%ÖÖËш ÓÓÌÙÎÌÕÚш+ÈÉÖÙÈÛÖÙà

ƘƔÓш*õ5ÈÙÕÈÓÐш2ÛÙÓшƘÛÏшÍÓÖÖÙ
ƕƘƖƗƕÓш-ÌÈш(ÖÕÐÈÓш ÛÛÐÒÐÓш&ÙÌÌÈÌ
3ÌÓx%ÈßõƕƗƔƖƕƔшƖƛƕƖƘƝш

ÞÞÞõÍÖÖËÈÓÓÌÙÎÌÕÚÓÈÉõÊÖÔ ÔÈÐÓó ÐÕÍÖαÍÖÖËÈÓÓÌÙÎÌÕÚÓÈÉõÊÖÔ

ΆΤŪΆΈ¢ ꝗΒΤĿ ¢Ė

ĖȼΒĿ ΆĿ ƱΆş ȷ ȼ ¢
Τȷ ʔȷ Λȷ ï Ėȷ ΤΆş ȷ ΛΒƱΒɟ ş Βɟ ȷ Ūȷ ʔȷ ĖĿ
Ėǝєɨ ɟ Ŭş Ŭǝɤ ɜďŰ, 23067, Greece.
ɟ ´ ɧɣɞ: ũ. Ėȷ ΤΆş ȷ ΛΒƱΒɟ ş ΒĖ

ĖȼΒĿ ΆĿ ꝗΆĿũɀ ȷ ȼ ΒĖ		
Τɤ ŭɘɧɠ	:	**217-20465-2013**
ΤŬŰɟɔєɟ ďŬ	:	**Fats & Oils**
Ά´ ɘůɐɛ Ŭɜůď	:	**Άş ŁΆĖ ƱĿʔΆş ŁΆĖ**

ȷ ɟ. Ʊɘůŭ´ ɘďŰɘɨ	:	**217-20465-2013**
ȷ ɟ. ȷ ɜŰɗɟ Ƴŭɐg	:	12
¢ ɛ/ɜďŬƱŮɟ ŬǝŬɓɐɠ ꝗŮɓɛ ŬŰɠ	:	31/05/2013
¢ ɛ/ɜďŬŎɜŮɟ ɜďɠ ȷ ɜƳǝgůďɠ	:	31/05/2013
¢ ɛ/ɜďŬΒǝєǝɐɟ ɤ ůďɠ ȷ ɜƳǝgůďɠ	:	
¢ ɛ/ɜďŬ1ďɠ Ŏǝŭɘůďɠ	:	06/06/2013
¢ ɛ/ɜďŬΆ´ Ŭɜɐǝŭɘůďɠ	:	15/12/2014

ĖȼΒĿ ΆĿ ꝗΆĿũɀ ȷ ȼ Βş ¢ ǪĿ Ė		
ş ɐɣď Ŭ ɧ	:	*Courier*
ΤŬŰƳůŰůď	:	*ȷ ´ ɘŭŮŰ (Acceptable)*
Ėgůǝ ŮɟŰůŬ	:	*ƱŮɟ ɐǝŰɠ (container) >100g*
Ėgɜ Űɟ ďůď	:	*Ǫgɔ Ůɘ (Refrigerator)*

ȷ ƱΒȼ Άş ΆĖɀ ȷ ȼ ȷ

ƱŮɟ Ƴɛ ŰŮɟ ɘɐȷ ɜƳǝgůďɠ	ȷ ´ ɘŰɟǝŮɛ Ŭ	ɀ ɘɜƳŭŮɠ ɀ ɣŮɟ ďůďɠ	ȳ ɟ ɞ ȷ ɜɶɜŮɟůďɠ	ɀ ɣďɘŭɐɠ
Ȼɨ ɛ Ůɠ ɀ ɨ ǝďŰɠ	**3.1 x 10^1**	**cfu/gr**	10	AOAC R-Biopharm
ɀ ɘɜ Ŭɧɟ ŮŰş ɘ´ Ůɟ Ƴ	**14.9**	**gr/100gr**	0.1	GLC EΆC KŬɜɘɜɘůɛ ɧɠ 2568/91
Τɛɟ Ůɛ ɣɜ Ŭş ɘ´ Ůɟ Ƴ	**2.7**	**gr/100gr**	0.1	GLC EΆC KŬɜɘɜɘůɛ ɧɠ 2568/91
Ʊɘǝg Ŭɧɟ ŮŰş ɘ´ Ůɟ Ƴ	**1.6**	**gr/100gr**	0.1	GLC EΆC KŬɜɘɜɘůɛ ɧɠ 2568/91
trans ş ɘ´ Ůɟ Ƴ	**0.0**	**gr/100gr**	0.1	GLC EΆC KŬɜɘɜɘůɛ ɧɠ 2568/91
ΒǝɘƳĖƳɞ Ůɟ Ŭ	**1.8**	**gr/100gr**	0,1	Άɜɐgɛ ɘɐ
ȷ ǝƳŰ	**3122.5**	**mg/100gr**	-	Τɩ ŭɘŮɠ ȼɟ ɘŰɶɤ ɜ ǝŬƱɘŰ ɜ
NUTRITIONAL FULL ENZYMIC				
Ėgɜɘǝɘɐ ΆɜŮɔŬŬɐ ȷ ɜďŬ	**1014**	**Kj/100gr**	-	ɟ ´ ɘǝɘɔɘůŰɞɩ ɠ (Τȷ ʔ. 1169/2011)
Ėgɜɘǝɘɐ ΆɜŮɔŬŬɐ ȷ ɜďŬ	**245**	**Kcal/100gr**	-	ɟ ´ ɘǝɘɔɘůŰɞɩ ɠ (Τȷ ʔ. 1169/2011)
ş ɘ´ Ůɟ Ƴ	**19.2**	**gr/100ml**	0.1	Soxhlet Inhouse Method
ɟ ŭŬŰƳɜďɟ ŬǝŮɠ (ɘǝɘɐɘ)	**15.3**	**gr/100ml**	0,1	ɟ ƱΒş ΒũĿȼĿΤȷ
Άŭɩ ŭɛ ŮɠƳɜŮɠ	**2.3**	**gr/100ml**	0.1	AOAC 991.43
Ʊɟ ɤ ŰŮɓŮɠ	**1.5**	**gr/100ml**	0.1	kjeldahl In house ´ ɘg ůŰďɟ ɶŰŰŬɜůŰ ´ ɟ ɧŰ´ ɘ ISO/DIS 8968-2
ȼ ɣŭɟ Ŭ(ɘǝɘɐ)	**3.4**	**gr/100ml**	-	Τɋ ꝗĿΤȷ Ė ȼ ΛΒũ Ŀɀ ɋ ʔ Τȷ ŁƱΒȼ ɋ ʔ
ɟ ɔɟ Ŭůď Ŭ	**58.3**	**gr/100ml**	-	Τɋ ꝗĿΤȷ Ė ȼ ΛΒũ Ŀɀ ɋ ʔ Τȷ ŁƱΒȼ ɋ ʔ
Βɀ ɟ - ȷ ɟ ɘďɛ ɧɠ Ŭ ɘɘɐ ɜ ůŰɘgɠ 37ΆC	**5.2 x 10^1**	**cfu/gr**	10	AOAC R-Biopharm
ΆɜŮɟ ɘɓŬŰďɟ ɶɘŬůŰɘgɠ 37ΆC	**<10**	**cfu/gr**	10	AOAC R-Biopharm
Escherichia coli	**<10**	**cfu/gr**	10	AOAC R-Biopharm
Salmonella spp. (ȷ ɜɶɜŮɟůď)	**ȷ ´ ɘgůďŬ**	**cfu/25 gr**	1	Reveal for Salmonella AOAC Aproval License Number 960801

