

Souplesse Supplements / Power Supplements

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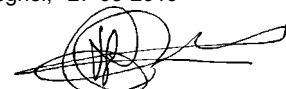
Customer number : D05798

Sample characteristics

Sample number : M19007090008
 Date Sample received : 21-3-2019
 Productname : Micellar Casein Vanilla
 External code : 2065.18
 Product code customer : CAS
 Sampling date : 10-1-2018
 BBD : 31-10-2020
 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	3800	CFU/g
Escherichia coli plate count 44°C	ANAL-10220 Q	<10	CFU/g
Yeasts & moulds plate count	ANAL-10165 Q	<40 ***	CFU/g
Salmonella (MSRV)	ANAL-10188	not detected	/25 g

Veghel, 27-03-2019



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 NutriControl 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 report number contains V2 or higher, then this report replaces the previous report. Without the permission of NutriControl, this report may only be copied integral.