State Veterinary and Food Institute
Veterinary and Food Institute in Dolny Kubin

SNAS
Reg. No. 486/S-117

A/N – accredited / unaccredited tests

Testing laboratory Dolný Kubin

Janoskova 1611/58, 026 01 Dolny Kubin ,Slovakia
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ALASKA FOODS s.r.o.
Vajkovce 143 044 43
Vajkovce

TEST REPORT No 3843/2020 - 2 zo 4

Identification number of sample: H1914/2020

2. Alaska Coconut Cream, corn tubes filled with cream with coconut flavour 18g

Customer : ALASKA FOODS s.r.o., 044 43 Vajkovce 143 VAT number: 471189 71

Producer: ALASKA FOODS s.r.o., 044 43 Vajkovce 143
Date of receipt the test item(s) to the laboratory : 13.3.2020
Time : 08:50
Batch number : 4/3/2021
Form of consignment : by post

Designation : Domestic market The date of ending analysis : 31.3.2020

Test results

Sensory analysis :
Package : Aluminium foil with color labelling,thermally closed, clean, intact
Appearance and color : light brown corn tubes, filled with cream white filling
Consistency : tubes fragile, rigid
Smell and taste : based on the ingredients used, without any foreign smell and taste

Metod used :
SOP 2.1.56 A Senzory analysis and labelling of foodstuff.

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Physical and chemical tests:

Parameter	method	A/N	unit	Result	Uncertainty	limit
Total protein	SOP 2.2.12	**A**	g/100g	**6,92**	±5,3%	
Fat	SOP 2.2.14	A	g/100g	**33,20**	±2,5%	
Ash	SOP 2.2.19	A	g/100g	**1,99**	±6,6%	
Dry matter	SOP 2.2.21	A	g/100g	**97,47**	±2%	
Energy value kcal	**Calculation**	A	kcal/100g	**539,05**	±10%	
Energy value kJ	**Calculation**	A	kJ/100g	**2287,2**	±10%	
Carbohydrates	**Calculation**	A	g/100g	**55,36**	±10%	

Methods used:

SOP 2.2.19	A Determination of ash in food
SOP 2.2.14	A Determination of fat extraction after hydrolyses (Weibull)
SOP 2.2.21	A Determination of water, moisture, dry matter (gravimetrically).
SOP 2.2.12	A Determination of contain of proteins according to Kjeldahl
Calculation	A

Microbiological analysis:

Parameter	A/N	Results	Unit	limit	U
Salmonella spp.	A	**absence**	/25g	absence	

Methods used :

STN EN ISO 6579-1 A Horizontal method for detection, enumeration and serotyping of bacteria Salmonella. Part 1: Detection method of Salmonella spp.

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Chemical and other analysis :

Parameter	Method	A/N	Unit	Result	U	Limit
sodium	SOP 1.1.13	N	g/100g	**0,136**	±8%	
fructose	SOP 1.2.13	A	%	**<0,5**		
glucose	SOP 1.2.13	A	%	**<0,5**		
saccharose	SOP 1.2.13	A	%	**18,5**	±7%	
maltose	SOP 1.2.13	A	%	**<0,5**		
lactose	SOP 1.2.13	A	%	**13,9**	±7%	
Sum of sugars by HPLC	SOP 1.2.13	A	g/100g	**32,40**	±8%	
Saturated fatty acids - sum	SOP 1.2.72	A	g/100g	**8,43**	±4%	
monounsaturated fatty acids - sum	SOP 1.2.72	A	g/100g	**15,41**	±2%	
polyounsaturated fatty acids – sum	SOP 1.2.72	A	g/100g	**2,72**	±3%	
transunsaturated fatty acids – sum	SOP 1.2.72	A	g/100g	**<0,05**		
Butyric adid $_{c4:0}$	SOP 1.2.72	A	%	**<0,05**		
Capronic acid $_{c6:0}$	SOP 1.2.72	A	%	**<0,05**		
Caprylic acid $_{C8:0}$	SOP 1.2.72	A	%	**<0,05**		
Capric acid $_{C10:0}$	SOP 1.2.72	A	%	**<0,05**		
Undecanoic acid $_{C11:0}$	SOP 1.2.72	A	%	**<0,05**		
Lauric acid $_{C12:0}$	SOP 1.2.72	A	%	**<0,05**		
Tridecanoic acid $_{C13:0}$	SOP 1.2.72	A	%	**<0,05**		
Miristic acid $_{C14:0}$	SOP 1.2.72	A	%	**<0,05**		
Miristoleic acid $_{C14:1}$	SOP 1.2.72	A	%	**<0,05**		
Pentadecanoic acid $_{C15:0}$	SOP 1.2.72	A	%	**<0,05**		
cis-10-Pentadecenoic acid $_{C15:1}$	SOP 1.2.72	A	%	**<0,05**		
Palmitic acid $_{C16:0}$	SOP 1.2.72	A	%	**1,60**	±4%	
Palmitoleic acid $_{C16:1}$	SOP 1.2.72	A	%	**<0,05**		
Heptadecanoic acid $_{C17:0}$	SOP 1.2.72	A	%	**<0,05**		
cis-10-heptadecanoic acid $_{C17:1}$	SOP 1.2.72	A	%	**<0,05**		
Stearic acid $_{C18:0}$	SOP 1.2.72	A	%	**6,84**	±4%	
Oliec acid $_{C18:1n9c}$	SOP 1.2.72	A	%	**15,41**	±2%	
Elaidic acid $_{C18:1n9t}$	SOP 1.2.72	A	%	**<0,05**		
Linoleic acid $_{C18:2n6c}$	SOP 1.2.72	A	%	**2,72**	±3%	
Linolelaidic acid $_{C18:2n6t}$	SOP 1.2.72	A	%	**<0,05**		
Linolenic acid $_{C18:3n3}$	SOP 1.2.72	A	%	**<0,05**		
Gamalinolenic acid $_{C18:3n6}$	SOP 1.2.72	A	%	**<0,05**		
Arachidic acid $_{C20:0}$	SOP 1.2.72	A	%	**<0,05**		
csi-11-Eicosenoic acid $_{C20:1}$	SOP 1.2.72	A	%	**<0,05**		
cis-11,14-Eicosadienoic acid $_{C20:2}$	ŠPP 1.2.72	A	%	**<0,05**		
cis-11,14,17-Eicosatrienoic acid	SOP 1.2.72	A	%	**<0,05**		
cis-8,11,14-Eicosatrienoic acid $_{C2}$	SOP 1.2.72	A	%	**<0,05**		
Arachidonic acid $_{C20:4n6}$	SOP 1.2.72	A	%	**<0,05**		
cis-5,8,11,14,17-Eicosapentaenoic acid $_{c20:5n3}$	SOP 1.2.72	A	%	**<0,05**		
Heneicosanoic acid $_{C21:0}$	SOP 1.2.72	A	%	**<0,05**		
Behénic acid $_{C22:0}$	SOP 1.2.72	A	%	**<0,05**		
Erucic acid $_{c:1n9}$	SOP 1.2.72	A	%	**<0,05**		

