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 ITALY

Date: 22-Jul-2019

Customer No.:	11770	Sample No.:	189915
Product:	Honig/Honey		
Label: Lot. AR901			
Arrival Date:	19-Jul-2019	Start / End of Analysis:	19-Jul-2019 / 22-Jul-2019
Kind:	Orange	Packaging:	Glas 200 ml
Seal:	unverletzt/intact	Temp.:	RT

VA161 (2010-10) Tradeanalysis: Moisture, HMF, Diastase, pH, Acidity, Honey-Directive

Parameter	Method	Unit	Result
Moisture	ASU L40.00-2, 1992-12	%	17,1
HMF (Hydroxymethylfurfural)	ASU L 40.00-10/3, 2003-12mod.^	mg/kg	3,2
Diastase activity	ASU L 40.00-1, 2010-01 mod.^	DN Schade	18,6
pH-value	ASU L 40.00-6, 1996-02, mod^^		3,7
Acidity*	ASU L 40.00-6, 1996-02, mod^^	meq/kg	24,0
Accordance with EC Honey Directive			Speisehonig/table honey

Accredited method

n.n. = below loq

* if acidity is < 17 (or < 10 in specific honey types), proline content will be determined automatically

^Weighing, clarification with Carrez, HPLC conditions, ^^Weighing and amount of buffer; adaptation to Random Access Analyzer

^^Weighing

Conclusion:

The determined values are in accordance with the requirements of Council Directive 2001/110/EC Annex II of 20. December 2001 relating to Speisehonig/table honey.


Mandy Weigel
Test Manager
Food Chemist



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This examination is the basis for special decision guidance.

The test results are exclusively related to the items tested for this sample in the above mentioned time frame for analysis. Method and measurement uncertainty details are available upon request. This report is allowed to be copied completely and unchanged but not in extracts.

Test Report No.: 210-410040 Version 0

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