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ɻ ɻ . Ʉ ʁ ů Ű é ´ ɵ ɑ [Ű ə ɵ i	:	**45015**
ɻ ɻ . Ō ə ŭ ɵ ů d ɠ	:	1
ɻ ɻ . Å ɜ Ű é ə é ɠ q p Ů ɒ ɛ .	:	2020/45015
¢ ɛ / ɜ d Ŭ Ʉ Ŭ ɻ Ù ə Ù ɒ é ɠ	:	05/03/2020
Ō ɜ Ŭ ɻ ɜ d ɻ ɜ Ɏ ə g ů d ɠ	:	06/03/2020
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é Ŭ g Ű Ű Ŭ q p Ů ɒ ɛ Ŭ Ű é ɠ	:	**WATER - POTABLE**	
é ɦ ´ ɵ ɠ q p Ů ɒ ɛ / ɣ d Ŭ ɠ	:	[2] WATER TAP - AYIOU NICOLAOU 58	
Ɇ d ɛ Ů ɑ ɛ q p Ů ɒ ɛ / ɣ d Ŭ ɠ	:		
q p Ů ɒ ɛ Ŭ Ű é ə d ɣ d Ŭ Ŭ ɦ	:	Lab Staff	
ƶ ɣ d ɵ ŭ ɵ ɠ q p Ů ɒ ɛ / ɣ d Ŭ ɠ	:	Instant (single shot)	
ƶ Ů Ű Ű ű ɵ ɻ Ɏ q p Ů ɒ ɛ .	:	Lab Staff	
Ɇ g ů ə Ů ɠ Ŭ ů d Ŭ q p Ů ɒ ɛ .	:	HDPE Bottle sodium thiosulphate 500ml	
Ɇ g ɜ Ű é ɻ d ů d q p Ů ɒ ɛ .	:	Refrigerator	
7 Ŭ Ű ɣ ů Ű Ŭ ů d q p Ů ɒ ɛ .	:	Excellent (5 Ñ3ÁC)	

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7 Ŭ Ű Ű ɛ ɣ Ű ɻ d ů d Ű é g ů g ɜ ɦ ə ɵ g Ű ŕ ɜ Ŭ Ů ɻ ɦ b ɣ ɜ ɛ ɔ ɣ ɻ ɵ ɻ ɔ Ù ɜ ů Ű é ɪ ɜ ů Ű é g g ƒ 37Á	17 cfu/ml	< 20	WT SFL 01	*
ɻ ɜ ɑ ɜ Ů ů d ə Ù ɜ ə Ŭ Ű Ű ɛ ɣ Ű ɻ d ů d ɵ ə ɔ ɪ ɜ ɵ ɔ ɜ Ů Ű ɻ ɣ ɜ Ů ŭ ɪ ɜ	ND cfu/100ml	0	WT SFL 02P	*
ɻ ɜ ɑ ɜ Ů ů d ə Ù ɜ ə Ŭ Ű Ű ɛ ɣ Ű ɻ d ů d Ű ɻ ƒ Escherichia coli	ND cfu/100ml	0	WT SFL 03P	*
ɻ ɜ ɑ ɜ Ů ů d ə Ù ɜ ə Ŭ Ű Ű ɛ ɣ Ű ɻ d ů d Ű ŕ ɜ ə ɛ ´ ɻ Ù ɜ ɤ ŭ ɪ ɜ Ů ɜ Ű Ű ɻ ɵ ə ɦ ə ə ɤ ɜ	ND cfu/100ml	0	WT SFL 06P	*
ɻ ɜ ɑ ɜ Ů ů d ə Ù ɜ ə Ŭ Ű Ű ɛ ɣ Ű ɻ d ů d Ű ɻ ƒ Pseudomonas aeruginosa	ND cfu/100ml	0	WT SFL 05P	*

Ƀ ə Ù ɜ Ù ɨ ů Ů ƒ / ŭ ɵ ə ɛ ɣ ƒ ´ ɵ g ů d ɛ Ů ɪ ɜ ɛ ɜ Ű Ù ɜ ɛ Ů * ´ Ű ɻ ə Ù ɛ b Ɏ ɜ ɛ ɜ Ű Ù ɜ ů Ű é ɪ ů ɛ ɨ ɤ ɜ Ʉ Ů ɑ ɛ Á ú Ű ɻ ɛ ɔ ɵ ƒ Ű ɻ ƒ q p Ù Ű ů Ű ů d ƒ Ű é g Á ɻ ɔ Ű ŭ Ű ɻ ɑ ɛ g
ND = q p Ů ɜ ɻ ɜ ɣ ɜ Ů ɨ d ə Ů (Not Detected)
cfu = ɻ ɻ ɤ ɛ ɦ ƒ ɻ ´ ɵ ə ɤ ɪ ɜ (Colony Forming Units)

