

QUALITY CERTIFICATE No 26-536-1

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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 <i>Listeria</i> monocytogenes, 37°C /25g			
		M107LA:2025* LST EN ISO 3727-3:2003*	D118-4LA:2024* LST EN ISO 3727-1:2003*	LST EN ISO 3727-2:2003*	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.

Cheese packed into vacuum bag.

Explanation:

- Analysis performed by subcontractors

(*) - These parameters are analysed in the National Food and Veterinary Risk Assessment Institute Laboratory Department.

(*) - analysis incomplete.

(*) - the non date was calculated from total solids content

*) - from chloride content



SIGNATURE

DATE: 03.06.2026

STAMP

UAB „Nepriklausoma tyrimų laboratorija“ 33-2531

Inžinierė chemikė

Beatričė Peleckytė - Bumblauskienė

2026 m. 06 mėn. 03 d.

