

Food Allergens  
Laboratory

## Food Allergens Laboratory

40, K.Varnali Str., 4th floor  
14231, Nea Ionia, Attiki, Greece  
Tel/Fax:+30210 2712498

www.foodallergenslab.com mail: info@foodallergenslab.com



Testing

No. of Certificate 489

## TEST REPORT

### CLIENT DETAILS

**ΕΞΑΡΧΟΣ ΚΩΝΣΤΑΝΤΙΝΟΣ**  
ΑΓΙΟΣ ΓΕΩΡΓΙΟΣ, 48200, ΦΙΛΙΠΠΙΑΔΑ, ΠΙΡΕΒΕΖΑ.

Certificate No. : **4423-GR01027208-22-02**  
Issue No. : 2  
Date Received : 30/03/2022  
Start of Analysis : 30/03/2022  
End of Analysis :  
Date of Report : 08/04/2022

### SAMPLE DETAILS

Code : **4423-GR01027208-22** Order No : **132952**  
Category : **Honey**  
Description : **PINE**

### SAMPLING PROCESS DETAILS

Sampled by : *Γεώργιος (Client)*  
Condition : *Αποδεκτή (Acceptable)*  
Packaging : *Γεμάτος (container) > 100g*  
Preservation : *Ψυγείο (Refrigerator)*

## RESULTS

Parameters of Analysis	Result	Units	DL	Method	Remark
<b>Honey Set</b>					
Moisture	<b>16.1</b>	% (w/w)	-	Harmonised Methods of the International Honey Commission	
pH	<b>4.43</b>	-	-	Harmonised Methods of the International Honey Commission	
5-Hydroxymethylfurfural (5-HMF)	<b>&lt;DL</b>	<b>mg/Kg</b>	5	HPLC method, Harmonised Methods of the International Honey Commission	
Diastase Number	<b>15.0</b>	<b>D.N. Schade</b>	6	phadebas, Harmonised Methods of the International Honey Commission	
Conductivity	<b>1.198</b>	<b>mS/cm</b>	-	Harmonised Methods of the International Honey Commission	2
Free Acidity	<b>24.0</b>	<b>meq/Kg</b>	-	Harmonised Methods of the International Honey Commission	

2: out of the accreditation scope.

**Lab Director**

**Athens Laboratory Supervisor**

**Technical Manager**

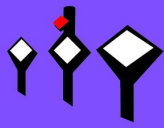
G. Siragakis, Chemist MSc

Kostas Alexiou, Food Chemist

Dr. G. E. Miliadis, Chemist

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E330 -1 - Certificate No: **4423 -GR01027208 -22-02** - Issue No: **2**



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## TEST REPORT

### CLIENT DETAILS

**ΕΞΑΡΧΟΣ ΚΩΝΣΤΑΝΤΙΝΟΣ**  
ΑΓΙΟΣ ΓΕΩΡΓΙΟΣ, 48200, ΦΙΛΙΠΠΙΑΔΑ, ΠΡΕΒΕΖΑ.

### SAMPLE DETAILS

Code : **4423-GR01027208-22** Order No : **132952**  
Category : **Honey**  
Description : **PINE**

Certificate No. : **4423-GR01027208-22-03**  
Issue No. : **2**  
Date Received : **30/03/2022**  
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End of Analysis :  
Date of Report : **08/04/2022**

### SAMPLING PROCESS DETAILS

Sampled by : *Γεώργιος (Client)*  
Condition : *Αποδεκτή (Acceptable)*  
Packaging : *Γεμάτος (container) > 100g*  
Preservation : *Ψυγείο (Refrigerator)*

## RESULTS

Parameters of Analysis	Result	Units	DL	Method	Remark
Fructose	<b>28.4</b>	% (w/w)	0.1	HPLC-RI	
Glucose	<b>29.1</b>	% (w/w)	0.1	HPLC-RI	
sucrose	<b>&lt;DL</b>	% (w/w)	0.1	HPLC-RI	
Lactose	<b>1.4</b>	% (w/w)	0.01	HPLC-RI	
Maltose	<b>&lt;DL</b>	% (w/w)	0.1	HPLC-RI	

### Remark (Παρατήρηση)

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(Οι παραπάνω δοκιμές εκτελέστηκαν από συνεργαζόμενο εργαστήριο, εντός του πεδίου διαπίστευσης του.)

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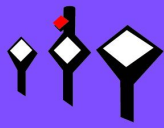
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A/A	Παράμετρος / Parameter	Μέθοδος / Method	Μονάδες / Units	Αποτέλεσμα / Result	Σχόλια / Comments
	Γυρεοσκοπική ανάλυση / Pollen analysis	HON-04 (in-house method)			
1	Κύριος γυρεόκοκκος / Main pollen (>45%)		%	-	
2	Δευτερεύον γυρεόκοκκος / Accompanying pollen (16-45%)		%		
3	Ψυχανθή (Fabaceae) *			44.2 (50.4)	
4	Σημαντικός ελάσσων γυρεόκοκκος / Significant isolated pollen (3-16%)		%		
5	(#) Κυπαρισσοειδή (Cupressaceae), cupressaceae sp. (τύπου κυπαρίσσι, κέδρος)			14.9	
6	Ερεικίδες (Ericaceae), Calluna vulgaris (τύπου ρείκι) *			9.2 (11.5)	
7	Χειλανθή, εκτός από thymus sp. (Lamiaceae, excl. thymus sp.) *			7.7 (9.7)	
8	Αραλιίδες (Araliaceae), Hedera helix (τύπου κισσός) *			7.1 (8.9)	
9	Ραμνίδες (Rhamnaceae) *			7.1 (7.9)	
10	Ελάσσων γυρεόκοκκος / Rare isolated pollen (1-3%)		%	3.7	
11	Λοιποί γυρεόκοκκοί / Present pollen (<1%)		%	3.4	

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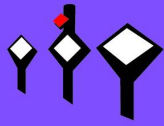
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12	Αταυτοποίηση / Unknown		%	3.5	
13	HDE/P (Στοιχεία μελιτωμάτων / γυρεόκοκκοι νεκταρογόνων φυτών) *			0.110	
14	Συνολικός αριθμός γυρεόκοκκων / Total pollen grains number *		NPG/10g	53000	

Τα εργαστήρια είναι διαπιστευμένα κατά ΕΛΟΤ EN ISO/IEC 17025:2017 (Αρ. Πιστ.: 1239) από το Ε.ΣΥ.Δ. Οι μη διαπιστευμένες παράμετροι συμβολίζονται με (\*). / The Laboratories are accredited according to ELOT EN ISO/IEC 17025:2017 (Accr. Cert.: 1239) by H.A.S. Non-accredited parameters are represented by (\*).

1. Ο αριθμός στην παρένθεση αντιστοιχεί στο ποσοστό επι των νεκταρογόνων γυρεόκοκκων. Με (#) συμβολίζονται τα μη νεκταρογόνα φυτά. Τα όρια της νομοθεσίας συγκρίνονται με τον αριθμό στην παρένθεση.

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