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Page 1 of 3

Report No. : 45015
Page : 1

Results of Analysis for Sample 1

Sample Description: Raw milk

Sampling Date: 10/03/2020 Sampling Time: 10:00

Test	Result	Unit	Method
Total Bacterial Count	1.2 x 10^5	cfu/ml	ISO 4833-1:2013
Somatic Cell Count	1.5 x 10^5	cells/ml	ISO 13366-2:2006
Fat	3.8	%	ISO 9622:2013
Protein	3.2	%	ISO 9622:2013
Lactose	4.6	%	ISO 9622:2013
Solids-not-fat	8.5	%	ISO 9622:2013
Freezing Point	-0.520	°C	ISO 5764:2002
Antibiotic Residues	Negative		Delvotest SP-NT

Sample Description: Pasteurized milk

Sampling Date: 10/03/2020 Sampling Time: 11:30

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^4	cfu/ml	ISO 4833-1:2013
Coliforms	< 10	cfu/ml	ISO 4832:2006
Fat	3.5	%	ISO 9622:2013
Protein	3.1	%	ISO 9622:2013
Lactose	4.7	%	ISO 9622:2013
Solids-not-fat	8.6	%	ISO 9622:2013
Phosphatase	Negative		ISO 11816-1:2019
Peroxidase	Positive		ISO 11816-1:2019

Sample Description: Yogurt

Sampling Date: 10/03/2020 Sampling Time: 12:00

Test	Result	Unit	Method
Total Bacterial Count	2.5 x 10^8	cfu/g	ISO 4833-1:2013
Yeast	1.0 x 10^3	cfu/g	ISO 6611:2004
Mould	< 10	cfu/g	ISO 6611:2004
Fat	3.2	%	ISO 8262-3:2005
Protein	4.1	%	ISO 8968-1:2014
Lactose	4.0	%	ISO 8968-1:2014
Solids-not-fat	8.8	%	ISO 8968-1:2014
pH	4.3		ISO 7238:1986
Titratable Acidity	0.95	%	ISO 7238:1986

Sample Description: Cheese

Sampling Date: 10/03/2020 Sampling Time: 13:15

Test	Result	Unit	Method
Total Bacterial Count	3.0 x 10^7	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	32.5	%	ISO 8262-3:2005
Protein	25.0	%	ISO 8968-1:2014
Moisture	38.0	%	ISO 5534:2004
Salt	1.8	%	ISO 5943:2006
pH	5.2		ISO 7238:1986

Sample Description: Butter

Sampling Date: 10/03/2020 Sampling Time: 14:00

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	82.0	%	ISO 17189:2003
Moisture	15.5	%	ISO 17189:2003
Salt	1.5	%	ISO 17189:2003
Peroxide Value	0.4	meq/kg	ISO 3976:2006

Sample Description: Ice cream

Sampling Date: 10/03/2020 Sampling Time: 15:45

Test	Result	Unit	Method
Total Bacterial Count	4.5 x 10^6	cfu/ml	ISO 4833-1:2013
Coliforms	< 10	cfu/ml	ISO 4832:2006
Fat	10.2	%	ISO 8262-3:2005
Protein	3.8	%	ISO 8968-1:2014
Sugars	18.5	%	ISO 8968-1:2014
Overrun	95	%	ISO 3600:2000
pH	6.4		ISO 7238:1986

Sample Description: Milk powder

Sampling Date: 10/03/2020 Sampling Time: 16:30

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	26.0	%	ISO 8262-3:2005
Protein	36.0	%	ISO 8968-1:2014
Moisture	3.5	%	ISO 5537:2004
Solubility Index	0.8	ml	ISO 8156:2005
Wettability	45	sec	ISO 8156:2005

Sample Description: Whey powder

Sampling Date: 10/03/2020 Sampling Time: 17:00

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	1.2	%	ISO 8262-3:2005
Protein	12.5	%	ISO 8968-1:2014
Moisture	3.8	%	ISO 5537:2004
Lactose	75.0	%	ISO 8968-1:2014
Ash	8.2	%	ISO 5984:2002
pH	6.2		ISO 7238:1986

Sample Description: Buttermilk

Sampling Date: 10/03/2020 Sampling Time: 18:20

Test	Result	Unit	Method
Total Bacterial Count	8.0 x 10^7	cfu/ml	ISO 4833-1:2013
Coliforms	< 10	cfu/ml	ISO 4832:2006
Fat	0.5	%	ISO 8262-3:2005
Protein	3.4	%	ISO 8968-1:2014
Lactose	4.8	%	ISO 8968-1:2014
Solids-not-fat	9.1	%	ISO 8968-1:2014
pH	4.5		ISO 7238:1986
Titratable Acidity	0.85	%	ISO 7238:1986

Sample Description: Cream

Sampling Date: 10/03/2020 Sampling Time: 19:00

Test	Result	Unit	Method
Total Bacterial Count	2.0 x 10^6	cfu/ml	ISO 4833-1:2013
Coliforms	< 10	cfu/ml	ISO 4832:2006
Fat	35.0	%	ISO 8262-3:2005
Protein	2.5	%	ISO 8968-1:2014
Lactose	3.5	%	ISO 8968-1:2014
Solids-not-fat	6.0	%	ISO 8968-1:2014
pH	6.6		ISO 7238:1986

