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Geesthacht, 16.09.2020

Analysis of Food:
According to your writing from 26.08.2020

TEST REPORT

Order M-20-27927	Date of receipt: 26.08.2020
Lot:	---
Designation:	001, 002: Pfeffer
Sample Amount:	001: 3 x 105 g; 002: 2 x 107 g
Packing:	Baumwollsäcken
Start-End of Analysis:	26.08.2020 - 15.09.2020
Customer sample number:	001: W; 002: B
Sample condition:	no complaint

Test Results:

Order - Sample	ID	Parameter	Result	Unit
M-20-27927-001	W			
		<u>Microbiology</u>		
		Salmonella spp. 25 g	PCR negative	/ 25 g
		Staphylococci, coagulase-positive	< 10	cfu / g
		Total plate count, aerobic, mesophile	2,3 · 10 ²	cfu / g
		Enterobacteriaceae	< 10	cfu / g
		E. coli	< 10	cfu / g
		Bacillus cereus, presumptive	40	cfu / g
		Yeasts	< 10	cfu / g
		Moulds	< 10	cfu / g
		Clostridium perfringens	< 10	cfu / g
		<u>Mycotoxins</u>		
		Aflatoxin B1	< 0,08	µg/kg
		Aflatoxin B2	< 0,08	µg/kg
		Aflatoxin G1	< 0,08	µg/kg
		Aflatoxin G2	< 0,08	µg/kg
		Aflatoxine Summe B1, B2, G1, G2	< 0,08	µg/kg
		<u>Sensory Analysis</u>		
		Appearance	5	
		Smell	4	

* Method not accredited

The results shown cover the examined samples.

Copying or publishing of this reports - even in excerpts - requires approval from our lab.

Order number M-20-27927

Order - Sample ID	Parameter	Result	Unit
M-20-27927-001 W	Taste	5	
	Consistency	5	
	<u>Residues</u>		
	Pesticides	not detectable	
	<u>Contaminants</u>		
	Lead	0,040	mg/kg
	Cadmium	< 0,010	mg/kg
	Mercury	< 0,010	mg/kg
	<u>Further parameters</u>		
	Water	14,22	g/100g
	Dry mass	85,79	g/100g
	ätherisches Öl	0,57	ml/100g
	Ochratoxin A	< 0,15	µg/kg
	Ash	1,07	g/100g

M-20-27927-002 B

Microbiology

Salmonella spp. 25 g	PCR negative	/ 25 g
Staphylococci, coagulase-positive	< 10	cfu / g
Total plate count, aerobic, mesophile	2,4 · 10 ⁵	cfu / g
Enterobacteriaceae	9,5 · 10 ²	cfu / g
E. coli	< 10	cfu / g
Bacillus cereus, presumptive	1,1 · 10 ³	cfu / g
Yeasts	50	cfu / g
Moulds	2,8 · 10 ²	cfu / g
Clostridium perfringens	< 10	cfu / g

Mycotoxins

Aflatoxin B1	< 0,08	µg/kg
Aflatoxin B2	< 0,08	µg/kg
Aflatoxin G1	< 0,08	µg/kg
Aflatoxin G2	< 0,08	µg/kg
Aflatoxine Summe B1, B2, G1, G2	< 0,08	µg/kg

Sensory Analysis

Appearance	5
Smell	5
Taste	5
Consistency	5

Residues

Pesticides	<0,010 a)	mg/kg
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Order number M-20-27927

Order - Sample ID	Parameter	Result	Unit
M-20-27927-002 B	Pesticides	Chlorpyrifos 0,013	mg/kg
	<u>Contaminants</u>		
	Lead	0,043	mg/kg
	Cadmium	< 0,010	mg/kg
	Mercury	< 0,010	mg/kg
	<u>Further parameters</u>		
	Water	13,89	g/100g
	Dry mass	86,11	g/100g
	ätherisches Öl	0,32	ml/100g
	Ochratoxin A	< 0,15	µg/kg
	Ash	3,41	g/100g

Sample	Parameter	Guide Value	Warn Value	Unit	Source
M-20-27927-001	Salmonella spp. 25 g		n.n.	/ 25 g	DGHM 2018
	E. coli	1,0 · 10 ³	1,0 · 10 ⁴	KBE / g	DGHM 2018
	B. cereus, presumptive	1,0 · 10 ³	1,0 · 10 ⁴	KBE / g	DGHM 2018
	Moulds	1,0 · 10 ⁵		KBE / g	DGHM 2018
	C. perfringens	1,0 · 10 ³	1,0 · 10 ⁴	KBE / g	DGHM 2018
M-20-27927-002	Salmonella spp. 25 g		n.n.	/ 25 g	DGHM 2018
	E. coli	1,0 · 10 ³	1,0 · 10 ⁴	KBE / g	DGHM 2018
	B. cereus, presumptive	1,0 · 10 ³	1,0 · 10 ⁴	KBE / g	DGHM 2018
	Moulds	1,0 · 10 ⁵		KBE / g	DGHM 2018
	C. perfringens	1,0 · 10 ³	1,0 · 10 ⁴	KBE / g	DGHM 2018

Test Procedures:

Aflatoxin B1	see original test report
Aflatoxin B2	(outsourcing)
Aflatoxin G1	
Aflatoxin G2	
Aflatoxine Summe B1, B2, G1, G2	
Pesticides	
Lead	
Cadmium	
Mercury	
ätherisches Öl	
Ash	SOP-ATSLeco-202:02/2019 (Gravimetrie 550°C) Performing laboratory: Biofocus LADR, Recklinghausen
Ochratoxin A	LC-MS/MS (outsourcing)
Water	SOP-ATSLeco-202:02/2019
Dry mass	Performing laboratory: Biofocus LADR, Recklinghausen
Bacillus cereus, presumptive	DIN EN ISO 7932:2005-03, § 64 LFGB L 00.00-33:2006-09 mod.
Clostridium perfringens	DIN EN ISO 7937:2004-11, § 64 LFGB L 00.00-57:2006-12

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Order number M-20-27927

Enterobacteriaceae	DIN EN ISO 21528-2:2019-05, § 64 LFGB L 00.00-133/2:2019-12
E. coli	DIN ISO 16649/2:2009-12, § 64 LFGB L 00.00-132/2:2010-09 mod. (Oberflächenspatelverfahren)
Total plate count, aerobic, mesophile	DIN EN ISO 4833-1:2013-12, § 64 LFGB L 00.00-88/1:2015-06
Yeasts	ISO 21527:2008-07
Moulds	
Staphylococci, coagulase-positive	DIN EN ISO 6888-2:2003-12, § 64 LFGB L 00.00-56:2004-12
Salmonella spp. 25 g	§ 64 LFGB L 00.00-52:2014-02
Appearance	§ 64 LFGB L 00.90-6 *
Smell	
Taste	
Consistency	

Remarks:

Some results were determined by our cooperation laboratory Planton GmbH in Kiel. Original findings attached.

Assessment scheme for sensory testing

- 5 very good, perfect quality
- 4 good, minor quality deviations
- 3 sufficient, significant quality deviation
- 2 poor, strong quality deviation
- 1 insufficient, intolerable

Sample 001

The results of the sensory examinations show no sensory quality deviations. The sample has the product-specific properties.

The results from the microbiological examinations carried out here do not give any indications for a complaint; reference and warning values were not exceeded.

Sample 002

The results of the sensory examinations show no sensory quality deviations. The sample has the product-specific properties.

The test results determined for the presumptive *Bacillus cereus* are above the guide value at the time of the test. Further guidelines and warning values were not exceeded.



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