



ANALYSIS REPORT

Number of certificate : 1169544-UK-1
 Number of workorder : 1169544
 Page : 1 of 3
 Received : 11/01/2017 Transport via ALcontrol Food & Water
 Start of research : 11/01/2017
 Results available at : 19/01/2017
 Projectcode : Meerdere partijen
 Project : 712LS8

Sample	Product
001 Kipfilet uit Argentinië, 190-210 gram - Muscle Meat Sampling date: 10/01/2017 Sampling time: 11:20	Meat (miscellaneous)
Analysis	001
Dry matter and moisture	
Dry matter (4 hrs 103°C)	25.3 % (w/w)
Moisture (water)	74.7 % (w/w)
Fat (extraction after acidic hydrolysis)	1.9 % (w/w)
Protein (Dumas-N*6.25)	
Nitrogen (Dumas-N)	35,351 mg/kg
Protein (Dumas-N*6.25)	22.1 % (w/w)
Dietary Fibre (enzymatic)	< 1.7 % (w/w)
Sugars (HPLC)	0.6 % (w/w)
Ash (crude, 550 °C)	1.26 % (w/w)
Fatty acid pattern (GC, methylated esters)	
C 4:0 butyric acid	< 0.1 %
C 6:0 caproic acid	< 0.1 %
C 8:0 caprylic acid	< 0.1 %
C 10:0 capric acid	< 0.1 %
C 11:0 undecanoic acid	< 0.1 %
C 12:0 lauric acid	< 0.1 %
C 13:0 tridecanoic acid	< 0.1 %
C 14:0 myristic acid	< 0.1 %
C 14:1 myristoleic acid	< 0.1 %
C:15:0 pentadecanoic acid	< 0.1 %
C 15:1 cis-10-pentadecenoic acid	< 0.1 %
C 16:0 palmitic acid	26.13 %
C 16:1 palmitoleic acid	< 0.1 %
C 17:0 margaric acid	< 0.1 %
C 17:1 cis-10-heptadecenoic acid	< 0.1 %
C 18:0 stearic acid	6.87 %
C 18:1 oleic acid (omega 9)	37.82 %
C 18:2 linoleic acid (omega 6)	20.76 %
C 18:3 alfa-linolenic acid (omega 3)	2.34 %
C 18:3 gamma linolenic acid (omega 6)	< 0.1 %
C 20:0 arachidic acid	< 0.1 %
C 20:1 eicosenoic acid (omega 9)	< 0.1 %
C 20:2 eicosadienoic acid (omega 6)	< 0.1 %
C 20:3 eicosatrienoic acid (omega 6)	< 0.1 %
C 20:3 cis-11,14,17-eicosatrienoic acid (omega 3)	< 0.1 %
C 20:4 arachidonic acid (omega 6)	< 0.1 %





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Analysis	001
Fatty acid pattern (GC, methylated esters)	
C 20:5 eicosapentaenoic acid (omega 3)	< 0.1 %
C 21:0 heneicosanoic acid	< 0.1 %
C 22:0 behenic acid	< 0.1 %
C 22:1 erucic acid (omega 9)	< 0.1 %
C 22:2 docosadienoic acid	< 0.1 %
C 22:6 docosahexaenoic acid (omega 3)	< 0.1 %
C 23:0 tricosanoic acid	< 0.1 %
C 24:0 lignoceric acid	< 0.1 %
C 24:1 nervonic acid (omega 9)	< 0.1 %
monounsaturated fat	0.7 % (w/w)
polyunsaturated fat	0.4 % (w/w)
saturated fat	0.6 % (w/w)
omega-3 fatty acids	< 0.1 % (w/w)
omega-6 fatty acids	0.4 % (w/w)
omega-9 fatty acids	0.7 % (w/w)
other components	0.1 % (w/w)
Carbohydrates (calculated, for products with dietary fiber)	0.1 % (w/w)
Nutritional value (calculated for products with dietary fiber)	
energy	447 kJ/100 g
energy	106 kcal/100 g
Salt (NaCl, calculated from Na) (e)	
Sodium (ICP)	750 mg/kg
salt (Na as NaCl)	0.19 % (w/w)
salt (Na*2,5; EC 1169:2011)	0.19 % (w/w)

Result remarks

(e) Outsourced analysis





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Methods of investigation

Meat (miscellaneous)

- Dry matter and moisture Q In-house method
- Fat (extraction after acidic hydrolysis) Q In-house method
- Protein (Dumas-N*6.25) Q In-house method
- Dietary Fibre (enzymatic) In-house method
- Sugars (HPLC) Q In-house method, expressed as the sum of fructose, glucose, sucrose, maltose and lactose.
- Ash (crude, 550 °C) Q In-house method
- Fatty acid pattern (GC, methylated esters) Q In-house method
- Carbohydrates (calculated, for products with dietary fiber) In-house method
- Nutritional value (calculated for products with dietary fiber) In-house method
- Salt (NaCl, calculated from Na) Outsourced, laboratory accredited under number L053

Methods with a Q are accredited by the Council for Accreditation (L 106)

The results relate only to the analysed sample(s).

Data concerning measurement uncertainty (MU) can be requested.