

Test Report

Test Report No.: 23/17165/72781 Linden, 30.11.2023

Sample: B-1
Packing: foil bag

Sampling location: not stated Sampling date: not stated
Sampler: customer

Arrival: 15.11.2023 Analysis period: 15.11.2023 - 30.11.2023

Test results:

Sensory testing, simply descriptive (Method DIN 10964 2014-11):

Appearance: free flowing, white powder
Odour: no noticeable odour
Flavour: sour
Consistency: free flowing, very fine powder

Parameter	Method	Unit	Result
Total volatile matter	ASU L 01.00-27 1988-12, Drying 103 °C	g/100g	0,29
Water	ASU L 13.00-39 2018-06 mod., Karl Fischer Titration ^{HB}	g/100g	0,04
Sodium	DIN EN ISO 11885 (E 22) 2009-09, ICP-OES	g/100g	0,035
Arsenic	DIN EN 17294-2 2017-01, ICP-MS	mg/kg	< 0,02
Lead	DIN EN 17294-2 2017-01, ICP-MS	mg/kg	< 0,02
Cadmium	DIN EN 17294-2 2017-01, ICP-MS	mg/kg	< 0,02
Mercury	DIN EN 17294-2 2017-01, ICP-MS	mg/kg	< 0,02

<: below limit of quantification

^{HB}: testing at Bremen location

Microbiological testing

Parameter	Method	Unit	Result
pH value	ASU L 06.00-2 1980-09, Elektrometric		3,26
Total aerobic count	ASU L 00.00-88 2015-06	cfu/g	< 100
Coag.-pos. Staphylococci	ASU L 00.00-55 2004-12	cfu/g	< 100
Coliform bacteria	ASU L 01.00-03 1987-03	cfu/g	< 10
E. coli	ISO 16649-2 2009-12	cfu/g	< 10
Salmonella	ASU L 00.00-129 2010-01, ELISA	in 25g	negativ
Clostridium perfringens	ASU L 00.00-57 2006-12	cfu/g	< 10
Yeasts	ISO 21527-2 2008-07	cfu/g	< 100
Moulds	ISO 21527-2 2008-07	cfu/g	< 100
Pseudomonas spp.	ASU L 06.00-43 2011-06	cfu/g	< 100

cfu: colony forming unit