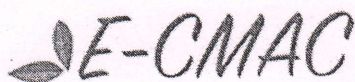


S.E. „CENTER FOR APPLIED METROLOGY AND CERTIFICATION”

Food Products Testing Laboratory
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ANALYTICAL REPORT

Nr. 6314-A from 21 october 2022

Pitted dried plum, harvest 2022, lot nr.1, d/f 17.10.2022

Sample name:

1. Manufacturer	-		
2. Applicant	LTD “Managro Grup”, Truseni v., Chicera str., 2/1		
3. Enclosed documents	Declaration Nr. 2346 from 17.10.2022		
4. Place of sampling	-		
5. Presented by	LTD “Managro Grup”		
6. Amount	1,5 kg		
7. Reception date	17 october 2022	Date of start analyses	17.10.2022
		Date of finish analyses	21.10.2022
8. Testing purpose	Request		
9. Normative documents (DN)	G.D. nr. 520 from 22.06.2010, anex, p.10,20,80,88; G.D. nr. 229 from 29.03.2013, anex 1, p.4.2.1; G.D. nr. 1523 from 29.12.2007 anex 1, tab 1.1 a), anex 2, tab2.1; de facto		

RESULT ANALYSIS

The name of indicators	Method	Detection limit of test method	Index value in DN	In fact	$U_{P=95\%}^{k=2}$
Cromatographical					
Ocratoxine A µg/kg, max	5.1/PL-3/03 (MR 3245-85)	3,0	3,0	<3,0	-
Aflatoxine B1, B2, G11, G2 (count) µg/kg, max	5.1/PL-3/02 (MU 4082-86)	1,0	4,0	<1,0	-
Aflatoxin B1 µg/kg, max.	5.1/PL-3/15.1 (IM RIDASCREEN)	1,0	2,0	<1,0	-
Sorbic acid content, recalculated in the mass of pitted plums mg/kg, max.	5.1/PL-3/12 (SM ISO 22855:2016)	<10	1000	1650	±120
Toxicological					
Lead, mg/kg, max	5.1/PL-2/01 (SM GOST R 51301:2003)	0,01	0,1	0,09	±0,04
Cadmium, mg/kg, max	5.1/PL-2/01 (SM GOST R 51301:2003)	0,005	0,05	<0,005	-
Physical chemical					
Humidy %	GOST 28561-90 p.2	-	24,0-29,0	27,2	±0,3
Microbiological					
Salmonella spp in 25g	SM EN ISO 6579-1:2017	-	-	not detected	-
Escherichia coli prezumtive in 0,1 g	SM ISO 7251:2016 p.9.1	-	-	not detected	-
Organoleptic aspects					
Denomination of quality indices	Testing method	Characteristics of sensory			
Appearance	GOST 1750-86	Piited prune, with oval shape, clean surface, rough surface			
Color	GOST 1750-86	Characteristic of the product			
Taste and odor	GOST 1750-86	Characteristic of the dried product, sweet- sour taste without foreigner taste and odor			

Organoleptic evaluation undertaken by the Commission

Average – 5,0 (norm 3,0-5,0)

Responsible for testing:

L. Gogu

E. Movilă

I. Aisina

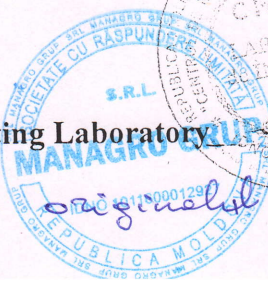
M. Toporivskaia

N.Selcova

Chief of Testing Laboratory

S. Paiu

Copia corespunde cu originalul



(Handwritten signature)