# State Veterinary and Food Institute
# Veterinary and Food Institute in Dolny Kubin

SNAS
Reg. No. 486/S-117

A/N – accredited / unaccredited tests

**Testing laboratory Dolný Kubin**

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ALASKA FOODS s.r.o.
Vajkovce 143 044 43
Vajkovce

## TEST REPORT No 3843/2020 - 3 zo 4

**Identification number of sample: H1915/2020**

**3. Alaska Cacao Cream, corn tubes filled with cacao cream 18g**

**Customer** : ALASKA FOODS s.r.o., 044 43 Vajkovce 143 VAT number: 471189 71

Producer: ALASKA FOODS s.r.o., 044 43 Vajkovce 143
Date of receipt the test item(s) to the laboratory : 13.3.2020
Time : 08:50
Batch number : 9/3/2021
Form of consignment : by post

Designation : Domestic market The date of ending analysis : 31.3.2020

# Test results

Sensory analysis :
Package : Aluminium foil with color labelling,thermally closed, clean, intact
Appearance and color : light brown corn tubes, filled with cream brown filling
Consistency : tubes fragile, rigid
Smell and taste : based on the ingredients used, without any foreign smell and taste

Metod used :
SOP 2.1.56 A Senzory analysis and labelling of foodstuff.

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Physical and chemical tests:

| Parameter | method | A/N | unit | Result | Uncertainty | limit |
|---|---|---|---|---|---|---|
| **Total protein** | SOP 2.2.12 | **A** | g/100g | **6,06** | ±5,3% | |
| **Fat** | SOP 2.2.14 | A | g/100g | **31,71** | ±2,5% | |
| **Ash** | SOP 2.2.19 | A | g/100g | **2,14** | ±6,6% | |
| **Dry matter** | SOP 2.2.21 | A | g/100g | **97,44** | ±2% | |
| **Energy value kcal** | **Calculation** | A | kcal/100g | **538,3** | ±10% | |
| **Energy value kJ** | **Calculation** | A | kJ/100g | **2254,3** | ±10% | |
| **Carbohydrates** | **Calculation** | A | g/100g | **57,53** | ±10% | |

Methods used:

SOP 2.2.19 A Determination of ash in food
SOP 2.2.14 A Determination of fat extrakciou after hydrolyses (Weibull)
SOP 2.2.21 A Determination of water, moisture, dry matter (gravimetrically).
SOP 2.2.12 A Determination of contain of proteins according to Kjeldahl
Calculation A

Microbiological analysis:

| Parameter | A/N | Results | Unit | limit | U |
|---|---|---|---|---|---|
| **Salmonella spp.** | A | **absence** | /25g | absence | |

Methods used :

STN EN ISO 6579-1 A Horizontal method for detection, enumeration and serotyping of bacteria Salmonella. Part 1: Detection method of Salmonella spp.

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Chemical and other analysis :

| Parameter | Method | A/N | Unit | Result | U | Limit |
|---|---|---|---|---|---|---|
| **sodium** | SOP 1.1.13 | N | g/100g | **0,122** | ±8% | |
| **fructose** | SOP 1.2.13 | A | % | **<0,5** | | |
| **glucose** | SOP 1.2.13 | A | % | **<0,5** | | |
| **saccharose** | SOP 1.2.13 | A | % | **16,5** | ±7% | |
| **maltose** | SOP 1.2.13 | A | % | **<0,5** | | |
| **lactose** | SOP 1.2.13 | A | % | **8,2** | ±7% | |
| **Sum of sugars by HPLC** | SOP 1.2.13 | A | g/100g | **24,7** | ±8% | |
| **Saturated fatty acids - sum** | SOP 1.2.72 | A | g/100g | **8,29** | ±4% | |
| **monounsaturated fatty acids - sum** | SOP 1.2.72 | A | g/100g | **14,49** | ±2% | |
| **polyounsaturated fatty acids – sum** | SOP 1.2.72 | A | g/100g | **2,58** | ±3% | |
| **transunsaturated fatty acids – sum** | SOP 1.2.72 | A | g/100g | **<0,05** | | |
| **Butyric adid** $_{c4:0}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **Capronic acid** $_{c6:0}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **Caprylic acid** $_{C8:0}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **Capric acid** $_{C10:0}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **Undecanoic acid** $_{C11:0}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **Lauric acid** $_{C12:0}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **Tridecanoic acid** $_{C13:0}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **Miristic acid** $_{C14:0}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **Miristoleic acid** $_{C14:1}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **Pentadecanoic acid** $_{C15:0}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **cis-10-Pentadecenoic acid** $_{C15:1}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **Palmitic acid** $_{C16:0}$ | SOP 1.2.72 | A | % | **1,23** | ±4% | |
| **Palmitoleic acid** $_{C16:1}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **Heptadecanoic acid** $_{C17:0}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **cis-10-heptadecanoic acid** $_{C17:1}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **Stearic acid** $_{C18:0}$ | SOP 1.2.72 | A | % | **7,06** | ±4% | |
| **Oliec acid** $_{C18:1n9c}$ | SOP 1.2.72 | A | % | **14,49** | ±2% | |
| **Elaidic acid** $_{C18:1n9t}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **Linoleic acid** $_{C18:2n6c}$ | SOP 1.2.72 | A | % | **2,58** | ±3% | |
| **Linolelaidic acid** $_{C18:2n6t}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **Linolenic acid** $_{C18:3n3}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **Gamalinolenic acid** $_{C18:3n6}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **Arachidic acid** $_{C20:0}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **csi-11-Eicosenoic acid** $_{C20:1}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **cis-11,14-Eicosadienoic acid** $_{C20:2}$ | ŠPP 1.2.72 | A | % | **<0,05** | | |
| **cis-11,14,17-Eicosatrienoic acid** | SOP 1.2.72 | A | % | **<0,05** | | |
| **cis-8,11,14-Eicosatrienoic acid** $_{C2}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **Arachidonic acid** $_{C20:4n6}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **cis-5,8,11,14,17-Eicosapentaenoic acid** $_{c20:5n3}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **Heneicosanoic acid** $_{C21:0}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **Behénic acid** $_{C22:0}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **Erucic acid** $_{c:1n9}$ | SOP 1.2.72 | A | % | **<0,05** | | |

