

Client:



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EgeSun GmbH
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FAX: 04207 688461
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Our reference no.	: PI1903280330		
Product	: Bio-Pflaume		
Sample description / Batch	: industrielle Bio-Pflaumen w/b Farm 17 - EB 191025 2019-36		
Sample received on / transported by	: 28.03.2019 via Parcel service	Seal	: none
Sample temp. when received / stored	: RT	Sampling	: Client
Packaging / Quantity	: Plastic bag / ca.1000g	Start / End of analysis	: 01.04.2019 / 03.04.2019

ANALYSIS REQUESTED: Pesticides by GC and LC-MS (102121)

Parameter	Result	Unit	Method
Pesticides	n.d.	mg/kg	(a) ¹
n.d. - not detected < limits of quantification List of analytes and limits of quantification: see pdf-file attached to the electronically submitted analysis report			
(a) : accredited method. (na) : not accredited method. (1) ASU § 64 LFGB L 00.00-115 (DIN EN 15662) This document may only be reproduced in full. The results given herein apply to the submitted sample only.			

Interpretation:

Regarding the examined parameters, the mentioned limits of quantification and considering an expanded measurement uncertainty of 50 % (SANTE/11813/2017), the sample corresponds to the EU-Regulation 396/2005. A maximum residue level (MRL) of 0.01 mg/kg per substance and a maximum of two detected substances was set as legally non-binding benchmark by the German Organic Producers and Traders Association (BNN) for pesticide residues in organic food. Regarding the examined parameters and the limits of quantification the sample meets this requirement.

Dr. Katharina Schmidt
Responsible Scientist, Certified Food Chemist

Client:



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Sample received on / transported by	: 28.03.2019 via Parcel service	Seal	: none
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Packaging / Quantity	: Plastic bag / ca.1000g	Start / End of analysis	: 03.04.2019 / 03.04.2019

ANALYSIS REQUESTED: Water Content by Dry Cupboard Method (102207)

Parameter	Result	Unit	Method
Water	21.4	g/100 g	PM DE01_098 (a) ¹
n.d. - not detected < 0.1g/100 g Drying for approx. 2 h at 103°C +/- 2 °C (until constant mass)			
(a) : accredited method. (na) : not accredited method. (1) §64 LFGB L06.00-3 This document may only be reproduced in full. The results given herein apply to the submitted sample only.			

Interpretation:

Regarding the examined parameters, in the investigated sample the above stated amounts were determined.

Tina Huth
Responsible Scientist, Certified Food Chemist

Client:



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Product	: Bio-Pflaume		
Sample description / Batch	: industrielle Bio-Pflaumen w/b Farm 17 - EB 191025 2019-36		
Sample received on / transported by	: 28.03.2019 via Parcel service	Seal	: none
Sample temp. when received / stored	: RT	Sampling	: Client
Packaging / Quantity	: Plastic bag / ca.1000g	Start / End of analysis	: 01.04.2019 / 01.04.2019

ANALYSIS REQUESTED: Water activity aw (107412)

Parameter	Result	Unit	Method
Water activity	0.649	aw	PM DE01.248 (a) ¹
Equilibrium Relative Humidity (%RH)	64.9	%	²

(a) : accredited method. (na) : not accredited method. (1) Labmaster-aw (25°C) (2) calculated
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Interpretation:

The investigated sample shows the above stated water activity (aw-value).

Tina Huth
Responsible Scientist, Certified Food Chemist

Client:



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Sample description / Batch	: industrielle Bio-Pflaumen w/b Farm 17 - EB 191025 2019-36		
Sample received on / transported by	: 28.03.2019 via Parcel service	Seal	: none
Sample temp. when received / stored	: RT	Sampling	: Client
Packaging / Quantity	: Plastic bag / ca.1000g	Start / End of analysis	: 29.03.2019 / 04.04.2019

ANALYSIS REQUESTED: Microbiological analysis (303703)

Parameter	Result	Unit	Method
Aerobic mesophilic total plate count	< 100	cfu/g	DIN EN ISO 4833 (a) ¹
Aerobic mesophilic spores	50	cfu/g	PM DE01.172 (a) ²
Anaerobic mesophilic spores	< 10	cfu/g	PM DE01.176 (a) ³
E. coli	< 10	cfu/g	DIN ISO 16649-2 (a) ⁴
Enterobacteriaceae	< 10	cfu/g	DIN ISO 21528-2 (a) ⁵
Yeast	< 100	cfu/g	ISO 21527-1/2 (a) ⁶
Salmonella spp. in 125g	n. d.	in 125 g	LFGB §64 L00.00-98 (a) ⁷
Mould	< 100	cfu/g	ISO 21527-1/2 (a) ⁶

n. d. - not detected; cfu - colony forming units; n.d. in cfu/g corresponds to the detection limit <10 cfu/g

(a) : accredited method. (na) : not accredited method. (1) ISO 4833-2:2013, cultivation at 30°C (2) in-house method (3) in-house method (4) modified: incubation at 37°C (5) cultivation at 37°C (6) ISO 21527-1:products aw >0.95; ISO 21527-2:products aw ≤0.95 (osmo-/xerophilic) (7) according to DIN 10135:2013; confirmatory test DIN EN ISO 6579

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Interpretation:

Regarding the examined parameters the above mentioned sample is within the naturally occurring range according to relevant literature (DGHM Guideline values for the microbiological safety of food, German Society of Hygiene and Microbiology, 2018).

S. Kuhnert

Dr. Sybille Kuhnert
Responsible Scientist, Biologist