



NEPRIKLAUSOMA TYRIMŲ
LABORATORIJA
INDEPENDENT TESTING
LABORATORY

FAB NEPRIKLAUSOMA TYRIMŲ LABORATORIJA
Narutavičiū g. 4, Telšiai, www.dabneris.lt
Vidinė vykdymo: Sedos p. 35, Telšiai, LT-87101



Nr. LA.01.148



QUALITY CERTIFICATE No 26-536-1

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7.8F12:01-1

Buyer	SA AUGUR PERLA MD 2004, Republica Moldova, mun. Chisinau, str. A. Sciusev, 111
Producer	Stock Company „ZEMAITIJOS PIENAS“, Sedos str. 35, LT 87101 Telsiai, Lithuania
Sampling (the name and function of person who takes the samples)	Nepriklausoma tyrimų laboratorija LTD assistant Birutė Jelinskienė, by LST EN ISO 707:2008.
Sample received	25.05.2026 + 02.06.2026
Sample analysed	25.05.2026 + 07.06.2026 ⁽²⁾

THE UNDERSIGNER CERTIFY THAT I HAVE INSPECTED THE QUALITY OF THE GOODS AND I FOUND:

Goods	Weight, kg	Quality						Production date/ Packing date	Storage	
		Fat content i. d. m., %	Moisture content %, %	Chloride content %, max, %	Number of β-glucuronidase- positive Escherichia coli, less than /g	Enumeration of coagulase- positive staphylococci (Staphylococcus aureus and other species), 37°C less than /g	Detection of Listeria monocytogenes, 37°C /25g		Best before	Temp. °C
Hard cheese "Džiugas", 2 month, 180g	38.88	39,0 ± 41,5	35,0 ± 37,0	2,2	≤ 1,0x10 ³	≤ 1,0x10 ³	negative	01 06 2026	28 11 2026	0/+6
Hard cheese "Džiugas", 12 month, 180g	38.88	39,0 ± 41,5	31,5 ± 35,0	2,2	≤ 1,0x10 ³	≤ 1,0x10 ³	negative	01 06 2026	28 11 2026	
Hard cheese "Džiugas", 24 month, 180g	38.88	39,0 ± 41,5	31,5 ± 35,0	2,2	≤ 1,0x10 ³	≤ 1,0x10 ³	negative	01 06 2026	28 11 2026	
Hard cheese "Džiugas", 12 month, 100g	20	39,0 ± 41,5	31,5 ± 35,0	2,2	≤ 1,0x10 ³	≤ 1,0x10 ³	negative	01 06 2026	29 09 2026	
Hard cheese "Džiugas", 18 month, 100g	20	39,0 ± 41,5	31,5 ± 35,0	2,2	≤ 1,0x10 ³	≤ 1,0x10 ³	negative	02 06 2026	30 09 2026	
Hard cheese "Džiugas", grated (flakes), 100 g	20	39,0 ± 41,5	31,5 ± 37,0	2,2	≤ 1,0x10 ³	≤ 1,0x10 ³	negative	29 05 2026	26 09 2026	
Smoked processed cheese snack "Rambynas" with forest mushrooms, 75g	24,75	44,0 ± 47,0	43,0 ± 47,0	1,3	≤ 1,0x10 ³	≤ 1,0x10 ³	negative	27 05 2026	01 10 2026	
Smoked processed cheese snack "Rambynas" traditional, 75g	24,75	44,0 ± 47,0	43,0 ± 47,0	1,7	≤ 1,0x10 ³	≤ 1,0x10 ³	negative	27 05 2026	01 10 2026	
Smoked processed cheese snack "Rambynas" with ham, 75g	24,75	44,0 ± 47,0	43,0 ± 47,0	1,5	≤ 1,0x10 ³	≤ 1,0x10 ³	negative	27 05 2026	01 10 2026	
Selected shredded cheese mix for salads, 200 g	38,4	39,0 ± 41,5	33,7 ± 35,7	2,2	≤ 1,0x10 ³	≤ 1,0x10 ³	negative	28 05 2026	26 08 2026	
Selected shredded cheese mix for pica, 200 g	38,4	42,0 ± 44,0	40,0 ± 43,0	2,2	≤ 1,0x10 ³	≤ 1,0x10 ³	negative	25 05 2026	25 08 2026	
Selected shredded cheese mix for pasta, 200 g	38,4	41,5 ± 43,5	38,0 ± 41,0	2,2	≤ 1,0x10 ³	≤ 1,0x10 ³	negative	27 05 2026	26 08 2026	
Dried grated hard cheese "Džiugas", 80g	26,4	31,0 ± 40,0	3,0 ± 5,0	10,7	≤ 1,0x10 ³	≤ 1,0x10 ³	negative	02 06 2026	28 05 2027	
Dried grated cheese cream and onion flavour, 80g	26,4	34,5 ± 36,5	3,0 ± 5,5	7,8	≤ 1,0x10 ³	≤ 1,0x10 ³	negative	02 06 2026	29 11 2026	
Hard cheese "Džiugas", 6 month, 1/4	131,605	39,0 ± 41,5	35,0 ± 37,0	2,2	≤ 1,0x10 ³	≤ 1,0x10 ³	negative	02 06 2026	19 11 2026	
Balls of crunchy, dried hard cheese "Džiugas", 40g	8	31,0 ± 40,0	3,0 ± 5,0	10,7	≤ 1,0x10 ³	≤ 1,0x10 ³	negative	29 05 2026	24 05 2027	
Cheese "Vilnius"	3263,600	44,5 ± 46,5	41,0 ± 43,5	2,2	≤ 1,0x10 ³	≤ 1,0x10 ³	negative	01 06 2026	29 10 2026	



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Goods	Weight, kg	Quality				Production date/ Packing date	Storage	
		Chemical indicators			Microbiological indicators		Temp. °C	Best before
		Fat, %	Moisture, %	Non-fat dry milk material, %	Detection of Listeria monocytogenes, 37°C/25g			
		M107LA:2023* LST EN ISO 1727-3:2003*	D118-4LA:2024* LST EN ISO 1727-1:2003*	LST EN ISO 1727-2:2003*	LST EN ISO 11290-1:2017*			
Butter "Džiugas", salted, 81% fat 170g	685,44	80,0 + 81,0	15,0 + 16,0	1,5+2,0	negative	26 05 2026	0/+6	11 08 2026
Sweet cream butter "Džiugas" 82% fat 200g	3264,00	82,0 + 83,0	15,0 + 16,0	1,5+2,0	negative	28 05 2026	0/+6	22 08 2026
Butter "Žemaitijos" 82% fat 5 kg	1200,00	82,0 + 83,0	15,0 + 16,0	1,5+2,0	negative	29 05 2026	0/+6	02 08 2026

Butter shelf life when stored at no higher than (-18) °C is no more than 12 months.

Choose packed into vacuum bag.

Explanation:

* - Analysis performed by subcontractors

†† - These parameters are analyzed in the National food and Veterinary Risk Assessment Institute Laboratory Department.

†† - analysis incomplete

†† - the moisture was calculated from total solids content

†† - from chloride content

DATE: 03.06.2026

SIGNATURE



UAB „Apklausoma tyrimų laboratorija“ B.B.

Inžinierė chemikė

Beatričė Peleckytė - Bumblauskienė

2026 m. 06 mėn. 03 d.

STAMP