Results

ɟ ´ Ů ďgɜɘɠ Ŏǝŭɘůďɠ ȷ ´ ɘŰŰǝŮɛ ƳŰɤ ɜ	**Β ꝗɘŮɠďgɜŰɘɠ ΆɟɔŮůŰďɟ ɶɘ**
Άɛ ɛ. Ʊɘǝɘ ŰŮɠ, ɗɐɘǝɧɔɘɠ MSc	ũ. ĖŮɟ ŬƳǝďɠ, ɟ ďɛɘɧɠ MSc

ȼ Β Ʊȷ ΛΒʔ ΆĿʔ ȷ Ŀ¢ş ΆΤȼ ΛΒʔĿΤΒ ȷ ʔ ȼĿũΛȷ ũ Β. ꝗΆʔ ȷ Ʊȷ ĿȼΆĿȼ ĿɟƱΒũΛȷ ũ ¢.

¢ ´ Ůɟɘɨ ůŬƳǝďŰůď ŬŰɘɟ Ƴɛ ɧɜɘ ŰŰŭŮɓɛ ŬŰŰ, ´ ɘg ´ Ůɟ ŰŬɧďďǝŬ ´ ɟ ɘɠ ŬɜƳǝgůď ǝŬŭŰ Ŭ ɘŰŰǝŮɤɔǝɟ ɐůď ɐ ´ ɐůŰ ´ ɘďŰůď Űɘg ´ ɟ ɘɟɧɜŰɘɠ Ŭ ɧ Űɜ FOOD ALLERGENS LABORATORY (ɐ Ƴǝɘ ůŰɘɧɐ Ŭɘ ũ ɘɟ ɣŬΒɟ ǝŬɜɘɛ ɧ). ȷ ´ Ŭɘɟ Ů ŰŰŬɘď Űɠ ɘ´ ɘ ɘďŭůď ɐ ď ɛ Ů ɘɐ Ŭɜ Ů Ŭɤ ɔɐ ŰďŎǝďŰůď, ɣɤ ɟ ɠɔɟ Ŭ Ű ɣǝɟ ɘůď Űďɟ ŭɘŰ ďgɜɘůďɠ Űɘg Ůɟ ɔŰŰďɟ ɶɘ (Ŭ ɘŰɣ ŰŰŬɛɧɜ ď ´ ǝɘɟ ďɠ ŬŬ Ůɟ Ŭɤ ɔɘ Űď).

Food Allergens Laboratory

[illegible]

[illegible]

[illegible]

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

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

Fatty Acids	%		Omega 3 fatty acids		0.60				
C 4:0 butyric	0		Omega 6 fatty acids		7.90				
C 6:0 Capronic	0		ω 3/ω 6		0.08				
C 8:0 Caprylic	0		ω 6/ω 3		13.17				
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	10.8		C 22:5 n3	C 20:4 n6					
C 16:1 palmitoleic	0.6		C 22:6 n3				fat% (g/100g)=	24.8	
C 17:0 Heptadecanoic	0								
C 17:1 cis-10 Heptadecanoic	0		Percentage % of Fat				Percentage % of total product		
C 18:0 stearic	2.8		Saturated fatty acids %		14.00		Saturated fatty acids %		3.47
C 18:1 trans	0		Monounsaturated fatty acids %		77.50		Monounsaturated fatty acids %		19.22
C 18:1 oleic	76.9		Polyunaturated fatty acids %		8.50		Polyunaturated fatty acids %		2.11
C 18:2 trans	0		Trans% in total fat		0.00		Trans% in total fat		0.00
C 18:2 linoleic	7.9								
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] MSc

[illegible] MSc

[illegible] FOOD ALLERGENS LABORATORY [illegible]