CERTIFICATE OF ANALYSIS

Container No.	: UACU 553074-1	Product	: ORGANIC HONEYDIPPED BANANA CHIPS
Consignee	: NUTLAND B.V	Cut, Packing	: WHOLES, 3300 CARTONS X 15 LBS.
Contract No.	: P80447	Lots Taken From	: PLEASE FIND BELOW

Destination : ROTTERDAM, NETHERLANDS

MICROBIOLOGICAL & PHYSICO-CHEMICAL TEST

Lot No.	Moisture (4.0%)	Size in diameter (13mm-40mm)	Thickness (3.8mm-4.2mm)	FFA (0.14%) (Lauric)	SPC (5,000col./g.)	Coliform (10 col./g.)	Molds (100 col./g.)	Yeasts (100 col./g.)	E. Coli (Neg./10g.)	Salmonella (Neg./50g.) •
2276	3.56%	23.18mm-35.47mm	4.0mm	0.11%	60-150	0	0	0	NEGATIVE	NEGATIVE

ORGANOLEPTIC TEST

Visual evaluation	Olfactory evaluation	Flavor evaluation	Cohesiveness evaluation
(color)	(odor)	(flavor)	(crispiness)
Golden yellow with glossy	Typical banana aroma with slight smell	Typical banana flavor, slightly sweet, no	Crunchy and firm but not
surface	of vegetable oil	rancid or off taste	excessively hard

Note: Microbiological Reference: Bacteriological Analytical Manual 8th Revision A Chemical Reference: According to AOAC

Certified by:

Quality Assurance



CANCELS AND REPLACES*

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Nutland For the attention of Quality manager Laan van Oversteen 20 2289 CX RIJSWIJK NEDERLAND

Email quality@nutland.nl

Sample code Nr. Analytical Report Nr.	890-2022-00038319 AR-22-RM-036454-02	Report Date / 890-2022-00038319	21/11/2022			
(*this report cancels and replaces destroyed)	the previous one, numbered AR-22-RM-	036454-01/890-2022-00038319 d	ated 14/11/2022 which must be			
Our reference :	890-2022-00038319 / AR-22-RM-03	6454-02				
Client reference :	P80447-67431					
Sample described as :	BANPH901 Bananachips, Organic, Whole Honeydipped, Philippines					
Your purchase order date :	09/11/2022	Your purchase order referer	nce : P80447-67431			
Sample reception date :	10/11/2022	Analysis starting date :	10/11/2022			
Analyses requested :	ZVM01: Mineral oil MOSH, MOAH, high RMA05: Project handling RMA00: Sample preparation Chemistry	fatty food				
Quantity	22.453,2 kg (3.300 x 15lb)	Supplier	S1520			
Sample description	Bananachips, Organic, Whole Honeydipped	Batch no	2276			
Sample Order Code OnlinePortal	005-10507-1843932					
CHEMICAL ANALYSIS		Results				
ZVM01 ZV Mineral oil MOS	H, MOAH, high fatty food Method : Ow	n method (procedure conform N	NEN-EN 16995), LC-GC-FID			
(Q#) MOSH/POSH (saturated) C	10-16	<0.4 mg/kg	,, ,,			
(Q#) MOSH/POSH (saturated) C1	16-20	<0.4 mg/kg				
(Q#) MOSH/POSH (saturated) C2	20-25	<0.4 mg/kg				
(Q#) MOSH/POSH (saturated) C2	25-35	2.1 mg/kg				
(Q#) MOSH/POSH (saturated) C3	35-50	1.4 mg/kg				
(Q#) MOSH/POSH C20-35 (sum,	calculated)	2.3 mg/kg				
(Q#) MOSH/POSH C10-50 (sum,	calculated)	3.8 mg/kg				
(Q#) MOAH (aromatic) C10-16		<0.1 mg/kg				
(Q#) MOAH (aromatic) C16-20		<0.1 mg/kg				
(Q#) MOAH (aromatic) C20-25		<0.1 mg/kg				
(Q#) MOAH (aromatic) C25-35		0.16 mg/kg				
(Q#) MOAH (aromatic) C35-50		<0.1 mg/kg				
(Q#) MOAH C16-35 (sum, calcula	ated)	0.16 mg/kg				
(Q#) MOAH C10-50 (sum, calcula	atea)	0.16 mg/kg				

