

TEST CERTIFICATE No.: 4654/2014

Testing laboratory: EUROFINS BEL/NOVAMANN s. r. o. Komjatická 73, 940 02 Nové Zámky Slovakia Place of work: Testing laboratory Nové Zámky Komjatická 73, 940 02 Nové Zámky, Slovakia tel.: +421-35-6429286, +421-35-6428336 fax: +421-35-6447011 SekretariatNZ@eurofins.sk, MarketingNZ@eurofins.sk, www.eurofins.sk	Customer: ALASKA FOODS s.r.o., 044 43 Vajkovce 143 Slovenská republika
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Product's information: Description: Alaska Hazelnut Cream Producer: Alaska Foods s.r.o., 044 43 Vajkovce 143, SR Gross weight (Volume): 18 g Best before: 27.12.2014

Information about Sampling: Sampler: customer

Date of Sample Receipt: 13.01.2014	Date of Testing: 13.01.2014 - 31.01.2014	Certificate issued on: 31.01.2014
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Microbiological tests

Parameter	Unit	Allowed Value	Measured Value	Uncertainty*	Testing method /Process variance	SL	E	TT
Salmonella sp.	25g	absence	absence	-	STN EN ISO 6579	NZ	S	A

Physical and chemical tests

Parameter	Unit	Allowed Value	Measured Value	Uncertainty*	Testing method /Process variance	SL	E	TT
Lauric Acid (12:0)	g/100g fat	-	<0,5	-	ŠPP ORG.M.047 GC-FID	NZ	-	A
Myristic Acid (C14)	g/100g fat	-	1	8%	ŠPP ORG.M.047 GC-FID	NZ	-	A
Palmitic Acid (C16)	g/100g fat	-	38	2%	ŠPP ORG.M.047 GC-FID	NZ	-	A
Palmitoleic Acid (C16:1)	g/100g fat	-	<0,5	-	ŠPP ORG.M.047 GC-FID	NZ	-	A
Stearic Acid (C18)	g/100g fat	-	4,81	3%	ŠPP ORG.M.047 GC-FID	NZ	-	A
Oleic Acid (18:1)	g/100g fat	-	40,9	2%	ŠPP ORG.M.047 GC-FID	NZ	-	A
Linoleic Acid (C18:2)	g/100g fat	-	11,8	3%	ŠPP ORG.M.047 GC-FID	NZ	-	A
Linolenic Acid (C18:3)	g/100g fat	-	1,08	8%	ŠPP ORG.M.047 GC-FID	NZ	-	A
Arachidic Acid (C20)	g/100g fat	-	<0,5	-	ŠPP ORG.M.047 GC-FID	NZ	-	A
cis-11-Eicosenoic Acid (C20:1)	g/100g fat	-	<0,5	-	ŠPP ORG.M.047 GC-FID	NZ	-	A
Saturated fatty acids	g/100g	-	13,55	-	ŠPP ORG.M.047 GC/Calculation	NZ	-	A
Monounsaturated acids	g/100g	-	12,97	-	ŠPP ORG.M.047 GC/Calculation	NZ	-	A
Polyunsaturated acids	g/100g	-	3,93	-	ŠPP ORG.M.047 GC/Calculation	NZ	-	A
Asclepic Acid (18:1,11c)	g/100g fat	-	1,11	8%	ŠPP ORG.M.047 GC-FID	NZ	-	A
Fructose	g/100g	-	ND	-	ŠPP ORG.M.040 HPLC-RID	NZ	-	A
Glucose	g/100g	-	ND	-	ŠPP ORG.M.040 HPLC-RID	NZ	-	A
Maltose	g/100g	-	ND	-	ŠPP ORG.M.040 HPLC-RID	NZ	-	A
Lactose	g/100g	-	7,1	16%	ŠPP ORG.M.040 HPLC-RID	NZ	-	A
Saccharose	g/100g	-	26,7	8%	ŠPP ORG.M.040 HPLC-RID	NZ	-	A
Gladiin	mg/kg	-	<2,50	-	ŠPP INO.M.127 A ELISA	NZ	-	A
Xylose	g/100g	-	ND	-	ŠPP ORG.M.040 HPLC-RID	NZ	-	A
Gluten	mg/kg	max. 20,00	<5,00	-	ŠPP INO.M.127 A ELISA / vypočet	NZ	S	A
Sum of sugars by HPLC	g/100g	-	33,8	-	ŠPP ORG.M.040 HPLC-RID	NZ	-	A
Ash	g/100g	-	2,57	2%	ŠPP INO.M.036 gravimetric method	NZ	-	A
Dry matter	g/100g	-	97,02	2%	ŠPP INO.M.035 gravimetric method	NZ	-	A
Fat	g/100g	-	32,07	2%	ŠPP ORG.M.021 gravimetric method	NZ	-	A
Carbohydrates	g/100g	-	56,31	-	ŠPP ORG.M.028 calculation	NZ	-	-
Energy value	kJ/100g	-	2247	-	ŠPP ORG.M.028 calculation	NZ	-	A
Energy value	kcal/100g	-	538	-	ŠPP ORG.M.028 calculation	NZ	-	A
Sodium as the equivalent salt	g/100g	-	0,305	-	Calculation	NZ	-	-
Total protein	g/100g	-	6,07	6 %	ŠPP INO.M.077 titrimetric method	NZ	-	A

