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Souplesse Supplements / Power Supplement

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Sample number : M24014068002
Customer number : D05798
Date Sample received : 11-06-2024
Digital order ID : NC000167177002
Matrix (identified as) : Wheypowder

Your sample characteristics

Subject : Analysis Whey Protein
Productname : Whey Temptation
External code : 5806.23
Product code customer : WPC
Sampling date : 4-6-2024
BBD : 28-2-2026

Parameter	Result	Unit	Method	Accr./cert.
Moisture 102°C (4 hrs)	40	g/kg	10244	Q
Crude Protein (Kjeldahl, N = 6,38)	775	g/kg	10005	Q
Fat by Röse-Gottlieb	69	g/kg	10246	Q
Lactose (HPLC)	55,0	g/kg	10343	Q
Lactose monohydrate (HPLC)	57,8	g/kg		Q
Nir-analyses			10308	
Moisture 102°C (4 hrs) (NIR)	40	g/kg		
Crude Protein (N = 6,38) (NIR)	772	g/kg		
Fat by Röse-Gottlieb (NIR)	71	g/kg		
Crude Ash (NIR)	49	g/kg		
Amino acids 15			10018	
Alanine	40,7	g/kg		Q
Arginine	18,9	g/kg		Q
Aspartic acid	86,1	g/kg		Q
Cysteine	16,7	g/kg		Q
Glutamic acid	124,1	g/kg		Q
Glycine	14,2	g/kg		Q
Histidine	13,9	g/kg		Q
iso-Leucine	50,5	g/kg		Q
Leucine	84,3	g/kg		Q
Lysine	72,2	g/kg		Q
Methionine	17,5	g/kg		Q
Phenylalanine	24,5	g/kg		Q
Serine	40,3	g/kg		Q
Threonine	56,2	g/kg		Q
Valine	45,6	g/kg		Q

Q = accredited by Raad voor Accreditatie EN-ISO/IEC 17025 (certificatie L053), (Q' by given certificate number), G-B10 = certified according to GMP+ (-B1 Feed Safety Assurance), QS = approved by QS, External = subcontracted, * = indicative value, ** = micro organisms present/gram, a = additional test, r = reanalysis, (D) = average duplo.

The analysis is performed in the period between the date of sample receipt at NutriControl and the date of reporting. Microbiological analysis of perishable products is started within 24 hours of samples receipt, unless otherwise stated. The analytical results are valid for the delivered sample material only. Information about measurement uncertainty and source energy value can be delivered on request. General terms and conditions apply to all services and the supply of goods and products. These can be found on www.nutricontrol.nl. If the report number contains V2 or higher, then this report replaces the previous report. Without the permission of NutriControl, this report may only be copied integral.



Method descriptions

Method/analysis	Norm
10005	In house method
10018	In house method
10244	In house method
10246	NEN-EN-ISO 1211 (melk), 1736 (poeders), 7208 (vloeibaar)
10343	In house method



Manager Analytical Services, A. Loete,
Veghel, 24-06-2024

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