GBAPOLSKA

ANALYTICAL LABORATORIES
microbiology - physicochemistry - sensory

GBA POLSKA Sp. z o.o.
Member of GBA GROUP
Headquarter address: ul. Mochtyńska 65, 03-289 Warsaw, Poland

AB 1095

TEST REPORT No.: Ł/0/03/2023/3274/FM/2/EN

Customer: GYMBEAM s.r.o. 040 01 Košice, ul. Rastislavova 93

Order No.: Ł/0/03/2023/3274

A - accredited methodology (AB 1095); reference – if the law so provides (the result can be used to assess compliance in the legally regulated area).
AE - accredited methodology (AB 1095) of flexible scope – reference if the law so provides / equivalent to reference (the result can be used to assess compliance in the legally regulated area).
AR - accredited methodology (AB 1095) equivalent to reference (the result can be used to assess compliance in the legally regulated area).
MON - methodology accredited in terms of "OiB"
GMP+ - methodology registered in the scope of GMP+ B11 protocol (feed testing)
A/P - accredited methodology of the subcontractor
P - non-accredited methodology of the subcontractor

Material/product tested:	**Dietary supplements**
Sample collection address:	040 01 Košice, ul.Rastislavova 93
Product name:	**Peanut butter** **Date*: 23.03.2023**
Producer:	GymBeam
Date of production:	no data
Lot number:	09122022; Date and time of sampling: 3.3.2023, 1.00 pm

Samples collected according to:
Samples transported by: Shipping
Sample receiver: GBA POLSKA employee no.: 2653

Sample no.: 31599/03/23 Sample evaluation: unreservedly Analysis start date: 23-03-2023 Analysis end date: 30-03-2023

Lab.	Analyzed parameter	Unit	Accred.	Test method	Requirement	Result	MU**	N
Ł	Energy value (kJ)	kJ/100g	AE	PB-64/LF ed. 3 of 03.01.2022	no requirements	2543		
Ł	Energy value (kcal)	kcal/100g	AE	PB-64/LF ed. 3 of 03.01.2022	no requirements	614		
Ł	Total fat	%	AE	PB-69/LF ed. 5 of 03.01.2022	no requirements	48,87		
Ł	Saturated fatty acids	g/100g	AE	PB-191/LF ed. 5 of 10.01.2022	no requirements	6,32		
Ł	Monounsaturated fatty acids	g/100g	AE	PB-191/LF ed. 5 of 10.01.2022	no requirements	39,06		
Ł	Polyunsaturated fatty acids	g/100g	AE	PB-191/LF ed. 5 of 10.01.2022	no requirements	3,48		
Ł	Trans fatty acids	g/100g	AE	PB-191/LF ed. 5 of 10.01.2022	no requirements	< 0,10		

Lab.	Analyzed parameter	Unit	Accred.	Test method	Requirement	Result	MU**	N
Ł	Digestible carbohydrates	%	AE	PB-64/LF ed. 3 of 03.01.2022	no requirements	12,44		
Ł	Total sugars	g/100g	AE	PB-22/LF ed. 4 dated 02.01.2022	no requirements	6,4		
Ł	Protein (from calculations) (converter Nx6.25)	%	AE	PB-14 / LF ed. 7 of 03.01.2022	no requirements	26,83		
Ł	Dietary fiber	%	AE	PB-18/LF ed. 5 of 03.01.2022	no requirements	8,44		
Ł	Salt (calculated)	%	A	Regulation of PEiR (EU) No 1169/2011 of 25.10.2011 Annex I, p. 11	no requirements	< 0,01		
Ł	Sodium	mg/kg	AE	PB-158/LF ed. 8 dated 16.02.2023	no requirements	< 30,0		
Ł	Dry mass	%	AE	PB-16/LF ed. 6 of 03.01.2022	no requirements	98,52		
Ł	Total ash	%	AE	PB-19/LF ed. 5 of 03.01.2022	no requirements	1,94		
Ł	Count of coagulase-positive staphylococci (Staphylococcus aureus and other species)	cfu/g	AE	PN-EN ISO 6888-2:2022-03	no requirements	$<1,0x10^1$		
Ł	Presence of presumptive Escherichia coli	1g	AE	PN-ISO 7251:2006	no requirements	absent in 1g		
Ł	Presence of Salmonella spp.	25g	AE	PN-EN ISO 6579-1:2017-04, PN-EN ISO 6579-1:2017-04/A1:2020-09	no requirements	not detected in 25g		
Ł	Aflatoxin B1	µg/kg	A	PB-296/LF ed. 2 of 10.01.2022	no requirements	< 0,10		
Ł	Sum of aflatoxins B1, B2, G1, G2	µg/kg	A	PB-296/LF ed. 2 of 10.01.2022	no requirements	< 0,10		
Ł	Lead	mg/kg	AE	PN-EN 15763:2010	no requirements	< 0,010		

