

## Souplesse Supplements / Power Supplements

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Sample number : M22015844013  
Customer number : D05798  
Date Sample received : 01-06-2022  
Matrix (identified as) : Food products

### Your sample characteristics

Productname : Bulk Oats  
External code : 0939.22  
Product code customer : BBO  
Sampling date : 30-5-2022  
BBD : 28-10-2023

| Parameter                         | Result       | Unit  | Method | Accr./cert. |
|-----------------------------------|--------------|-------|--------|-------------|
| Arsenic (As)                      | <0,050       | mg/kg | 10222  | Q           |
| Cadmium (Cd)                      | 0,017        | mg/kg | 10222  | Q           |
| Mercury (Hg)                      | <0,010       | mg/kg | 10222  | Q           |
| Lead (Pb)                         | <0,050       | mg/kg | 10222  | Q           |
| Aerobic plate count 30°C          | 370          | CFU/g | 10196  | Q           |
| Escherichia coli plate count 44°C | <10          | CFU/g | 10220  | Q           |
| Yeasts & moulds plate count       | <40 ***      | CFU/g | 10165  | Q           |
| Salmonella (MSRV)                 | not detected | /25 g | 10188  |             |

### Method descriptions


Method/analysis : Norm

10165 : Pour plate conform, spiral plate equivalent to ISO 7954:1987

10196 : Pour plate conform NEN-EN-ISO 4833-1, spiral plate conform NEN-EN-ISO 4833-2

10220 : Pour plate conform, spiral plate equivalent to NEN-EN-ISO 16649-2

10222 : Own method



Manager Analytical Services, H.J.M. Lamers, Veghel, 13-06-2022

Q = accredited by Raad voor Accreditatie EN-ISO/IEC 17025 (certificate L053), (Q' by given certificate number), G-B10 = certified according to GMP+ (-B1 Feed Safety Assurance), QS = approved by QS, External = subcontracted, \* = indicative value, \*\*\* = micro organisms present/gram, a = additional test, r = reanalysis, (D) = average duplo.

The analysis is performed in the period between the date of sample receipt at NutriControl and the date of reporting. Microbiological analysis of perishable products is started within 24 hours of samples receipt, unless otherwise stated. The analytical results are valid for the delivered sample material only. Information about measurement uncertainty and source energy value can be delivered on request. General terms and conditions apply to all services and the supply of goods and products. These can be found on [www.nutricontrol.nl](http://www.nutricontrol.nl). If the report number contains V2 or higher, then this report replaces the previous report. Without the permission of NutriControl, this report may only be copied integral.

