

Expert Opinion

Ev. No: **IU-O-446**

Date: 19/05/15

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

Other documents:

Request analysis: Upon request: gluten content

Sample and identification number:

IU-O-01252 Biopro 21 (Low fat fully toasted soft soybean flour);

Sample data: Samples submitted 13/05/15

Date of receipt: 13/05/15

BIOPROTEIN A.D. BEOGRAD

delovodni broj: 419

datum: 22. 05. 2015 Beograd

Date of complete: 19/05/15

On the basis of results of laboratory tests gluten content and expert review it was determined that the sample IU-O-01252 from the aspect of tested parameter ARE IN COMPLIANCE WITH the Rulebook on the safety of dietary products (Sl. glasnik RS br. 45/10). Article 72, paragraph 1.

Head of laboratory

Dr sc. med. Milan Simić, spec. hig.



Test report

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Test results:

Identification

IU-O-01252 Biopro 21 (Low fat fully toasted soft soybean flour)

Sample: Biopro 21 (Low fat fully toasted soft soybean flour);

Food group: Protein products-Low fat soy flour

Sample quantity: 300 g

Net quantity: 25 kg

Best before: 11.05.2016.

Series (LOT): L126/15

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

Country of Origin: Serbia

Analysis of harmful matters

IU-O-01252 Biopro 21 (Low fat fully toasted soft soybean flour)

Parameter:

gluten

Head/Heads of Departments

Result: (unit)

< 10 mg/kg

Method:

AOAC 2012.01

Mr sc. teh. Vladimir Atić, dipl. ing. tehn.

Dr sc. vet. Smiljana Raičević, dipl. hem, spec. bioh.

Head of laboratory

Dr sc. med. Milan Simić, spec. hig.