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Chemical and other analysis :

| Parameter | Method | A/N | Unit | Result | U | Limit |
|---|---|---|---|---|---|---|
| **cis-13,16-docosadienoic acid** $_{C22:}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **cis-4,7,10,13,16,19-Docosahexaenoic acid** $_{c22:6n3}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **Tricosanoic acid** $_{C23:0}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **Lignoceric acid** $_{C24:0}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **Nervonic acid** $_{C24:1}$ | SOP 1.2.72 | A | % | **<0,05** | | |
| **omega-3-fatty acids** | SOP 1.2.72 | A | % | **<0,05** | | |
| **omega-6-fatty acids** | SOP 1.2.72 | A | % | **2,58** | ±3% | |
| **Salt** | **Calculation** | N | g/100g | **0,305** | ±8% | |

**Remark :**
**saturated fatty acids, monounsaturated fatty acid, polyunsaturated fatty acid – the calculation is based on total fat 31,71%.**

Method Used :

| | | |
|---|---|---|
| SOP 1.1.13 | N | Determination sodium of AAS method |
| SOP 1.2.72 | A | Determination of fatty acids of GC/FID |
| SOP 1.2.13 | A | Determination of sugars content by HPLC method |
| Calculation | N | |

ELISA Determination of alergens :

| Parameter | Method | A/N | Unit | Result | U | Limit |
|---|---|---|---|---|---|---|
| **gluten** | SOP 3.8.1.13 | A | mg/kg | **<5,0** LOQ | | max.20,00 |
| **gliadin** | SOP 3.8.1.13 | A | mg/kg | **<2,5** LOQ | | |

LOQ – **Limit of quatification**

| producer | ELISA kitt | batch number kitt | expiration |
|---|---|---|---|
| R-Biopharm | Ridascreen Gliadin R7001 | 15139 | 11-2020 |

Method used : SOP 3.8.1.13 A Determination of alergens by ELISA methods

## Judgement of accordance/discordance:

Received sample in examinated parameters is in accordance with requirements of Decree of Ministry of Agriculture and Ministry of Health of the Slovak republic (MA and MH SR) from 6th of February 2006 No. 06267/2006-SL, concerning the microbiological requirements for food and their labels as amended, Appendix

**Result of gluten is in accordance with Commission Regulation (EC) No 41/2009 of 20 January 2009 concerning the composition and labelling of foodstuffs suitable for people intolerant to gluten.**

**Received sample is in accordance with Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety**

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The results relate to the items tested. These results do not substitute the resolution of state administration bodies that are responsible for expert supervision. Test report shall not be reproduced except in full, without written approval of the laboratory. Examination of uncertainty is provided in accordance with the valid technical metrological laws. Measures used for examinations have been calibrated or reviewed according to valid metrological prescriptions.

**Used abbreviations:**
***** - Sample out of limit
**mg/kg k.f.** - Expressed in the form of consumerist
**SA / SN** - labeled as such tests are examined subcontracted and are / are not accredited
**U** - Measurement uncertainty (relative if marked %, otherwise absolute)

**Date of issue of report:** 2.4.2020

**Responsible for accuracy:** Dipl.Ing. Daniela Matisová

**Copy will be received:** 1x AlaskaFoods s.r.o., 044 43 Vajkovce 143,044 43
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