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Chemical and other analysis :

Parameter	Method	A/N	Unit	Result	U	Limit
cis-13,16-docosadienoic acid $_{C22:}$	SOP 1.2.72	A	%	**<0,05**		
cis-4,7,10,13,16,19-Docosahexaenoic acid $_{c22:6n3}$	SOP 1.2.72	A	%	**<0,05**		
Tricosanoic acid $_{C23:0}$	SOP 1.2.72	A	%	**<0,05**		
Lignoceric acid $_{C24:0}$	SOP 1.2.72	A	%	**<0,05**		
Nervonic acid $_{C24:1}$	SOP 1.2.72	A	%	**<0,05**		
omega-3-fatty acids	SOP 1.2.72	A	%	**<0,05**		
omega-6-fatty acids	SOP 1.2.72	A	%	**2,72**	±3%	
Salt	**Calculation**	N	g/100g	**0,340**	±8%	

Remark :
saturated fatty acids, monounsaturated fatty acid, polyunsaturated fatty acid – the calculation is based on total fat 33,20%.

Method Used :

SOP 1.1.13	N	Determination sodium of AAS method
SOP 1.2.72	A	Determination of fatty acids of GC/FID
SOP 1.2.13	A	Determination of sugars content by HPLC method
Calculation	N	

ELISA Determination of alergens :

Parameter	Method	A/N	Unit	Result	U	Limit
gluten	SOP 3.8.1.13	A	mg/kg	**<5,0** ^{LOQ}		max.20,00
gliadin	SOP 3.8.1.13	A	mg/kg	**<2,5** ^{LOQ}		

^{LOQ} **– Limit of quatification**

producer	ELISA kitt	batch number kitt	expiration
R-Biopharm	Ridascreen Gliadin R7001	15139	11-2020

Method used : SOP 3.8.1.13 A Determination of alergens by ELISA methods

Judgement of accordance/discordance:

Received sample in examinated parameters is in accordance with requirements of Decree of Ministry of Agriculture and Ministry of Health of the Slovak republic (MA and MH SR) from 6th of February 2006 No. 06267/2006-SL, concerning the microbiological requirements for food and their labels as amended, Appendix

Result of gluten is in accordance with Commission Regulation (EC) No 41/2009 of 20 January 2009 concerning the composition and labelling of foodstuffs suitable for people intolerant to gluten.

Received sample is in accordance with Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety

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Used abbreviations:
***** - Sample out of limit
mg/kg k.f. - Expressed in the form of consumerist
SA / SN - labeled as such tests are examined subcontracted and are / are not accredited
U - Measurement uncertainty (relative if marked %, otherwise absolute)

Date of issue of report: 2.4.2020

Responsible for accuracy: Dipl.Ing. Daniela Matisová

Copy will be received: 1x AlaskaFoods s.r.o., 044 43 Vajkovce 143,044 43
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Authorized by: .....
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