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Customer number : D05867

Sample characteristics

Sample number : M17017594004
Date Sample recieved : 18-8-2017
Productname : ASU Forte
External code : 17G18
Product code customer : ASU
Additional info : exp. date: 08-2019
Sampling date : 17-8-2017
Matrix (identified as) : Food products

Parameter	Method	Result	Unit
Arsenic (As)	ANAL-10222 Q	<0,050	mg/kg
Cadmium (Cd)	ANAL-10222 Q	<0,010	mg/kg
Mercury	ANAL-10222 Q	<0,010	mg/kg
Lead	ANAL-10222 Q	<0,050	mg/kg
Aerobic plate count 30°C	ANAL-10196 Q	<10	CFU/g
Escherichia coli plate count 44°C	ANAL-10220 Q	<10	CFU/g
Yeasts & moulds plate count	ANAL-10165 Q	<10	CFU/g
Salmonella (MSRV)	ANAL-10188	not detected	/25 g

Veghel, 23 augustus 2017

Manager Analytical Services
H.J.M. Lamers

Q = accredited by RvA (certificate L053), (Q' by given certificate number), G = certified according to GMP+, QS = approved by QS, Extern = subcontracted.
* = indicative value. ** = analyses not started within required time frame. *** = micro organisms present. **** = sample date missing

The analysis is performed in the period between the date of sample receipt at NutriControl and the date of reporting. Microbiological analysis of perishable products is started within 24 hours of samples receipt, unless otherwise stated. The analytical results are valid for the delivered sample material only. Information about measurement uncertainty can be delivered on request. General terms and conditions apply to all services and the supply of goods and products. These can be found on www.nutricontrol.nl.
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