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CANCELS AND REPLACES*

Sample code Nr.	890-2022-00038319	Report Date	21/11/2022	Page 2/2			
Analytical Report Nr.	AR-22-RM-036454-02 / 890-202	2-00038319					
CONCLUSION							
Judgement MOSH/POSH & MOAH							
Legislation food: There are no official maximum levels for MOHs in food according to EU legislation . Food must be safe REG 178/2002 Art. 14. Food business operations and Art. 19. applicable for withdraw or recall to ensure human health protection. Analysis and sampling should be done based on the provisions of Regulation (EC) No 333/2007. For MOSH from the source of food grade quality, highly viscous white oils 95% > C25 applies an ADI of 12 mg/kg body weight acc. to EFSA Opinion 2012 / ASN panel.							
According to the statement of the European Commission of the Standing Committee on Plants, Animals, Food and Feed of 21/04/2022, the following max. limits for the sum MOAH were established in food, including food for infants and young children. In order to ensure a uniform enforcement approach throughout the EU, the Member States agreed to withdraw and, if necessary, to recall products from the market, when the sum of the concentrations of MOAH in food are at or above the following maximum limits. Santé.ddg2.g.5(2022)3966048 based on JRC115694 of 21-04-2022.							
Maximum limit MOAH C10-50 low fat/oil co Maximum limit MOAH C10-50 higher fat/oi Maximum limit MOAH C10-50 fat/oil:	Maximum limit MOAH C10-50 low fat/oil content <4%:0.5 mg/kg food (Santé.ddg2.g.5(2022)3966048)Maximum limit MOAH C10-50 higher fat/oil content >4%:1 mg/kg food (Santé.ddg2.g.5(2022)3966048)Maximum limit MOAH C10-50 fat/oil:2 mg/kg food (Santé.ddg2.g.5(2022)3966048)						
The German Federal Institute for Risk Assessment (BfR) & the Federal Ministry of Food, Agriculture, LAV-BLL published guideline values and a draft regulation on the recommended maximum limits for Mosh in ready to eat food(draft Juni 2020).							
Maximum limit Mosh C10-50 Fat/oil (not intended for use with oils/fats obtained from tropical plants) 13 mg/kg Maximum limit Mosh C10-50 Bread and biscuits, fine baked goods, grain products and grain-based products, cereals, rice, pasta (not for raw goods or raw dough) 6 mg/kg Maximum limit Mosh C10-50 Confectionery (sugar confectionery other than chewing gum), chocolate and cocoa-based confectionery 9 mg/kg Maximum limit Mosh C10-50 Nuts, oilseeds, coconut, peanuts and dried fruits and mixtures thereof 4 mg/kg The Belgian SciCom 2016/15 reports action thresholds of MOSH (C16-C35) in several food products.							
Reasons for new version							
Revised conclusion							
SIGNATURE							
Eurofins / Labco	Niels Martha						
Rapporten zonder stempel zijn ongeldig. Reports without stamp are not valid.	Business Unit Cluster Manager						
Report electronically validated by Vince Leeuwestein							
EXPLANATORY NOTE The test certificate shall not be reproduced received. The uncertainty of measurement for the app Opinions and interpretations in this certifica The samples will be stored until 91 days aff The analyses that state -M after the referent	except in full, without written approval of the la olied methods of analysis are retrievable from te are outside the scope of accreditation. er the date of reception. Ince method should be interpreted as equal to t	aboratory. The results the ASM department .	are only valid for the sample as erence method.				

The tests identified by the two letters code ZV are performed in laboratory Eurofins Lab Zeeuws-Vlaanderen. The symbol (Q#) identifies the tests under accreditation EN ISO/IEC 17025: 2017 RvA Testing L201. The symbol (#) identifies tests without accreditation.

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