Sample Description: Condensed milk

Sampling Date: 10/03/2020 Sampling Time: 20:30

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	8.5	%	ISO 8262-3:2005
Protein	8.0	%	ISO 8968-1:2014
Sugars	54.0	%	ISO 8968-1:2014
Moisture	27.0	%	ISO 5537:2004
pH	6.7		ISO 7238:1986

Sample Description: Evaporated milk

Sampling Date: 10/03/2020 Sampling Time: 21:00

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/ml	ISO 4833-1:2013
Coliforms	< 10	cfu/ml	ISO 4832:2006
Fat	7.8	%	ISO 8262-3:2005
Protein	7.5	%	ISO 8968-1:2014
Lactose	9.8	%	ISO 8968-1:2014
Solids-not-fat	17.5	%	ISO 8968-1:2014
Heat Stability	Positive		ISO 5658:2006
pH	6.8		ISO 7238:1986

Sample Description: Kefir

Sampling Date: 10/03/2020 Sampling Time: 22:15

Test	Result	Unit	Method
Total Bacterial Count	1.5 x 10^8	cfu/ml	ISO 4833-1:2013
Yeast	2.0 x 10^4	cfu/ml	ISO 6611:2004
Mould	< 10	cfu/ml	ISO 6611:2004
Fat	1.5	%	ISO 8262-3:2005
Protein	3.5	%	ISO 8968-1:2014
Lactose	4.2	%	ISO 8968-1:2014
Solids-not-fat	9.0	%	ISO 8968-1:2014
pH	4.2		ISO 7238:1986
Titratable Acidity	1.05	%	ISO 7238:1986

Sample Description: Quark

Sampling Date: 10/03/2020 Sampling Time: 23:00

Test	Result	Unit	Method
Total Bacterial Count	5.0 x 10^7	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	0.2	%	ISO 8262-3:2005
Protein	13.0	%	ISO 8968-1:2014
Moisture	82.0	%	ISO 5534:2004
Lactose	3.8	%	ISO 8968-1:2014
pH	4.6		ISO 7238:1986

Sample Description: Mozzarella

Sampling Date: 11/03/2020 Sampling Time: 09:00

Test	Result	Unit	Method
Total Bacterial Count	2.5 x 10^7	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	22.0	%	ISO 8262-3:2005
Protein	22.5	%	ISO 8968-1:2014
Moisture	52.0	%	ISO 5534:2004
Salt	1.2	%	ISO 5943:2006
pH	5.3		ISO 7238:1986

Sample Description: Feta

Sampling Date: 11/03/2020 Sampling Time: 10:30

Test	Result	Unit	Method
Total Bacterial Count	1.8 x 10^7	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	21.0	%	ISO 8262-3:2005
Protein	14.5	%	ISO 8968-1:2014
Moisture	55.0	%	ISO 5534:2004
Salt	2.5	%	ISO 5943:2006
pH	4.4		ISO 7238:1986

Sample Description: Halloumi

Sampling Date: 11/03/2020 Sampling Time: 11:45

Test	Result	Unit	Method
Total Bacterial Count	1.2 x 10^7	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	25.0	%	ISO 8262-3:2005
Protein	20.0	%	ISO 8968-1:2014
Moisture	48.0	%	ISO 5534:2004
Salt	3.0	%	ISO 5943:2006
pH	5.5		ISO 7238:1986

Sample Description: Ricotta

Sampling Date: 11/03/2020 Sampling Time: 13:00

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	10.0	%	ISO 8262-3:2005
Protein	11.0	%	ISO 8968-1:2014
Moisture	72.0	%	ISO 5534:2004
Lactose	4.5	%	ISO 8968-1:2014
pH	6.5		ISO 7238:1986

Sample Description: Mascarpone

Sampling Date: 11/03/2020 Sampling Time: 14:30

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	42.0	%	ISO 8262-3:2005
Protein	6.5	%	ISO 8968-1:2014
Moisture	50.0	%	ISO 5534:2004
Lactose	2.8	%	ISO 8968-1:2014
pH	6.4		ISO 7238:1986

Sample Description: Clotted cream

Sampling Date: 11/03/2020 Sampling Time: 15:15

Test	Result	Unit	Method
Total Bacterial Count	3.5 x 10^6	cfu/ml	ISO 4833-1:2013
Coliforms	< 10	cfu/ml	ISO 4832:2006
Fat	55.0	%	ISO 8262-3:2005
Protein	1.8	%	ISO 8968-1:2014
Lactose	2.5	%	ISO 8968-1:2014
Solids-not-fat	4.0	%	ISO 8968-1:2014
pH	6.5		ISO 7238:1986

Sample Description: Skyr

Sampling Date: 11/03/2020 Sampling Time: 16:00

Test	Result	Unit	Method
Total Bacterial Count	2.0 x 10^8	cfu/ml	ISO 4833-1:2013
Yeast	5.0 x 10^3	cfu/ml	ISO 6611:2004
Mould	< 10	cfu/ml	ISO 6611:2004
Fat	0.1	%	ISO 8262-3:2005
Protein	11.0	%	ISO 8968-1:2014
Lactose	3.9	%	ISO 8968-1:2014
Solids-not-fat	15.0	%	ISO 8968-1:2014
pH	4.1		ISO 7238:1986
Titratable Acidity	1.20	%	ISO 7238:1986