Parameter	Unit	Allowed Value	Measured Value	Uncertainty*	Testing method /Process variance	SL	E	TT
Sodium	g/100g	-	0,12	10%	LS-PP-CH-2/18	TR	-	A

Sensory analysis	Testing method	TT
Packaging: PP bag with color printing closed welding Consistency and appearance: corn fragile tubes filled with hazelnut stuffing, whole Taste and smell: sweet, hazelnut Free from foreign odors and flavors.	ŠPP SA.M.004	A

Name of ELISA kit : Ridascreen Gliadin R7001
 Producer: R- biopharm
 Lot number: 14173
 Date of expiry: 09.2014

Appraisal of accordance/disordance:

Tested sample is satisfied according to Codex Alimentarius No. 06267/2006-SL of Slovak Republic, part No. 24 - chocolate and confectionary.

Result of measurement complies with requirements given in COMMISSION REGULATION (EC) No 41/2009 of 20 January 2009 concerning the composition and labelling of foodstuffs suitable for people intolerant to gluten.

Warning: Test results cannot be substituted by any inspection or certification of products.

- Notes:**
- E - evaluation
 - S - satisfied
 - NS - not satisfied
 - ŠPP, LS-PP-CH - Standard operation procedure
 - ND - not detected by given method
 - CFU - Colony forming unit
 - NM - necessary quantity
 - m - the highest allowed value at the case of one sample
 - M, c - "M" highest allowed value for the number "c" at the case of 5 sample's evaluation
 - * - uncertainty determined by extension coefficient k=2 (with probability of 95%) does not include the uncertainty of sampling.
 - uncertainty given in units of analysed parameter reflects the uncertainty to the result of measurement.
 - uncertainty given in % reflects the uncertainty from the result of measurement.
 - SL - analysing laboratory: BA-Bratislava, NZ-Nové Zámky, PN-Piešťany, TR-Turčianske Teplice, RK-Ružomberok, TV-Trebišov
 - TT - type of test
 - A - accredited test executed at the own test laboratory
 - N - non accredited test executed at the own test laboratory
 - SA - accredited test executed under the subcontract
 - SN - unaccredited test executed under the subcontract

Disclaimer:

Gauges and measuring equipment used for testing were calibrated or attested in accordance with the valid metrological instructions.

The above mentioned test results refer to the tested sample only!

The result given in this Test Certificate and marked as non accredited test shall not be a subject of accreditation.

The result given in this Test Certificate and marked as sub- delivery is the result of a Subcontractor's gauging made under the terms and conditions of a contract concluded eith him.

It's not possible reproduce or incorporate the test certificate into promotional materials without laboratory written authorization!

SNAS is a Signatory to the Multilateral Agreement MRA ILAC on the certificate mentioned area and have had license for using the combined mark MRA.

Tests results have been electronically validated by: Ing. Ladislav Nagy

Worked out by: Andrea Gyénová
 No. of document: 3555/2014

Test Certificate approved by:
 Ing. Ladislav Nagy
 Expert specialist