Lab.	Analyzed parameter	Unit	Accred.	Test method	Requirement	Result	MU**	N
Ł	Mercury	mg/kg	AE	PN-EN 15763:2010	no requirements	< 0,001		
Ł	Cadmium	mg/kg	AE	PN-EN 15763:2010	no requirements	0,024		

Date* - depending on the method of obtaining the sample by GBA Polska, it is the date of: collection (when the sample is collected only by a GBA Polska employee) or collection (when the sample is collected from customer by a GBA Polska employee, is delivered by a courier company or delivered personally by the customer).
** - expanded measurement uncertainty at the level of confidence app. 95% and the coverage factor k=2, does not take into account the sampling uncertainty, except when indicated in the remarks.
Measurement uncertainty is presented when: it is relevant to the validity or application of the test results, it affects conformity to a specification limit, or a customer's instruction so requires.
The test results lower or higher than the measuring ranges of the methods are presented as "<value of the lower limit of the measuring range " or "> value of the upper limit of the measuring range", respectively. If expanded uncertainties are given with these test results, they apply to the lower or upper limit of the measuring range of the method. Moreover, in the case of these results, the conformity statement should be treated as an opinion and interpretation. The above-described procedure does not apply to biological tests.
The results relate to the tested samples (sampled or received - as reported in the test report).
In the case of samples provided by the customer, the information presented in the report regarding these samples is the information provided by the customer. The Laboratory is not responsible for this information or for the method of sampling and the representativeness of the samples provided by the customer for testing.
The test report includes test results of the following number of samples: 1 pc(s) and without the written approval of the Laboratory shall not be reproduced except in full.
Customer may file complains within 14 days from receiving the report.
The Laboratory does not store the samples after testing, unless otherwise agreed with the customer.
Place of performance of the tests (location codes): Ł - Łajski, L - Lublin, M - Mysłowice, PS - in situ measurement.

Remarks:

The second selective medium for detecting the presence of Salmonella spp. in accordance with PN-EN ISO 6579-1:2017-04, PN-EN ISO 6579-1:2017-04/A1:2020-09 is RVS broth and Brilliance Salmonella/Agar.

Temperature and incubation time used for coagulase-positive staphylococci: 37°C ± 1°C for 48h ± 4h.

NOTE: The original test reports are issued as PDF file, signed with a qualified electronic signature. Therefore, all prints are copies, unless certified to be true to the original PDF file.

Report prepared in a single copy **The end of the Report** **Original of PDF: Customer, copy of PDF to: Laboratory archive**

Created on:	Authorized by:	Approved by:	
30-03-2023	GBA POLSKA employee no.: 2282 GBA POLSKA employee no.: 2337 GBA POLSKA employee no.: 2422 GBA POLSKA employee no.: 2486 GBA POLSKA employee no.: 2642 GBA POLSKA employee no.: 2677 GBA POLSKA employee no.: 2705	Senior Food Specialist GBA POLSKA employee no.: 2653	**Signed with a qualified electronic signature**