Sample Description: Labneh

Sampling Date: 11/03/2020 Sampling Time: 17:30

Test	Result	Unit	Method
Total Bacterial Count	1.0 x 10^8	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	15.0	%	ISO 8262-3:2005
Protein	8.0	%	ISO 8968-1:2014
Moisture	72.0	%	ISO 5534:2004
Salt	1.0	%	ISO 5943:2006
pH	4.3		ISO 7238:1986

Sample Description: Paneer

Sampling Date: 11/03/2020 Sampling Time: 18:45

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	20.0	%	ISO 8262-3:2005
Protein	18.0	%	ISO 8968-1:2014
Moisture	58.0	%	ISO 5534:2004
Salt	0.5	%	ISO 5943:2006
pH	6.0		ISO 7238:1986

Sample Description: Ghee

Sampling Date: 11/03/2020 Sampling Time: 20:00

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	99.5	%	ISO 17189:2003
Moisture	0.2	%	ISO 17189:2003
Peroxide Value	0.2	meq/kg	ISO 3976:2006
Free Fatty Acids	0.1	%	ISO 3976:2006

Sample Description: Custard

Sampling Date: 11/03/2020 Sampling Time: 21:30

Test	Result	Unit	Method
Total Bacterial Count	1.5 x 10^6	cfu/ml	ISO 4833-1:2013
Coliforms	< 10	cfu/ml	ISO 4832:2006
Fat	6.0	%	ISO 8262-3:2005
Protein	5.5	%	ISO 8968-1:2014
Sugars	15.0	%	ISO 8968-1:2014
Solids-not-fat	12.0	%	ISO 8968-1:2014
pH	6.7		ISO 7238:1986

Sample Description: Rice pudding

Sampling Date: 11/03/2020 Sampling Time: 22:00

Test	Result	Unit	Method
Total Bacterial Count	2.0 x 10^6	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	4.5	%	ISO 8262-3:2005
Protein	3.8	%	ISO 8968-1:2014
Sugars	12.0	%	ISO 8968-1:2014
Moisture	75.0	%	ISO 5534:2004
pH	6.6		ISO 7238:1986

Sample Description: Tiramisu

Sampling Date: 11/03/2020 Sampling Time: 23:30

Test	Result	Unit	Method
Total Bacterial Count	1.0 x 10^6	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	18.0	%	ISO 8262-3:2005
Protein	5.0	%	ISO 8968-1:2014
Sugars	20.0	%	ISO 8968-1:2014
Moisture	55.0	%	ISO 5534:2004
pH	6.5		ISO 7238:1986

Sample Description: Panna cotta

Sampling Date: 12/03/2020 Sampling Time: 00:15

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	30.0	%	ISO 8262-3:2005
Protein	3.5	%	ISO 8968-1:2014
Sugars	10.0	%	ISO 8968-1:2014
Moisture	55.0	%	ISO 5534:2004
pH	6.8		ISO 7238:1986

Sample Description: Crème brûlée

Sampling Date: 12/03/2020 Sampling Time: 01:30

Test	Result	Unit	Method
Total Bacterial Count	1.2 x 10^6	cfu/ml	ISO 4833-1:2013
Coliforms	< 10	cfu/ml	ISO 4832:2006
Fat	32.0	%	ISO 8262-3:2005
Protein	4.0	%	ISO 8968-1:2014
Sugars	14.0	%	ISO 8968-1:2014
Solids-not-fat	6.5	%	ISO 8968-1:2014
pH	6.7		ISO 7238:1986

Sample Description: Flan

Sampling Date: 12/03/2020 Sampling Time: 02:45

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	12.0	%	ISO 8262-3:2005
Protein	6.0	%	ISO 8968-1:2014
Sugars	18.0	%	ISO 8968-1:2014
Moisture	65.0	%	ISO 5534:2004
pH	6.6		ISO 7238:1986

Sample Description: Cheesecake

Sampling Date: 12/03/2020 Sampling Time: 04:00

Test	Result	Unit	Method
Total Bacterial Count	2.5 x 10^6	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	25.0	%	ISO 8262-3:2005
Protein	6.5	%	ISO 8968-1:2014
Sugars	22.0	%	ISO 8968-1:2014
Moisture	45.0	%	ISO 5534:2004
pH	6.4		ISO 7238:1986

Sample Description: Profiteroles

Sampling Date: 12/03/2020 Sampling Time: 05:30

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	28.0	%	ISO 8262-3:2005
Protein	8.0	%	ISO 8968-1:2014
Sugars	15.0	%	ISO 8968-1:2014
Moisture	40.0	%	ISO 5534:2004
pH	6.5		ISO 7238:1986

Sample Description: Eclairs

Sampling Date: 12/03/2020 Sampling Time: 06:45

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	30.0	%	ISO 8262-3:2005
Protein	7.0	%	ISO 8968-1:2014
Sugars	18.0	%	ISO 8968-1:2014
Moisture	35.0	%	ISO 5534:2004
pH	6.6		ISO 7238:1986

