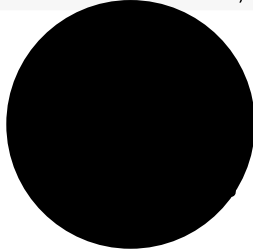


GBA Gesellschaft für Bioanalytik mbH · Goldtschmidtstr. 5 · 21073 Hamburg



ISO 14001
ISO 45001
zertifiziert



Contact person:
Vera Montag
Phone +49 40 797172-40
v.montag@gba-group.de

Certificate of analysis 21021339 - 001

Sample name : Pepper black whole, germ reduced

Marking of sample : K032621-20000882 Seal No. Q2613820
Lot No.: Sampling according to directive EN ISO 948:2009

Customer No. : none

Package : plastic package

Sample amount : 2.750 g

Shipping of sample : GBA

Sample entry : 22.04.2021

Entrance temperature : Room temperature

Sample taken : by sender

Begin/end of analysis : 22.04.2021 / 30.04.2021

The results are only based on the items tested. The GBA test report may not be published without the express written consent of the GBA Group, nor may excerpts of it be reproduced without permission. GBA decision rules can be seen in the general terms and conditions.

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Certificate of analysis : 21021339 001
 Sample name : Pepper black whole, germ reduced

Marking of sample : K032621-20000882 Seal No. Q2613820 Lot No.: Sampling according to directive

Test Results

<i>Microbiological Test</i>	<i>Result</i>	<i>Unit</i>	<i>Guide value</i>	<i>Limit value</i>
Total Plate Count	2,0 · 10 ²	cfu/ g		
Yeasts	<100	cfu/ g		
Moulds	<100	cfu/ g	1,0 · 10 ⁵	
E. coli	<10	cfu/ g	1,0 · 10 ³	1,0 · 10 ⁴
Enterobacteriaceae	<100	cfu/ g		
Bacillus cereus, presumptive	<100	cfu/ g	1,0 · 10 ³	1,0 · 10 ⁴
Staphylococci, coag. positive	<100	cfu/ g		
Clostridium perfringens	<100	cfu/ g	1,0 · 10 ³	1,0 · 10 ⁴
Salmonella	negative	/ 25 g	negative	negative

Guidance and limit values for dried herbs and spices according to the recommendation of the German Society for Hygiene and Microbiology (Deutsche Gesellschaft für Hygiene und Mikrobiologie - DGHM)

<i>Chemical/Physical Test</i>	<i>Result</i>	<i>Unit</i>
Moisture	10,7	mL/100 g
Ash	3,5	g/100 g
Ash, HCl-insoluble	<0,10	g/100 g
Volatile oil	3,4	mL/100 g DM
Piperine	6,5	g/100 g
Aflatoxins		µg/kg
Aflatoxin B1	<0,50	µg/kg
Aflatoxin B2	<0,50	µg/kg
Aflatoxin G1	<0,50	µg/kg
Aflatoxin G2	<0,50	µg/kg
Aflatoxins, sum	not detectable	µg/kg
Ochratoxin A	<0,50	µg/kg

The results of examination refer exclusively to the tested samples.

Assessment:

Results of microbiological analysis meet the recommendations of the German Association for Hygiene and Microbiology (Deutsche Gesellschaft für Hygiene und Mikrobiologie, DGHM) as far as guide and limit values have been laid down for these parameters.

Results of analyses meet the requirements of the Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants regarding the tests carried out.

Certificate of analysis : 21021339 001
 Sample name : Pepper black whole, germ reduced

Marking of sample : K032621-20000882 Seal No. Q2613820 Lot No.: Sampling according to directive
 Hamburg, 30.04.2021

V. Montag

i. A. V. Montag

(Certified Food Chemist / Customer Service)

Methods

<i>Parameter</i>	<i>Method</i>
Total Plate Count	DIN EN ISO 4833-1: 2013-12 ^a ₀
Yeasts	§ 64 LFGB L 01.00-37: 1991-12 ^a ₀
Moulds	§ 64 LFGB L 01.00-37: 1991-12 ^a ₀
E. coli	DIN EN ISO 16649-2: 2020-12 ^a ₀
Enterobacteriaceae	DIN EN ISO 21528-2: 2017-09 ^a ₀
Bacillus cereus, presumptive	DIN EN ISO 7932: 2005-03 ^a ₀
Staphylococci, coag. positive	DIN EN ISO 6888-1: 2019-06 ^a ₀
Clostridium perfringens	DIN EN ISO 7937: 2004-11 ^a ₀
Salmonella	§ 64 LFGB L 00.00-20: 2018-03 ^a ₀
Moisture	§ 64 LFGB L 53.00-8: 2004-07 ^a ₀
Ash	DIN 10223: 1996-01 ^a ₀
Ash, HCl-insoluble	DIN 10223: 1996-01 ^a ₀
Volatile oil	DIN EN ISO 6571: 2018-03 ^a ₀
Piperine	ASTA 12.1: 1997-01 ^a ₀
Aflatoxins	§ 64 LFGB L 15.00-2: 2014-02 ^a ₀
Aflatoxins, sum	calculated ₀
Ochratoxin A	§ 64 LFGB L 15.03-1: 2010-01 ^a ₀

With ^a marked methods are accredited. Testing laboratory: oGBA Hamburg