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Aydın[®]

KURUYEMİŞ SANAYİ VE TİC. A.Ş.

CERTIFICATE OF ANALYSIS

Report Date: 12.02.2024

Purpose of Analysis	: CUSTOMER DEMAND
Type of Sample	: NATURAL HAZELNUT KERNEL 11-13 mm
Sampling Location	: SHIPMENT LINE
Production Date	: 12/2023
Expiry Date	: 06/2025
Lot No	: 340026561/1-54-837
Product Amount	: 14.000 Kg

ANALYZES	RESULTS	ANALYSIS METHODS
1- APPEARANCE	Specific	VISUAL AND SENSORY ANALYSIS
2- TASTE	Specific	VISUAL AND SENSORY ANALYSIS
3- COLOUR	Specific	VISUAL AND SENSORY ANALYSIS
4- FOREIGN MATERIAL %	Absent	VISUAL AND SENSORY ANALYSIS
5- MOISTURE %	4,5	TS ISO 771
6- PEROXIDE VALUE, Meq O2/kg	0,39	AOCS Cd 8b-90
7- FFA % (as oleic acid)	0,33	AOAC 940.28
8- COLIFORM cfu/g	<10	TS EN ISO 4832
9- E.COLI cfu/g	Negative	ISO 16649-2
10- TOTAL PLATE COUNT cfu/g	<10 ⁵	TS EN ISO 4833-1
11-YEAST-MOULD cfu/g	<10 ⁴	TS ISO 21527-2
12- AFLATOXIN B1 ppb	BDL	AOAC 999.07
13- TOTAL AFLATOXIN (B1 + B2 + G1 + G2) ppb	BDL	AOAC 999.07
14-SALMONELLA	Absent	TS EN ISO 6579-1

INSTRUCTIONS

*AOAC (Association of Official Analytical Chemist)

**BDL (Below Detection Limit)

The above mentioned values were determined as a result of the examinations and analyzes.

- 1) This analysis report cannot be used in judicial-administrative procedures and for advertising purposes.
- 2) No part of this analysis report can be used alone or separately.
- 3) Analysis results are valid for the sample specified above. Unsigned reports are invalid.

PROCESS CONTROL SUPERVISOR
APPROVED BY

SERCAN YILDIZ
FOOD ENGINEER