ATŪAE¢ qBTŁ¢ ¢E

EeBłj AŁj UAsje¢

TjPjAj ïEjTAsj ΛBUBJsBJ jŪjPjEŁj
EəcłjŪs Ūbx3dŪd, 23067, Greece.
J´ĥY:8: ū.EjTAsj ΛBUBJsBE

EeBłj AŁj qAHūz jeBE

Txūəĥd	:	**217-20466-2013**
TŪŰłcəłdŪ	:	**Fats & Oils**
A´sůεŪbůd	:	**AsŁAEeAsŁAE**

jJ.Usůŵ´cqłŵcł	:	**217-20466-2013**
jJ.j3ŵłYŵcg	:	6
¢ε/3dŪUŪłŪbŪbcgqůbεŪŵd	:	31/05/2013
¢ε/3dŪŌ3Ūłdłj3Ybgůłł	:	31/05/2013
¢ε/3dŪBəcəəcłx ůłłj3Ybgůłł	:	
¢ε/3dŪ1łłŌəŭcůłł	:	06/06/2013
¢ε/3dŪA´Ūbybŭcůłł	:	07/01/2015

EeBłj AŁj qAHūz jeBs¢QŁj E

sεyłŪĥ	:	*Courier*
TŪŰŷůŰůd	:	*j´cŭŪbŵ (Acceptable)*
EgůəŵłłŪůd	:	*Uŵłybŵŵłł (container) >100g*
Ecg3ŵłłůd	:	*Qlgɔŵ (Refrigerator)*

jUBeAsAEzjej

UŪłYεŪŵłcejj3Ybgůłł	j´cŵybŵεŪ	z cz3YŵŪłł z yŵłłůłł	ȳłłcc jj3ɔɔ3ŵłłůłł	z ydcŭcł	
Ci:εŪłł	**<10**	**cfu/gr**	10	AOAC R-Biopharm	
z i:ełłŵłł	**5.6 x 10^1**	**cfu/gr**	10	AOAC R-Biopharm	
z cz3cŪbĥłłŪůŵŵsŕŪłłY	**15.7**	**gr/100gr**	0.1	GLC EAC KŪbcz3ůεĥłł2568/91	
Tcłłůůεy3Ūs ŕŪłłY	**3.1**	**gr/100gr**	0.1	GLC EAC KŪbcz3ůεĥłł2568/91	
UcəgŪbĥłłůůŵŵsŕŪłłY	**1.8**	**gr/100gr**	0.1	GLC EAC KŪbcz3ůεĥłł2568/91	
trans sŕŪłłY	**0.0**	**gr/100gr**	0.1	GLC EAC KŪbcz3ůεĥłł2568/91	
Bəəy YEYəcŪłłŪ	**0.2**	**gr/100gr**	0,1	Ac3cgεəe	
jəYŵ	**3233.2**	**mg/100gr**	-	Tlūəŵłłe łłcŵcx3əŪbUcŵ3	
NUTRITIONAL FULL ENZYMIC					
Ecg3cəəe Ac3łłłcůůŪbe jəŪ	**1014**	**Kj/100gr**	-	J´cəcəcůŵłłcl(Tj?.1169/2011)	
Ecg3cəəe Ac3łłłcůůŪbe jəŪ	**245**	**Kcal/100gr**	-	J´cəcəcůŵłłcl(Tj?.1169/2011)	
sŕŪłłY	**20.6**	**gr/100ml**	0.1	Soxhlet Inhouse Method	
JūŪŰY3dłłŪbłłł(cəəcl)	**11.4**	**gr/100ml**	0,1	JUBsBūHEeHTj	
Aūlūœłłł Y3łłł	**3.4**	**gr/100ml**	0.1	AOAC 991.43	
UłłxŰłłpłłł	**1.8**	**gr/100ml**	0.1	kjeldahl In house´cg ůŰłłłłœŰŰbůŵ´łłĥŰłł´c ISO/DIS 8968-2	
eyŵłłŪ(cəəe)	**3.8**	**gr/100ml**	-	TqqHTjEeΛBūŁzqPTjŁUBeqP	
Jcłłůůd	**59.0**	**gr/100ml**	-	TqqHTjEeΛBūŁzqPTjŁUBeqP	
Bzj -jJsdεĥłłŪcəəl3ůŵłłggł37AC	**2.7 x 10^2**	**cfu/gr**	10	AOAC R-Biopharm	
A3ŰŰłłcbŪbŰłłłłœŪůŵłłggł37AC	**<10**	**cfu/gr**	10	AOAC R-Biopharm	
Escherichia coli	**<10**	**cfu/gr**	10	AOAC R-Biopharm	
Salmonella spp. (j3ɔɔ3ŵłłůłł)	**j´cůłłd**	**cfu/25 gr**	1	Reveal for Salmonella AOAC Aproval License Number 960801	

J´ŵłłdg3cłłŌəŭcůłłdj´cŰbůεŰx3
Aεε.Ucəcłłłłł, dbəəĥłcłłł MSc

B qbůłłdg3ŵłłłłłAłłcŰůŰłłłłœg
ū.EŵłłŪbYəłłł, łłdεəĥłłł MSc

eBUłłΛB?AE?łŁ¢sATeΛB?ETBł?eHūΛłłūB.qA?łUłłHeAHełłŁłUBūΛłłū¢.

