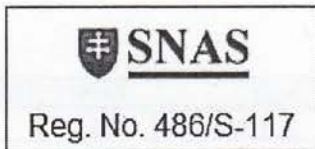


State Veterinary and Food Institute
Veterinary and Food Institute in Dolný Kubin



Testing laboratory Dolný Kubin

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A/N – accredited / unaccredited tests

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

TEST REPORT No 3843/2020 - 1 zo 4

Identification number of sample: H1913/2020

1. Alaska Milk Cream, corn tubes filled with milk 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 white 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 Sensory analysis and labelling of foodstuff.

Document No.: 4622

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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 | 7,12 | ±5,3% | |
| Fat | SOP 2.2.14 | A | g/100g | 34,39 | ±2,5% | |
| Ash | SOP 2.2.19 | A | g/100g | 2,00 | ±6,6% | |
| Dry matter | SOP 2.2.21 | A | g/100g | 97,46 | ±2% | |
| Energy value kcal | Calculation | A | kcal/100g | 551,8 | ±10% | |
| Energy value kJ | Calculation | A | kJ/100g | 2310,6 | ±10% | |
| Carbohydrates | Calculation | A | g/100g | 53,95 | ±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 | 0,132 | ±8% | |
| fructose | SOP 1.2.13 | A | % | <0,5 | | |
| glucose | SOP 1.2.13 | A | % | <0,5 | | |
| saccharose | SOP 1.2.13 | A | % | 16,9 | ±7% | |
| maltose | SOP 1.2.13 | A | % | <0,5 | | |
| lactose | SOP 1.2.13 | A | % | 13,3 | ±7% | |
| Sum of sugars by HPLC | SOP 1.2.13 | A | g/100g | 30,2 | ±8% | |
| | SOP 1.2.72 | A | g/100g | 8,92 | ±4% | |
| Saturated fatty acids - sum | | | | | | |
| | SOP 1.2.72 | A | g/100g | 15,95 | ±2% | |
| monounsaturated fatty acids - sum | | | | | | |
| | SOP 1.2.72 | A | g/100g | 2,64 | ±3% | |
| polyunsaturated fatty acids – sum | | | | | | |
| | SOP 1.2.72 | A | g/100g | <0,05 | | |
| transunsaturated fatty acids – sum | | | | | | |
| | SOP 1.2.72 | A | g/100g | <0,05 | | |
| Butyric acid _{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 | | |
| | SOP 1.2.72 | A | % | <0,05 | | |
| cis-10-Pentadecenoic acid _{c15:1} | | | | | | |
| | SOP 1.2.72 | A | % | 1,07 | ±4% | |
| Palmitic acid _{c16:0} | SOP 1.2.72 | A | % | <0,05 | | |
| Palmitoleic acid _{c16:1} | SOP 1.2.72 | A | % | <0,05 | | |
| Heptadecanoic acid _{c17:0} | SOP 1.2.72 | A | % | <0,05 | | |
| | SOP 1.2.72 | A | % | <0,05 | | |
| cis-10-heptadecanoic acid _{c17:1} | | | | | | |
| | SOP 1.2.72 | A | % | 7,85 | ±4% | |
| Stearic acid _{c18:0} | SOP 1.2.72 | A | % | 15,95 | ±2% | |
| Oleic acid _{c18:1n9c} | SOP 1.2.72 | A | % | <0,05 | | |
| Elaidic acid _{c18:1n9t} | SOP 1.2.72 | A | % | 2,64 | ±3% | |
| Linoleic acid _{c18:2n6c} | SOP 1.2.72 | A | % | <0,05 | | |
| | SOP 1.2.72 | A | % | <0,05 | | |
| Linolelaidic acid _{c18:2n6t} | | | | | | |
| | SOP 1.2.72 | A | % | <0,05 | | |
| Linolenic acid _{c18:3n3} | SOP 1.2.72 | A | % | <0,05 | | |
| | 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 | | |
| esi-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 | | |
| Behenic 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 | % | 2,64 | ±3% | |
| Salt | Calculation | N | g/100g | 0,330 | ±8% | |

Remark :

saturated fatty acids, monounsaturated fatty acid, polyunsaturated fatty acid – the calculation is based on total fat 34,39%.

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 examined 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
2x archive

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In charge of VFI