## Laboratory report

## NutriControl-2019031129-V01



N.C.B. laan 52 5462 GE Veghel

Postbus 107 5460 AC Veghel

T [+31] 413 38 26 33

info@nutricontrol.nl www.nutricontrol.nl

Souplesse Supplements / Power Supplements attn. Kris Kuiper

Fahrenheitstraat 5-7 6662 PZ ELST THE NETHERLANDS

## Customer number

: D05798

| Sample characteristics |   |                     |
|------------------------|---|---------------------|
| Sample number          | : | M19007089006        |
| Date Sample received   | : | 21-3-2019           |
| Productname            | : | Natural Fat Control |
| External code          | : | 18G26               |
| Product code customer  | : | NFC                 |
| Sampling date          | : | 20-3-2019           |
| BBD                    | : | 31-8-2021           |
| Matrix (identified as) | : | Food products       |

| Parameter                         | Method       | Result       | Unit  |  |
|-----------------------------------|--------------|--------------|-------|--|
| Arsenic (As)                      | ANAL-10222 Q | <0,050       | mg/kg |  |
| Cadmium (Cd)                      | ANAL-10222 Q | <0,010       | mg/kg |  |
| Mercury (Hg)                      | ANAL-10222 Q | <0,010       | mg/kg |  |
| Lead (Pb)                         | ANAL-10222 Q | <0,050       | mg/kg |  |
| Aerobic plate count 30°C          | ANAL-10196 Q | <10          | CFU/g |  |
| Escherichia coli plate count 44°C | ANAL-10220 Q | <10          | CFU/g |  |
| Yeasts & moulds plate count       | ANAL-10165 Q | <10          | CFU/g |  |
| Salmonella (MSRV)                 | ANAL-10188   | not detected | /25 g |  |

Veghel, 27-03-2019

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Manager Analytical Services H.J.M. Lamers

Q = accredited by RvA (certificate L053), (Q' by given certificate number), G = certified according to GMP+, QS = approved by QS, Extern = subcontracted. \* = indicative value. \*\* = analyses not started within required time frame. \*\*\* = micro organisms present. \*\*\*\* = sample date missing The analysis is performed in the period between the date of sample receipt at NutriContol and the date of reporting. Microbiological analysis of perishable products is started within 24 hours of samples receipt, unless otherwise stated. The analytical results are valid for the delivered sample material only. Information about measurement uncertainty and source energy value can be delivered on request. General terms and conditions apply to all services and the supply of goods and products. These can be found on www.nutricontrol.nl. If the reportnumber contains V2 or higher, then this report replaces the previous report. Without the permission of NutriControl, this report may only be coried internal

