

Expert opinion

File. no: **IU-B-3**

Date: **05/09/15**

Applicant: Proteins and Oils Factory BIOPROTEIN a.d. Bulevar Nikole Tesle 30a 11080 Zemun

Reference to another document:

Type of testing: upon client's request: gluten content

Sample and identification number:

IU-B-00005 Biopro 21 (low fat fully toasted soft soybean flour);

Date of receipt: 01/09/15

Date of completion of laboratory analysis: 05/09/15

On the basis of results of laboratory analysis of gluten content and expert review, it was determined that the above stated sample IUB-00005 in terms of analysis parameters, MEETS the conditions prescribed by the Rulebook on Health Safety of Dietetic Products (Official Gazette of RS no. 45/10) for the application of Article 72, Paragraph 1.



Laboratory Manager

Milan Simić, PhD, Hygiene Specialist

Report on Laboratory Analysis

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Analysis results:

Identification

IU-B-00005 Biopro 21 (low fat fully toasted soft soybean flour)

Sample: Biopro 21 (low fat fully toasted soft soybean flour) brašno

Food group: Protein products

Quantity of sample: 300 g

Net quantity: 25 kg

Best before: 29.08.2016.

(LOT): 234/15

Manufacturer: "Bioprotein" a.d. Bulevar Nikole Tesle 30a, Zemun, Serbia

Country of origin: Serbia

Safety parameters analysis

IU-B-00005 Biopro 21 (low fat fully toasted soft soybean flour)

Parameter:	Result: (u.m.)	Method:
Gluten	< 10 mg/kg	AOAC 2012.01

Head/Analyst of Division



Vladimir Atić, MSc, Graduate Engineer of Technology



Smiljana Raičević, Doctor of Veterinary Medicine, Graduate Chemist



Laboratory Manager

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