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## Souplesse Supplements / Power Supplement

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Sample number : M24014068001  
Customer number : D05798  
Date Sample received : 11-06-2024  
Digital order ID : NC000167177001  
Matrix (identified as) : Wheypowder

### Your sample characteristics

Subject : Analysis Whey Protein  
Productname : Pure Whey Protein Isolate Naturel  
External code : 3578.23  
Product code customer : WPI  
Sampling date : 4-6-2024  
BBD : 30-9-2025

Parameter	Result	Unit	Method	Accr./cert.
Moisture 102°C (4 hrs)	53	g/kg	10244	Q
Crude Protein (Kjeldahl, N = 6,38)	876	g/kg	10005	Q
Fat by Röse-Gottlieb	2	g/kg	10246	Q
Lactose (HPLC)	17,3	g/kg	10343	Q
Lactose monohydrate (HPLC)	18,2	g/kg		Q
<b>Nir-analyses</b>			10308	
Moisture 102°C (4 hrs) (NIR)	51	g/kg		
Crude Protein (N = 6,38) (NIR)	911	g/kg		
Fat by Röse-Gottlieb (NIR)	4	g/kg		
Crude Ash (NIR)	35	g/kg		
<b>Amino acids 15</b>			10018	
Alanine	47,6	g/kg		Q
Arginine	17,3	g/kg		Q
Aspartic acid	101,2	g/kg		Q
Cysteine	19,0	g/kg		Q
Glutamic acid	138,0	g/kg		Q
Glycine	14,8	g/kg		Q
Histidine	14,3	g/kg		Q
iso-Leucine	61,9	g/kg		Q
Leucine	96,3	g/kg		Q
Lysine	83,2	g/kg		Q
Methionine	20,6	g/kg		Q
Phenylalanine	26,8	g/kg		Q
Serine	44,3	g/kg		Q
Threonine	67,6	g/kg		Q
Valine	53,6	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](http://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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