Laboratory report

NutriControl-2024058063-V01



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Souplesse Supplements / Power Supplement attn. Kris Kuiper Fahrenheitstraat 5-7 6662 PZ ELST

Sample number		:	M24016113004
Customer numb	er	:	D05798
Date Sample re	ceived	:	03-07-2024
Matrix (identified	l as)	:	Food products
Your sample characteristics			
Subject		:	Souplesse Suppler
			Netherlands
Productname		:	Natural Gainer Rea
External code		:	4632.23
Product code cu	istomer	:	GNR
Additional info		:	exp. date: 11-2025
Sampling date		:	2-7-2024

:	Souplesse Supplements / Power Supplemen	ts BV / Kris Kuiper / Fal	hrenheitstraat 5-7 6662PZ Elst, The
	Netherlands		
:	Natural Gainer Real Strawberries		
:	4632.23		
:	GNR		
:	exp. date: 11-2025		
:	2-7-2024		

Parameter	Result	Unit	Method	Accr./cert.	
Arsenic (As)	<0,050	mg/kg	10222	Q	
Cadmium (Cd)	0,012	mg/kg	10222	Q	
Mercury (Hg)	<0,010	mg/kg	10222	Q	
Lead (Pb)	<0,050	mg/kg	10222	Q	
Aerobic plate count 30°C	5600	cfu/g	10196	Q	
Escherichia coli plate count 44°C	<10	cfu/g	10220	Q	
Yeasts & moulds plate count	140	cfu/g	10165	Q	
Salmonella (MDS)	not detected	/25 g	10518	Q	

Method descriptions

Method/analysis	Norm
10165	Pour plate in accordance with, spiral plate equivalent to ISO 7954:1987
10196	Pour plate in accordance with NEN-EN-ISO 4833-1, spiral plate in accordance with NEN-EN-ISO 4833-2
10220	Pour plate in accordance with, spiral plate equivalent to NEN-EN-ISO 16649-2
10222	In house method
10518	In house method

Copy to : info@glucosamine.com



Manager Analytical Services, A. Loete, Veghel, 10-07-2024



Q = accredited by Raad voor Accreditatie EN-ISO/IEC 17025 (certificate L053), (Q¹ by given certificate number), G-B10 = certified according to GMP+ (-B11 Feed Safety Assurance), QS = approved by QS, External = subcontracted, * = indicative value, *** = micro organisms present/gram, a = additional test, r = reanalysis, (D) = average duplo.

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 copied integral.