Sample Description: Macarons

Sampling Date: 12/03/2020 Sampling Time: 08:00

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	22.0	%	ISO 8262-3:2005
Protein	8.0	%	ISO 8968-1:2014
Sugars	35.0	%	ISO 8968-1:2014
Moisture	15.0	%	ISO 5534:2004
pH	6.8		ISO 7238:1986

Sample Description: Meringue

Sampling Date: 12/03/2020 Sampling Time: 09:15

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	0.5	%	ISO 8262-3:2005
Protein	12.0	%	ISO 8968-1:2014
Sugars	60.0	%	ISO 8968-1:2014
Moisture	5.0	%	ISO 5534:2004
pH	7.0		ISO 7238:1986

Sample Description: Pavlova

Sampling Date: 12/03/2020 Sampling Time: 10:30

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	1.0	%	ISO 8262-3:2005
Protein	8.0	%	ISO 8968-1:2014
Sugars	55.0	%	ISO 8968-1:2014
Moisture	8.0	%	ISO 5534:2004
pH	3.2		ISO 7238:1986

Sample Description: Trifle

Sampling Date: 12/03/2020 Sampling Time: 11:45

Test	Result	Unit	Method
Total Bacterial Count	1.5 x 10^6	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	15.0	%	ISO 8262-3:2005
Protein	4.5	%	ISO 8968-1:2014
Sugars	25.0	%	ISO 8968-1:2014
Moisture	60.0	%	ISO 5534:2004
pH	6.5		ISO 7238:1986

Sample Description: Baklava

Sampling Date: 12/03/2020 Sampling Time: 13:00

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	25.0	%	ISO 8262-3:2005
Protein	6.0	%	ISO 8968-1:2014
Sugars	30.0	%	ISO 8968-1:2014
Moisture	20.0	%	ISO 5534:2004
pH	6.4		ISO 7238:1986

Sample Description: Turkish delight

Sampling Date: 12/03/2020 Sampling Time: 14:30

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	0.2	%	ISO 8262-3:2005
Protein	1.5	%	ISO 8968-1:2014
Sugars	75.0	%	ISO 8968-1:2014
Moisture	20.0	%	ISO 5534:2004
pH	6.8		ISO 7238:1986

Sample Description: Fudge

Sampling Date: 12/03/2020 Sampling Time: 15:45

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	10.0	%	ISO 8262-3:2005
Protein	3.0	%	ISO 8968-1:2014
Sugars	80.0	%	ISO 8968-1:2014
Moisture	5.0	%	ISO 5534:2004
pH	6.7		ISO 7238:1986

Sample Description: Toffee

Sampling Date: 12/03/2020 Sampling Time: 17:00

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	12.0	%	ISO 8262-3:2005
Protein	2.0	%	ISO 8968-1:2014
Sugars	85.0	%	ISO 8968-1:2014
Moisture	2.0	%	ISO 5534:2004
pH	6.6		ISO 7238:1986

Sample Description: Caramel

Sampling Date: 12/03/2020 Sampling Time: 18:30

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	10.0	%	ISO 8262-3:2005
Protein	3.5	%	ISO 8968-1:2014
Sugars	70.0	%	ISO 8968-1:2014
Moisture	15.0	%	ISO 5534:2004
pH	6.5		ISO 7238:1986

Sample Description: Nougat

Sampling Date: 12/03/2020 Sampling Time: 20:00

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	25.0	%	ISO 8262-3:2005
Protein	8.0	%	ISO 8968-1:2014
Sugars	50.0	%	ISO 8968-1:2014
Moisture	8.0	%	ISO 5534:2004
pH	6.7		ISO 7238:1986

Sample Description: Marshmallow

Sampling Date: 12/03/2020 Sampling Time: 21:30

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	0.1	%	ISO 8262-3:2005
Protein	2.0	%	ISO 8968-1:2014
Sugars	80.0	%	ISO 8968-1:2014
Moisture	18.0	%	ISO 5534:2004
pH	6.5		ISO 7238:1986

Sample Description: Gummy bears

Sampling Date: 12/03/2020 Sampling Time: 23:00

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	0.5	%	ISO 8262-3:2005
Protein	6.0	%	ISO 8968-1:2014
Sugars	75.0	%	ISO 8968-1:2014
Moisture	15.0	%	ISO 5534:2004
pH	3.8		ISO 7238:1986

Sample Description: Jelly beans

Sampling Date: 13/03/2020 Sampling Time: 00:30

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	0.2	%	ISO 8262-3:2005
Protein	3.0	%	ISO 8968-1:2014
Sugars	85.0	%	ISO 8968-1:2014
Moisture	10.0	%	ISO 5534:2004
pH	3.5		ISO 7238:1986

Sample Description: Lollipops

Sampling Date: 13/03/2020 Sampling Time: 02:00

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	0.1	%	ISO 8262-3:2005
Protein	1.0	%	ISO 8968-1:2014
Sugars	90.0	%	ISO 8968-1:2014
Moisture	5.0	%	ISO 5534:2004
pH	3.2		ISO 7238:1986

