

Test report

Ev. No: **IU-V-507**
 Date: **24/11/14**

Customer: Fabrika proteina i ulja BIOPROTEIN a.d. Bulevar Nikole Tesle 30a 11080 Zemun
 Other documents:
 Request analysis: Upon request (energy value, total fat, saturated fatty acids, carbohydrates, sugars, proteins, salt)
 Sample and identification number:
IU-V-01538 Biopro 32 - enzymatically active soft soya flour;
 Date of receipt: 14/11/14 Date of complete: 24/11/14

Test results:

Identification

IU-V-01538 Biopro 32 - enzymatically active soft soya flour
 Sample: Biopro 32 - enzymatically active soft soya flour LOT: 278/14; best before 24.04.2015. Quantity: 500 g

Physical and chemical examinations

IU-V-01538 Biopro 32 - enzymatically active soft soya flour

Parameter:	Result: (unit)	Method:
Salt	0.2 %	FAAS, IHM-03-AAS 02
*Saturated fatty acids	3.3 %	SRPS EN ISO 12966-3, SRPS EN ISO 5508
Total fat	22.4 %	Soxhlet
Carbon-hydrates	27.4 %	difference
Total sugar	6.3 %	SRPS E.L8.007:1980 i SRPS E.L8.011:1980
Protein	39.4 %	Kjeldahl (NX6.25)
Total carbohydrates	27.4 %	Računskim putem
Energy value (per 100 g of product)	1965 KJ (468kcal)	HEM-03-059

Head/Heads of Departments


 Dipl. hem Margarita Dodevska, spec. san. hem.

Rukovodilac laboratorije
 MD PhD. Milan Simić, spec.

