

Test report

Ev. No: **IU-V-502**
 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-01533 Biopro 25 (Low fat fully toasted hard soybean flour);
 Date of receipt: 14/11/14

Date of complete: 24/11/14

Test results:

Identification

IU-V-01533 Biopro 25 (Low fat fully toasted hard soybean flour)

Sample: Biopro 25 (Low fat fully toasted hard soybean flour) LOT: 268/14; best before 14.08.2015. Quantity: 500 g

Physical and chemical examinations

IU-V-01533 Biopro 25 (Low fat fully toasted hard soybean flour)

Parameter:	Result: (unit)	Method:
Salt	0.1 %	FAAS, IHM-03-AAS 02
*Saturated fatty acids	0.9 %	SRPS EN ISO 12966-3, SRPS EN ISO 5508
Total fat	6.5 %	Soxhlet
Carbon-hydrates	35.4 %	difference
Total sugar	7.5 %	SRPS E.L8.007:1980 i SRPS E.L8.011:1980
Protein	47.8 %	Kjeldahl (NX6.25)
Energy value (per 100 g of product)	1675 KJ (395kcal)	HEM-03-059

Head/Heads of Departments

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

Rukovodilac laboratorije

MD Ph.D. Milan Simić, spec.