Sample Description: Chewing gum

Sampling Date: 13/03/2020 Sampling Time: 03:30

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	0.5	%	ISO 8262-3:2005
Protein	0.5	%	ISO 8968-1:2014
Sugars	60.0	%	ISO 8968-1:2014
Moisture	2.0	%	ISO 5534:2004
pH	6.8		ISO 7238:1986

Sample Description: Chocolate bar

Sampling Date: 13/03/2020 Sampling Time: 05:00

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	30.0	%	ISO 8262-3:2005
Protein	7.0	%	ISO 8968-1:2014
Sugars	50.0	%	ISO 8968-1:2014
Moisture	1.0	%	ISO 5534:2004
pH	6.5		ISO 7238:1986

Sample Description: Truffles

Sampling Date: 13/03/2020 Sampling Time: 06:30

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	35.0	%	ISO 8262-3:2005
Protein	5.0	%	ISO 8968-1:2014
Sugars	40.0	%	ISO 8968-1:2014
Moisture	10.0	%	ISO 5534:2004
pH	6.6		ISO 7238:1986

Sample Description: Praline

Sampling Date: 13/03/2020 Sampling Time: 08:00

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	30.0	%	ISO 8262-3:2005
Protein	6.0	%	ISO 8968-1:2014
Sugars	45.0	%	ISO 8968-1:2014
Moisture	5.0	%	ISO 5534:2004
pH	6.7		ISO 7238:1986

Sample Description: Nougatine

Sampling Date: 13/03/2020 Sampling Time: 09:30

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	28.0	%	ISO 8262-3:2005
Protein	7.0	%	ISO 8968-1:2014
Sugars	48.0	%	ISO 8968-1:2014
Moisture	4.0	%	ISO 5534:2004
pH	6.6		ISO 7238:1986

Sample Description: Ganache

Sampling Date: 13/03/2020 Sampling Time: 11:00

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	40.0	%	ISO 8262-3:2005
Protein	4.0	%	ISO 8968-1:2014
Sugars	35.0	%	ISO 8968-1:2014
Moisture	15.0	%	ISO 5534:2004
pH	6.5		ISO 7238:1986

Sample Description: Fondant

Sampling Date: 13/03/2020 Sampling Time: 12:30

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	0.2	%	ISO 8262-3:2005
Protein	0.5	%	ISO 8968-1:2014
Sugars	95.0	%	ISO 8968-1:2014
Moisture	4.0	%	ISO 5534:2004
pH	6.8		ISO 7238:1986

Sample Description: Marzipan

Sampling Date: 13/03/2020 Sampling Time: 14:00

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	25.0	%	ISO 8262-3:2005
Protein	8.0	%	ISO 8968-1:2014
Sugars	40.0	%	ISO 8968-1:2014
Moisture	15.0	%	ISO 5534:2004
pH	6.6		ISO 7238:1986

Sample Description: Almond paste

Sampling Date: 13/03/2020 Sampling Time: 15:30

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	30.0	%	ISO 8262-3:2005
Protein	10.0	%	ISO 8968-1:2014
Sugars	30.0	%	ISO 8968-1:2014
Moisture	20.0	%	ISO 5534:2004
pH	6.5		ISO 7238:1986

Sample Description: Hazelnut paste

Sampling Date: 13/03/2020 Sampling Time: 17:00

Test	Result	Unit	Method
Total Bacterial Count	< 1.0 x 10^3	cfu/g	ISO 4833-1:2013
Coliforms	< 10	cfu/g	ISO 4832:2006
Fat	60.0	%	ISO 8262-3:2005
Protein	15

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ƐɛɦəɔŰŮ ɑÞɘůŰż´ ɐɔɖŰɜəɛi ɟ ɜŸəgůɖɖ

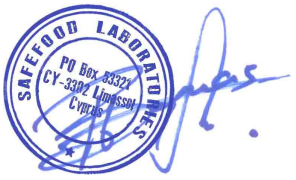
φŰŨ ɐŰŻɜ»ýůɛŰŰŨŰŕɜ ŨɜŨɔ»i ůŻŕɜ/ũɛəɔɛ ı ɜ Űűɛɟɛiɜ ɛɦɜɑ ŰŨũŰɔɒɛŰŰŨ´ɐg ŨɜŨɔ»i ɖɖəŨɜ. ÆəŰɦɟ ŮŸɜ ŨɜŰűý ɟ ŮŰŨɔ Ÿəəɔx ɖɟ ɟ ɖŰŸ, ɖ ũŮɔɒɛŰŰŻəɖɣɖŨ ũɔůɜŰɟ ɔɒɖɖəŮŨ ɦ ŮŻɜ ÞŮż ŻŰ. ÆəŰɦɟ ŮŸɜ ŨɜŰűý ɟ ŮŰŨɔ Ÿəəɔx ɖɟ ɟ ɖŰŸ, ɐɔŨɜŨɔ»i ůŻŕɜ/ũɛəɔɛ ýɖũɔůɜŰɟ ɔɒɖɖəŨɜ ɓŸůɖ ŮűɖɟɖýəũɛůɖɖɟŰŕɜ ɛ´ ɐɔɛɜũɒ´ɐŰŨ ´ɟ ɐũɔŰɔɟ Ũűŕɪ ɜ, əŨɔ´ɐg ŮɔɔŨɔůŮɔůɛi ŰűɜɖɛŮɟ ɛɛɖɔɖŮŰűɖɟŨɜŨɔ»i ɓŸůɖ Ůűɖɟɖýəũɛůɖɖ.

