

Test report

Ev. No: **IU-V-508**
 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-01539 Biopro 21 (Low fat fully toasted soft soybean flour);
 Date of receipt: 14/11/14 Date of complete: 24/11/14

Test results:

Identification

IU-V-01539 Biopro 21 (Low fat fully toasted soft soybean flour)
 Sample: Biopro 21 (Low fat fully toasted soft soybean flour) LOT: 208/14; best before 15.08.2015. Quantity: 500 g

Physical and chemical examinations

IU-V-01539 Biopro 21 (Low fat fully toasted soft soybean flour)

Parameter:	Result: (unit)	Method:
*Saturated fatty acids	1.1 %	SRPS EN ISO 12966-3, SRPS EN ISO 5508
Salt	0.1 %	FAAS, IHM-03-AAS 02
Total fat	6.7 %	Soxhlet
Carbon-hydrates	34.7 %	difference
Total sugar	9.4 %	SRPS E.L8.007:1980 i SRPS E.L8.011:1980
Protein	49.5 %	Kjeldahl (NX6.25)
Energy value (per 100 g of product)	1679 KJ (400kcal)	HEM-03-059

Head/Heads of Departments


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


 Rukovodilac laboratorije
 MD Ph.D. Milan Simić, spec.
