

QUALITY CERTIFICATE No 26-536-1

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Grade	Weight, kg	Quality				Production date	Storage	
		Fat, %	Moisture, %	Protein by milk material, %	Microbiological indicators Detection of Listeria monocytogenes, 37°C 72h		Temp, °C	Best before
Unifor "Dolugan", solid, 81% fat 170g	685,44	80,0 ± 81,0 LST EN ISO 1771:1 2003*	15,0 ± 16,0 LST EN ISO 1771:1 2003*	1,5 ± 2,0 LST EN ISO 1771:2 2003*	negative LST EN ISO 11296:1 2017*	26.05.2026	0/+6	11.08.2026
Sweet cream butter - "Dolugan" 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 "Zemstojos" 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 (-15) °C is no more than 12 months.
Cheese packed into vacuum bag.
Examination:
- performed by independent laboratory
- The results are indicated in the National Food and Veterinary Risk Assessment Laboratory Department
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DATE: 03.06.2026

SIGNATURE



STAMP



UAB „Apšilumavysta“ (Lithuanian Republic)
Institute of Food and Veterinary Risk Assessment
2025 m. 06.06. 03.06.2026

