφΕΤȷ ΕϕΛΒũŁζ qʔ Τȷ ŁƱΒϕqʔ
Βζ ȷ -ȷȷɞɛɧɕŬ ɞɞɜ ɜǚǘɞɡɕ 37ΆC	<10	cfu/gr	10	AOAC R-Biopharm
ΆɜǛɞɓŬǘȷɞɞŬǚǘɞɡɕ 37ΆC	<10	cfu/gr	10	AOAC R-Biopharm
Escherichia coli	<10	cfu/gr	10	AOAC R-Biopharm
Salmonella spp. (ȷ ɜɞɜǛɡǚɖ)	ȷ´ɞɡǚɗŬ	cfu/25 gr	1	Reveal for Salmonella AOAC Aproval License Number 960801

ϳ´Ǚɖɡɜɞɕ Ōəŭɞǚɖɕ ȷ´ɞǗəǘɛŸǘʏ ɜ
Άɛɛ. Ʊɞəɗǘɕ, ɗɞɞəɧɔɞɕ MSc

Β φɞǛɡɕɡɜǘɕ ΆȷɔǙǘȷɞɡ
ũ. ΕǛŬɞŸəɖɕ, ȷ ɖɛɞɧɕ MSc

ϕΒƱȷΛΒʔΆŁʔȷŁ¢şΆΤϕΛΒʔΕΤΒȷʔϕŁũΛȷũΒ. φΆʔ ȷƱȷŁϕΆϕȷŁϳƱΒũΛȷũ¢.

¢´Ǜɕɨ ǚŬɣəɗǚɖ Ǘɨɕȷ Ÿɛɧɞ ǗǗŭǗɛǗǗ ´ɞɡ ´Ǜ ǗŭɧɖɖəŬ ´ȷɕǗŸəɡǚɖ əŬǚǘ Ŭ ɞǗǗəǘɣɔɞȷǚǚɖɐ´ǚǘ´ ɞɖǚɖ ǘɡ ´ȷɕɧȷɜǘɡ Ŭɧ ǘɜ FOOD ALLERGENS LABORATORY (ɐŸəɞɞ ǚɞǗǗɛɧɛɞ ũɞȷɣǗΒȷɔǗɞǚɛɧ). ȷ´Ŭɞȷ Ǚ ǗǗǗɞɖ Ǘɞ´ɞ´ɞɖǚɖ ɐɖɛǗȷɞɐ ŬɞŬǗ ǗǘɞʏɔɞǗǗɖŌəɗǗǘɖɕ, ɞʏȷɕɔȷ Ŭ ǘɞ ɣɔəȷǚǚɖǗǘŭǚǘ ɖɡɜǚɖɕǗɞɡ Ǜɔǘǘǘȷɞɡ (Ŭ ǚǛɣ´ ǗǗǗɞɛɧɜɞ ɖ´əɞȷɖɕ ŬɞŬ ǛŬǛɞʏɞɐ ǘɖ).

Food Allergens Laboratory

[illegible]

[illegible]

[illegible]

[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

Results

[illegible] ISO/IEC 17025:2005 [illegible]

Fatty Acids	%		Omega 3 fatty acids		0.60				
C 4:0 butyric	0		Omega 6 fatty acids		7.70				
C 6:0 Capronic	0		ω 3/ω 6		0.08				
C 8:0 Caprylic	0		ω 6/ω 3		12.83				
C 10:0 Capric	0								
C 12:0 Lauric	0		*ω 3 fatty acids*	*ω 6 fatty acids*					
C 14:0 myristic	0		α C 18:3 cis	C 18:2					
C 14:1 myristoleic	0		C 18:3 trans	C 18:2 trans					
C 15 Pendadecanoic	0		C 20:3 n3	γ C 18:3 cis					
C 15:1 cis-10-pendadecanoic	0		C 20:5n3	C 20:3 n6					
C 16:0 palmitic	11.3		C 22:5 n3	C 20:4 n6					
C 16:1 palmitoleic	0.6		C 22:6 n3				fat% (g/100g)=	18.2	
C 17:0 Heptadecanoic	0								
C 17:1 cis-10 Heptadecanoic	0		Percentage % of Fat				Percentage % of total product		
C 18:0 stearic	3.2		Saturated fatty acids %		14.90		Saturated fatty acids %		2.71
C 18:1 trans	0		Monounsaturated fatty acids %		76.80		Monounsaturated fatty acids %		13.98
C 18:1 oleic	76.2		Polyunaturated fatty acids %		8.30		Polyunaturated fatty acids %		1.51
C 18:2 trans	0		Trans% in total fat		0.00		Trans% in total fat		0.00
C 18:2 linoleic	7.7								
C 20:0 Arachidic	0.4								
C 18:3 trans	0								
C 18:3 linolenic	0.6								
C 20:1 cis-9-Eicosenoic acid	0								
C 21:0 hemicosanoic	0								
C 20:2 eicosadienoic	0								
C 20:3 n3 eikosatrienoic	0								
C 22:0 Behenic	0								
C 20:3 n6 eikosatrienoic	0								
C 20:4 n6 Arachidonic	0								
C 22:1 Erucic	0								
C 23:0 tricosanoic	0								
C 22:2 docosadienoic	0								
C 20:5n3 EPA	0								
C 24:0 Lignoceric	0								
C 24:1 nevronic	0								
C 22:5 n3 cis 7,10,13,16,19-docosapentaenoic	0								
C 22:6 n3 DHA	0		total	100					

[illegible]
[illegible] MSc

[illegible]
[illegible] MSc

[illegible] FOOD ALLERGENS LABORATORY [illegible]