



# Food Allergens Laboratory

CRETE: Posidonos 1, Violi Xaraki, 74100, Rethymno, Greece, Tel/Fax: +30 28310 24423

ATHENS: 40, K.Varnali Str, 4th floor, 14231, Nea Ionia, Attiki, Greece, Tel/Fax:+30210 2712498

www.foodallergenslab.com

mail: [info@foodallergenslab.com](mailto:info@foodallergenslab.com)

## TEST REPORT

CLIENT DETAILS		Certificate No. : 1812-GR51334-16-02	
ΤΣΑΓΚΑΔΟΠΟΥΛΟΣ Α. - ΡΟΜΦΑΙΑΣ Ν. Ο.Ε    ΑΜΥΓΔΑΛΕΑ ΑΛΑΜΑΝΑΣ 33, 38334, ΒΟΛΟΣ,		Issue No. : 2	
		Date Received : 01/11/2016	
		Start of Analysis : 01/11/2016	
		End of Analysis :	
		Date of Issue No. 1 : 03/11/2016	
		Date of Reissue : 03/11/2016	
SAMPLE DETAILS		SAMPLING PROCESS DETAILS	
Code : 1812-GR51334-16	Order No : 52399	Sampled by : Πελάτης (Client)	
Category : Fats & Oils		Condition : Αποδεκτή (Acceptable)	
Description : ALMOND OIL, PRODUCTION: 26/10/2016		Packaging : Περιέκτης (container) >100g	
		Preservation : Ψυγείο (Refrigerator)	

## RESULTS

Parameters of Analysis	Result	Units	Detection Limit (DL)	Method	U <sup>2</sup>
Acidity	<DL	% (w/w)	0.04	Athens Lab-O 1014A In house method based on American Oil Chemists Society, Official method Ca 5a-40, 1997	

The above tests are included in the current Schedule of Accreditation of this Laboratory under ELOT EN ISO/IEC 17025:2005 (ESYD, Accreditation Certificate No 489)

<sup>2</sup> U: Combined uncertainty at 95% confidence level.

Parameters of Analysis	Result	Units	Detection Limit (DL)	Method	
Total Aflatoxins	<DL	µg/Kg	0.5	Competitive ELISA	
Peroxide Value	<DL	mEq O2/kg	0.31	internal method (O 1023A), based on American Oil Chemists' Society, Official method Cd 8-53, 2009	
Special Absorption Coefficient (ΔK)	0.000	-	-	EEC Reg. 2568/91	
Absorption Coefficient for λ=232nm (K 232)	2.114	-	-	EEC Reg. 2568/91	
Absorption Coefficient for λ=270nm (K 270)	0.122	-	-	EEC Reg. 2568/91	

### Lab Director

G. Siragakis, Chemist MSc

### Athens Laboratory Supervisor

Dr Lampidonis Ant., Agronomist MSc, PhD

### Crete Laboratory Supervisor

Emm. Politis, Biologist MSc  
Results Supervisor

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