

Expert Opinion

File No: **IU-M-931**
Date: **08/03/18**

Applicant: Fabrika proteina i ulja BIOPROTEIN d.o.o. Bulevar Nikole Tesle 30a 11080 Zemun

Documents reff.:

Type of testing: Food safety (quality, peroxide number, heavy metals, pesticides, GMO)

Sample and identification number:

IU-M-02945 Raw soybean oil (not degummed);

Data on sample Samples submitted 28/02/18

Date of receipt: 28/02/18

Date of completion of lab. analysis: 08/03/18

Sample IU-M-02945 from IS IN COMPLIANCE WITH the Product Specification, Regulation (EC) No 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin, (OJ L 70 16.03.2005. p1), and amendments (Consolidated version of Reg 396/2005) and Commission regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs (OJ L 364/5), Regulation (EC) No 1829/2003 on genetically modified food and feed (OJ L 268/1).

Head of laboratory

Milan Simić PhD, Hygiene Specialist



Report on laboratory analysis

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Analysis results:

Identification

IU-M-02945 Raw soybean oil (not degummed)

Sample: Raw soybean oil (not degummed)

Food group: vegetable oils and fats

Quantity of sample: 1 pack

Best before: 01.2019.

LOT: 030118F1A350

Producer: "Bioprotein" d.o.o. Bulevar Nikole Tesle 30a, Zemun, Srbija

Sensor analysis

IU-M-02945 Raw soybean oil (not degummed)

The subject specimen is raw vegetable oil (not degummed) from soybean seed (*Glicine max* Merrill), liquid, medium viscous, yellow orange in color, distinctive odor and taste.

Method:SBM - 03 - 001

Physico chemical analysis

IU-M-02945 Raw soybean oil (not degummed)

Parameter:	Result: (unit)	Method:
Moisture and other volatile matters	0,19 %	SRPS EN ISO 662:2017
Acidity value	0,95 mgKOH/g	SRPS EN ISO 660:2015
Peroxide value	1,48 mmol/2O ₂ /kg	SRPS EN ISO 3960:2016 IHM-03-GC 03
<i>1.) saturated fatty acids</i>		
C 14:0	0,1 %	
C 16:0	10,3 %	
C 17:0	0,1 %	
C 18:0	5,3 %	
C 20:0	0,4 %	
C 22:0	0,4 %	
C 24:0	0,2 %	
<i>2.) monounsaturated fatty acid</i>		
C 16:1 (cis-9)	0,1 %	
C 18:1 (cis-9)	25,6 %	
C 20:1 (cis-11)	0,2 %	
<i>3.) polyunsaturated fatty acids</i>		
C 18:2 (cis-9,12)	50,9 %	
C 18:3 (cis-9,12,15)	6,2 %	

Analysis of harmful matters

IU-M-02945 Raw soybean oil (not degummed)

Parameter:	Result: (unit)	Method:
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Results of research refer exclusively to the submitted samples. The report was forbidden to copy without the consent of the Center for food analysis
 It's not permit to point out the name of Laboratory "Centar za ispitivanje namirnica" in the declaration or for other marketing purposes.

*) Testing sample/Method is out of the scope of accreditation.