ÞɘŨɜŨɔ»i ůŻŕɜ/ũɛəɔɛ ýɖ´ɐg ůɖɛŮɜ ɜɛɜŰŰɔɛŮ* ´ŮɟɔəŮɛɓŸɜɛɜŰŰɔůŰɛ ɔůɛi ɤɤɜ ÞŮɒœ ÆúŮɟ ɛɛɔɐɟŰűɖɟ ɑůŰŻůůɖɖɟŰɛg ÆɟɔŨůŰűɟɤœg. ÞɘŨɜŨɔ»i ůŻŕɜ/ũɛəɔɛ ýɖ´ɐg ũŨɜ ůɖɛŮɜ ɜɛɜŰŰɔɛŮ* ũŨɜ ´ŮɟɔəŮɛɓŸɜɛɜŰŰɔůŰɛ ɔůɛi ɤɤɜ ÞŮɒœ ÆúŮɟ ɛɛɔɐɟŰűɖɟ ɑůŰŻůůɖɖɟŰɛg ÆɟɔŨůŰűɟɤœg. ÞɘŨɜŨɔ»i ůŻŕɜ/ũɛəɔɛ ýɖ´ɐg ůɖɛŮɜ ɜɛɜŰŰɔɛŮ# ŨɜŨŰýɖɖəŨɜ ůŮůɡɜŮɟɔŨɛɦɛŮɜɛ ŮɟɔŨůŰűɟɤœ əŨɜũŮɜůŮɟɔɐɖɖəŨɜ ɛŮũɜŮ ɔůŰűɛɣɜŮɟəŨŰŸISO 17025 ´ɟɤ Ůɦəɛəəŭ´ɛŮɖɦũɛggɖ. ÞɘŨɜŨɔ»i ůŻŕɜ/ũɛəɔɛ ýɖ´ɐg ůɖɛŮɜ ɜɛɜŰŰɔɛŮ$ ŨɜŨŰýɖɖəŨɜ ůŮůɡɜŮɟɔŨɛɦɛŮɜɛ ŮɟɔŨůŰűɟɤœ əŨɜũŮɜůŮɟɔɐɖɖəŨɜ ɛŮ ũŮɜŮ ɔůŰűɛɣɜŮɟəŨŰŸISO 17025 ´ɟɤ Ůɦəɛəəŭ/ɛŮɖɦũɛggɖ.

Ɛɛɦəɔŭ, Ű ɦɣŮŻɖ, ɔɜɤɛɑũɛŮɛůŻŕɖ, ɔɜɤɛŰŰŨůŻŕɖɐ Ůɟɛɖɜůŭŕɖ´ɐg ŨɜŨűýɟɛɜŰŰɔůŰɛ ´Ůɟɦɜ Ůɔůɛi ɤɤɜ ÞŮɒœ ÆúŮɟ ɛɛɔɐɟŰűɖɟ ɑůŰŻůůɖɖɟŰɛg ÆɟɔŨůŰűɟɤœ ɜ ŨɜŨɔ»i ůŻŕɜ/ũɛəɔɛ ýɖ´ɐg ũŨɜ ůɖɛŮɜ ɜɛɜŰŰɔɛŮ# ŨɜŨŰýɖɖəŨɜ ůŮůɡɜŮɟɔŨɛɦɛŮɜɛ ŮɟɔŨůŰűɟɤœ əŨɜũŮɜůŮɟɔɐɖɖəŨɜ ɛŮũɜŮ ɔůŰűɛɣɜŮɟəŨŰŸISO 17025 ´ɟɤ Ůɦəɛəəŭ/ɛŮɖɦũɛggɖ. ÞɘŨɜŨɔ»i ůŻŕɜ/ũɛəɔɛ ýɖ´ɐg ůɖɛŮɜ ɜɛɜŰŰɔɛŮ$ ŨɜŨŰýɖɖəŨɜ ůŮůɡɜŮɟɔŨɛɦɛŮɜɛ ŮɟɔŨůŰűɟɤœ əŨɜũŮɜůŮɟɔɐɖɖəŨɜ ɛŮ ũŮɜŮ ɔůŰűɛɣɜŮɟəŨŰŸISO 17025 ´ɟɤ Ůɦəɛəəŭ/ɛŮɖɦũɛggɖ.