¢´Ūłłcłłůŵdůłłd Ūŵłłłłłłε Ŵūůůbεł ůcůŰŵłłłłłłŵūłłłłłł

ÆTŪÆÉ¢ qBTŁ¢ ¢É

Ÿgзyg ÛŠÛŪ ĥ´ɜ ɵdɔɵі ɛ Ûіd ůÛЬůŪ

Ŭ Ŭ Ÿ ɛ Ûŷ ɵ ɜ Ÿ ɜ gůdd	ɜ´ ɵŰŷ ɜÛůɛ Ū	ɵ ɜ Ÿůŷd ɵ yŰŷ důdd	ȳ ɜ ɜ ɜ Ûgůdd	ɵ ydɵůɵd

Results

Ÿ ɜůɵ ɜ ɜ ɜ yd´ ɵg ůdɛ Ûі ɜɵ ɜ Ûůɜ ɛ Ûůŷ ůі ɛ ɛ ɵ ɜ ɵ # yɵ ɵ g ɜ Ûůɜ Ûůd Ûůd Ū ĥ ůg ɜ Ûŷ ɔ Ûŷ ĥ ɛ Ûі ɵ ůɵŪ ůůŷ ɛ y ɜ ɵ ɜ Ûůŷ ɛ y ɜ ɵ ɜ Ûůŷ ISO/IEC 17025:2005 Ûŷ ɔ Ûůůŷ ɜ ɵ.

Fatty Acids	%		Omega 3 fatty acids		0.80				
C 4:0 butyric	0		Omega 6 fatty acids		7.90				
C 6:0 Capronic	0		ɤ 3/ɤ 6		0.10				
C 8:0 Caprylic	0		ɤ 6/ɤ 3		9.88				
C 10:0 Capric	0								
C 12:0 Lauric	0		*ɤ 3 fatty acids*	*ɤ 6 fatty acids*					
C 14:0 myristic	0		Ū 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	ɔ C 18:3 cis					
C 15:1 cis-10-pendadecanoic	0		C 20:5n3	C 20:3 n6					
C 16:0 palmitic	11.8		C 22:5 n3	C 20:4 n6					
C 16:1 palmitoleic	0.6		C 22:6 n3		fat% (g/100g)=			20.6	
C 17:0 Heptadecanoic	0								
C 17:1 cis-10 Heptadecanoic	0		Percentage % of Fat				Percentage % of total product		
C 18:0 stearic	2.9		Saturated fatty acids %		15.10		Saturated fatty acids %		3.11
C 18:1 trans	0		Monounsaturated fatty acids %		76.20		Monounsaturated fatty acids %		15.70
C 18:1 oleic	75.6		Polyunaturated fatty acids %		8.70		Polyunaturated fatty acids %		1.79
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	0.8								
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					

J´ Ûі dgɜɵgÕ ə ůɵůdd J´ ɵŰůɜůɛ ŸŰɤ ɜ
Æɛɛ. Ŭ ɵ ə dŰd g, dɵ ə ĥ ɔ ɵ g MSc

B qɜůgdgɜŰɵg Æ J ɔ Ûůůd J ɵg
ũ. ÉŰJ Ûɜ Ÿ ə d g, j dɛ ə ĥ g MSc

ɵB Ŭ J ÆB? ÆÉ? J Ł¢ ş ÆTɵÆB? ŁTB J ?ɵłũÆJ ũB. qÆ? J Ŭ J ŁɵÆłɵJ ŁJ ŬBũÆJ ũ¢.
¢ ´ Ûŷ ɵі ůŪ y ə d Ûůd Ûůɵ J Ÿ ɛ ĥ ɜ ɵ ŰŪůůɛ Ûůů, ´ ɵg ´ Ûŷ Ûůĥ d ə Ûɜ ´ J ɵg Ûɜ Ÿ ə gůd ə Ûɜ ůůɜ Ū ɵŰůůɛ Ûůůɜ ´ ɵd ůd ɛ ´ ůůŰ´ ɵd ůd Ûůg ´ J ɵ ĥ ɜ Ûůg Ū ĥ Ûůɜ FOOD ALLERGENS LABORATORY (ɛ Ÿ ə ə ɵ ůɵ Ûůůɛ ĥ ɛ Ûі ɵ ũ ɵ J y Ū/BJ ɔ Ûɜ ůі ɛ ĥ). J ´ Ûɜ ɵ J Ûі Ûůůɜ d Ûůɵ´ ɵ´ ɵd ůd ɛ d ɛ Ûŷ ə ɵ ɛ Ûɜ Ū Ûŷ Ûɜ ɔ ɵ ɛ Ûůg Ôə d Ûůd g, ɵ x J ɵ J ɔ J Ū Ûі ɛ y ɔ ə J ůd Ûůg ü ə Ûі d g ɜ ůd d g Ûůg Ûŷ ɔ Ûůůŷ ɵg (Ûŷ ůŷ´ Ûůůɜ ɛ ĥ ɜ ɵ d´ ə ɛ J d g Ûɜ Ū Ûŷ Ûɜ ɔ ɵ ɛ Ûůg).