

**Control and testing laboratory
of food and agricultural products
Kharkiv Regional Consumer Union**

accredited by the National accreditation agency of Ukraine for competence
in accordance with the requirements of ДСТУ EN ISO/IES 17025:2019
accreditation certificate No. 20494 valid until November 04, 2028
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APPROVE:
Director of CTL:

O.M. Gervazyuk

20494
Testing

TEST PROTOCOL № 8

From January 21, 2025

Test object:

- sample № 26 Combined sample:

Bakery compressed yeast «Optima Plus»

Bakery compressed yeast «Extra»

Bakery compressed yeast «Distillers yeast»

Bakery compressed yeast «Fermico»

Bakery compressed yeast «Optima»

Bakery compressed yeast «Optima» «Zdoba»

Bakery compressed yeast

Condition of received sample(s): satisfactory and suitable for testing

Manufacturing company (applicant): **PE "Golden Mile Trading House",** Kharkiv
name, city, country

Act of selection of sample(s): 13.01.2025. The commission consists of: Leading specialist of the quality assurance department Grebenyukova Y.O., in the presence of Quality specialist Hrybova S.P.

date, by whom

Purpose of the test: to determine microbiological parameters of quality

Date of receiving the sample: 15.01.2025.

Date of receiving the sample: 15.01 – 21.01.2025.

Test results: sample №26**Bakery compressed yeast «Optima Plus»**

Name of the indicator, units of measurement	Indicator value		Uncertainty /error of the method (P=0,95%)	RD for test methods	Compliance notes
	RD	fact			
Microbiological indicators: Escherichia coli bacteria, in 0.01 g of product	Not allow.	Not detected		ГОСТ 30518-97	Corresponds
Pathogenic microorganisms, including bacteria of the genus Salmonella, in 25 g of product	Not allow.	Not detected		ДСТУ EN 12824:2004	Corresponds
Mold mushrooms, CFU in 1 g, no more	1*10 ²	<10		ДСТУ 8447:2015	Corresponds
Listeria monocytogenes in 25 g	Not allow.	Not detected		ДСТУ ISO 11290-1:2003	Corresponds

Bakery compressed yeast «Extra»

Name of the indicator, units of measurement	Indicator value		Uncertainty /error of the method (P=0,95%)	RD for test methods	Compliance notes
	RD	fact			
Microbiological indicators: Escherichia coli bacteria, in 0.01 g of product	Not allow.	Not detected		ГОСТ 30518-97	Corresponds
Pathogenic microorganisms, including bacteria of the genus Salmonella, in 25 g of product	Not allow.	Not detected		ДСТУ EN 12824:2004	Corresponds
Mold mushrooms, CFU in 1 g, no more	1*10 ²	<10		ДСТУ 8447:2015	Corresponds
Listeria monocytogenes in 25 g	Not allow.	Not detected		ДСТУ ISO 11290-1:2003	Corresponds

Bakery compressed yeast «Distillers yeast»

Name of the indicator, units of measurement	Indicator value		Uncertainty /error of the method (P=0,95%)	RD for test methods	Compliance notes
	RD	fact			
Microbiological indicators: Escherichia coli bacteria, in 0.01 g of product	Not allow.	Not detected		ГОСТ 30518-97	Corresponds
Pathogenic microorganisms, including bacteria of the genus Salmonella, in 25 g of product	Not allow.	Not detected		ДСТУ EN 12824:2004	Corresponds
Mold mushrooms, CFU in 1 g, no more	1*10 ²	<10		ДСТУ 8447:2015	Corresponds
Listeria monocytogenes in 25 g	Not allow.	Not detected		ДСТУ ISO 11290-1:2003	Corresponds

Bakery compressed yeast «Fermico»

Name of the indicator, units of measurement	Indicator value		Uncertainty /error of the method (P=0,95%)	RD for test methods	Compliance notes
	RD	fact			
Microbiological indicators: Escherichia coli bacteria, in 0.01 g of product	Not allow.	Not detected		ГОСТ 30518-97	Corresponds
Pathogenic microorganisms, including bacteria of the genus Salmonella, in 25 g of product	Not allow.	Not detected		ДСТУ EN 12824:2004	Corresponds
Mold mushrooms, CFU in 1 g, no more	1*10 ²	<10		ДСТУ 8447:2015	Corresponds
Listeria monocytogenes in 25 g	Not allow.	Not detected		ДСТУ ISO 11290-1:2003	Corresponds

Bakery compressed yeast «Optima»

Name of the indicator, units of measurement	Indicator value		Uncertainty /error of the method (P=0,95%)	RD for test methods	Compliance notes
	RD	fact			
Microbiological indicators: Escherichia coli bacteria, in 0.01 g of product	Not allow.	Not detected		ГОСТ 30518-97	Corresponds
Pathogenic microorganisms, including bacteria of the genus Salmonella, in 25 g of product	Not allow.	Not detected		ДСТУ EN 12824:2004	Corresponds
Mold mushrooms, CFU in 1 g, no more	1*10 ²	<10		ДСТУ 8447:2015	Corresponds
Listeria monocytogenes in 25 g	Not allow.	Not detected		ДСТУ ISO 11290-1:2003	Corresponds

Bakery compressed yeast «Optima» «Zdoba»

Name of the indicator, units of measurement	Indicator value		Uncertainty /error of the method (P=0,95%)	RD for test methods	Compliance notes
	RD	fact			
Microbiological indicators: Escherichia coli bacteria, in 0.01 g of product	Not allow.	Not detected		ГОСТ 30518-97	Corresponds
Pathogenic microorganisms, including bacteria of the genus Salmonella, in 25 g of product	Not allow.	Not detected		ДСТУ EN 12824:2004	Corresponds
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Bakery compressed yeast

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The test results relate to samples №26 that were tested and selected according to the act of selection № 8 from 13.01.2025.

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Conclusion: test sample № 26

Bakery compressed yeast «Optima Plus»

Bakery compressed yeast «Extra»

Bakery compressed yeast «Distillers yeast»

Bakery compressed yeast «Fermico»

Bakery compressed yeast «Optima»

Bakery compressed yeast «Optima» «Zdoba»

Bakery compressed yeast

meet the requirements according to the tested indicators ТУ 15.8-00383343-003:2001.

The decision-making rule is applied according to ФЧУ-7.8/01.02.

Leading chemical engineer

L. V. Podolyaka

Performers:

Leading chemical engineer

L.V. Podolyaka

Microbiologist 1st category

S.V. Uvarova