Ɛɛɦəɔŭ, Ű ɦɣŮŻɖ, ɔɜɤɛɑũɛŮɛůŻŕɖ, ɔɜɤɛŰŰŨůŻŕɖɐ Ůɟɛɖɜůŭŕɖ´ɐg ŨɜŨűýɟɛɜŰŰɔůŰɛ ´Ůɟɦɜ Ůɔůɛi ɤɤɜ ÞŮɒœ ÆúŮɟ ɛɛɔɐɟŰűɖɟ ɑůŰŻůůɖɖɟŰɛg ÆɟɔŨůŰűɟɤœ. ɐɛ ÆɟɔŨůŰűɟɤœ Ű ɛ´ ɐɔůŰŨɔəŸɖŮɔɜɛɛəɜɛ ŸəəɔɖɟŮɖɛi ɜɖɟɤ´ɛ ɦ´ ɐɔɤ ŨɜŨəgŨəɒı ɜ Ű ɐŰŻɔůŰűɟɤœ ůŰɛ ŨɜŨəgŨəɒı ɜ ŨɜŨűýɟɛɜŰŰɔůŰɛ ´Ůɟɦɜ Ůɔůɛi ɤɤɜ ÞŮɒœ ÆúŮɟ ɛɛɔɐɟŰűɖɟ ɑůŰŻůůɖɖɟŰɛg ÆɟɔŨůŰűɟɤœ ůŰɛ ŨɜŨűýɟɛɜŰŰɔůŰɛ ´Ůɟɦɜ Ůɔůɛi ɤɤɜ ÞŮɒœ ÆúŮɟ ɛɛɔɐɟŰűɖɟ ɑůŰŻůůɖɖɟŰɛg ÆɟɔŨůŰűɟɤœ ɜ Ű ɐŰŻɔůŰűɟɤœ ůŰɛ ŨɜŨűýɟɛɜŰŰɔůŰɛ ´Ůɟɦɜ Ůɔůɛi ɤɤɜ ÞŮɒœ ÆúŮɟ ɛɛɔɐɟŰűɖɟ ɑůŰŻůůɖɖɟŰɛg ÆɟɔŨůŰűɟɤœ.

φŰÞɘůŰż´ ɐɔɖŰɜəɛi Ÿɟ ɜŨɔ»i ůŻŕɜ ´ ɐg ůɜũŰɔɜɛɛŰŨɔŰ ɦ Ůɛ ÆɟɔŨůŰűɟɤœ ŮɜŨɔɜɛɛəɜŸ, ůɜŰɔɑɦɛůɜŰɣɔɔɟŰűŰ φŰÞɘůŰż´ ɐɔɖŰɜəɛi Ÿɟ ɜŨɔ»i ůŻŕɜ ůɜũŰɔɜɛɛŰŨɔŰ ɛůŰɣəəɜɛɜŰŰɔůŰɛ ÞŮɒœ ÆúŮɟ ůŮɣɜŰŨɜŰŰɔŮɟ ŰűɛɑŰφŰÞɘůŰż´ ɐɔɖŰɜəɛi Ÿɟ ɜŨɔ»i ůŻŕɜ ´ ɐg ůɜũŰɔɜɛɛŰŨɔůŰɖɑůɜŰɛůŰɛɜɛ ɛɛɟɤũɛ ũŮɣɐgɜ Űűɟɜ ɜũŰɔůɛi/ɜɛɛɜɛ´ ɐɖɖůɖ ɦ´ɤ ɟŰŰŨɜŨűŰɛɜɛŰůŰɣɜŰɟ´ɖ ɛɛɟɤũɛ. φŰÞɘůŰż´ ɐɔɖŰɜəɛi Ÿɟ ɜŨɔ»i ůŻŕɜ ɜ Ű ɜ ɟ ɜŰűɛɟɤı ɜ/ÆəɖýůŰɤ ´ ɐg ůɜũŰɔɜɛɛŰŨɔŰ ɦ Ůɛ ÆɟɔŨůŰűɟɤœ ´ɟɐgŰɛɜ ÞŮɒŸŰŻɖ ɛ´ ɐɟɤɛi ɜ ɛɦɜɑ ɜŰŨɜŰ Ű ŰɟŨɜŰŰɛi ɜ ůŰŻɖ ´əɤɟɖ Ůɛggɟɛɟɤũɛ. ȳ əÞŻɟɛɜɟ´ɖɟŮůɖŻ´ɐg ´ŰɟɣɔɛɜŰŰɔŮ ɦ Ůɛ ÆɟɔŨůŰűɟɤœ ŮɜŨɔ»i Ű ɛ´ ɐůŰŻɔůŰɛ»ýɖ. ȳ əÞŻɟɛɜ´ŰɟůɛɦɛŮɜůŻɟ´ɖɟŮůɖŻũ»ý´ɛɜŰŰɔ Ű ɦ ŮɛggɟȳɟɛggɟəŨɔɑŰŰ»ɔůŻÆ´ɛɛůɣɖɟůɖŻůɛg ÆɟɔŨůŰűɟɤœ.



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Ɉ ´ ɛɔɟɣŸűŰŰɔũəŸəŰůɔ ɛɣɟɣɛggɖ´ŰɟůɖŻg SafeFood Laboratories

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