

Analysis report

Report No. N00007808001-O1

VandeMeester.com

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 Report date : 16-11-2023
 PO :
 PO date : 20-10-2023
 PO through :
 PO Details :

Sample : Stroopwafel syrup

Packaging : Plastic jar

 Ref.No.Nutrilab : N00007808001
 Sample delivery : Post/Courier
 Sample temperature : Room temperature
 Condition sample : Sample and packaging intact

Test code	Test name	Result TO	Unit	Nuts	Customer Spec	Analysis start date
Microbiological analysis						
45	Water activity	0.610		Q		23-10-2023
General						
11.1	Moisture 80 °C	11.1	%	Q		23-10-2023
40	Dry matter	88.9	%			20-10-2023
52.1	Crude Protein - Dumas, N x 6.25	< 0.5	%	Q, BLOQ		24-10-2023
121.1	Crude Fat, after pre-extraction and hydrolysis	12.5	%	Q		26-10-2023
190.1	Dietary fiber	< 0.5	%	BLOQ		23-10-2023
200.1	Raw ash	0.65	%	Q		24-10-2023
250.1	Starch, total	7.3	%	Q		25-10-2023
312	Sugar pattern					13-11-2023
314	Fructose	2.4	%			
316	Galactose	< 0.2	%	BLOQ		
322	Lactose	< 0.2	%	BLOQ		
318	Glucose	7.2	%			
324	Maltose	3.7	%			
326	Sucrose	25.1	%			
323	Sugar total	38.3	%			
331	Carbohydrates	45.6	g/100g			20-10-2023
1020	Energy value (Nutrition)					20-10-2023
1020	kJ	1243	kJ/100 g			
1020	kCal	296.1	kcal/100g			
Fatty acid pattern						
540	Fatty acid composition					02-11-2023
946	C4:0 Butyric acid	<0.1	% relative	Q, BLOQ		
951	C6:0 Caproic acid	<0.1	% relative	Q, BLOQ		
952	C8:0 Caprilic acid	<0.1	% relative	Q, BLOQ		

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954	C10:0 Capric acid	< 0.1	% relative	Q, BLOQ
955	C11:0 Undecanoic acid	< 0.1	% relative	BLOQ
956	C12:0 Lauric acid	0.3	% relative	Q
957	C14:0 Myristic acid	0.9	% relative	Q
958	C14:1 Myristoleic acid	< 0.1	% relative	Q, BLOQ
962	C15:0 Pentadecanoic acid	< 0.1	% relative	Q, BLOQ
963	C15:1	< 0.1	% relative	BLOQ
964	C16:0 Palmitic acid	37.5	% relative	Q
965	C16:1 Palmitoleic acid	0.2	% relative	Q
968	C17:0 Margaric acid	0.1	% relative	Q
969	C17:1	< 0.1	% relative	Q, BLOQ
971	C18:0 Stearic acid	4.6	% relative	Q
972	C18:1 9c Oleic acid	41.3	% relative	Q
950	C18:1, 11c Vaccenic acid	< 0.1	% relative	Q, BLOQ
973	C18:2 9c, 12c Linoleic acid	9.6	% relative	Q
974	C18:3n3 Alpha-linolenic acid	1.4	% relative	Q
960	C18:3n6 Gamma-linolenic acid	< 0.1	% relative	Q, BLOQ
976	C20:0 Arachidic acid	0.5	% relative	Q
977	C20:1 Eicosenoic acid	0.4	% relative	Q
978	C20:2 Eicosadienoic acid	0.1	% relative	Q
994	C20:3n6	< 0.1	% relative	Q, BLOQ
995	C20:3n3	< 0.1	% relative	Q, BLOQ
981	C20:4 Arachidonic acid	< 0.1	% relative	Q, BLOQ
982	C20:5n3 Eicosapentaenoic acid	0.1	% relative	Q
983	C22:0 Behenic acid	0.2	% relative	Q
984	C22:1 Erucic acid	< 0.1	% relative	Q, BLOQ
985	C22:2 Docosadienoic acid	< 0.1	% relative	Q, BLOQ
988	C22:5n3 Docosapentaenoic acid	< 0.1	% relative	Q, BLOQ
998	C22:6n3 Docosahexaenoic acid	< 0.1	% relative	Q, BLOQ
996	C24:0 Lignoceric acid	0.1	% relative	Q
997	C24:1 Nervonic acid	0.1	% relative	Q
941	Trans fatty acids	0.2	% relative	
942	Saturated fatty acids	44.3	% relative	
943	Monounsaturated fatty acids	43.9	% relative	
944	Polyunsaturated fatty acids	11.6	% relative	
945	Unsaturated fatty acids	55.4	% relative	
934	Omega-3 fatty acids	1.5	% relative	
935	Omega-6 fatty acids	9.8	% relative	
936	Omega-9 fatty acids	41.9	% relative	
937	Omega-3/-6 ratio	0.2		

Metals & Minerals

6214	Sodium Chloride (NaCl)	0.51	g/100g		20-10-2023
6011.1	Sodium (Na)	2000	mg/kg	Q	02-11-2023

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Sample end date: 11/16/2023

Applied analysis methods:

Test code	Test name	Method	Place
331	A331 - Carbohydrates - Calculation	A331 - Calculation	I01
40	Dry matter	Calculated based on the moisture content	I01
45	A045 - Water activity	A045 - In accordance with NEN-EN-ISO 18787	I01
6214	Sodium Chloride (NaCl)	Calculated based on sodium content	I01
312	A312 - Sugar cartridge - HPAE-PAD	A312 - Own method	I01
190.1	A190 - Dietary fiber - ANKOM	A190 - Equivalent to AOAC 991.43	I01
1020	Energy value (Nutrition)	In accordance with NEVO	I01
540	A540 - Fatty acid composition - Boron trifluoride method, GC-FID	A540 - In accordance with NEN-EN-ISO 12966-2 / 12966-4	I01
6011.1	A6000 - Sodium (Na) - ICP-OES	A6000 - In-house method (analysis equivalent to NEN-EN 15510)	I01
200.1	A200 - Crude ash - gravimetry	A200 - In-house method (analysis equivalent to EC Regulation 152/2009, Annex III (pb. L.54/50-51)	I01
52.1	A052 - Crude Protein - Dumas, N x 6.25	A052 - In-house method (analysis in accordance with NEN-EN-ISO 16634)	I01
121.1	A121 - Crude Fat - Petroleum ether extraction (after pre-extraction and hydrolysis)	A121 - In-house method (analysis equivalent to EC Regulation 152/2009, Annex III (pb. L.54/37-39)	I01
11.1	A011 - Moisture 80 °C - gravimetry, on sand, vacuum incubator	A011 - In-house method (analysis equivalent to EC Regulation 152/2009, Annex III (pb. L.54/12-14)	I01
250.1	A250 - Starch, total - polarimetry	A250 - In-house method (analysis equivalent to EC Regulation 152/2009, Annex III (pb. L.54/47-50)	I01

Place

I01 L136 Giessen (NL)

Explanation of abbreviations and symbols:

italics Information provided by client

TO Result based on original matter (sample as received)

DM Result based on dry matter, the DM percentage is specified in the test notes. Eg: DM88 means based on 88% dry matter.

Q RvA accredited test (ISO IEC 17025)

b BRC

L GMP

v nov

Result does not meet specification (Spec.)

BLOD Below detection level

BLOQ Below quantification level

WLOQ Within quantification levels

ALQ Above level of quantification

ALOD Above detection level

Disclaimers:



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Operational manager: Thomas Boogaard