

# CERTIFICATE OF ANALYSIS



2. Organize Seneç Otlu Geçer  
 3. Nolu Yol No: 14 Hendek / SAKARYA

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Report Date: 20.10.2024

Purpose of Analysis	CUSTOMER DEMAND
Type of Sample	BLANCHED ALMOND FLOUR ECONOMIC
Sampling Location	SHIPMENT LINE
Production Date	10.2024
Expiry Date	10.2026
Lot No	B-5432
Product Amount	4400 kg

ANALYZES	REBULT6	ANALYSIS METHODB
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	4,32	TS ISO 77
6-PEROXIDE VALUE Meq O2/kg	1,3g	A*OCSCd88-8
7- FFA%(asoleic acid)	0,91	AOAC 940.28
8-AFLATOXIN B1 ppb	BDL	AOAC 999.07
8-TOTAL AFLATOXIN (B1+B2+G1+G2) ppb	BDL	AOAC 999.07
10. couFoc cfu/g	*10	TS EN ISO 4832
11-E. COLI cfu/g	Negative	ISO 16649-2
12-TOTAL PLATE COUNT cfu/g	*10*	TS EN ISO 4833-1
4SYEAST*MOULD cfu/g	<10*	TS ISO 21527-2
14-SALMONELLA	Absent	TS EN ISO 6579-1

Instructions  
 \*AOAC (Association Official Analytical Chemist)

- 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

PRC

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 D BY  
  
 SERC  
 FOOD ENGINEER