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ANALYTICAL REPORT

AR-25-QA-037434-01

Client Code: QA0008669
PO#: OR2025_01

Received On: 09Apr2025
Reported On: 25Apr2025
Order Code: 006-10547-1890678

Eurofins Sample Code:	468-2025-04090204	**Sample Registration Date:**	09Apr2025
Client Sample Code:	SC2025_01	**Condition Upon Receipt:**	acceptable, 25.0°C
Sample Description:	15 grams saffron for lab testing	**Sample Reference:**	

LP05A - Acid insoluble ash in food and feed	**Reference** EC reg 152/2009 mod.	**Accreditation**	**Completed** 25Apr2025	**Sub** 1

Parameter	**Result**
Acid insoluble ash	0.08 g/100 g

LP06V - Ash in food	**Reference** NMKL 173:2005 mod.	**Accreditation**	**Completed** 25Apr2025	**Sub** 1

Parameter	**Result**
Ash total	4.47 g/100 g

LP206 - Extract substance in saffron	**Reference** ISO 941:1980	**Accreditation**	**Completed** 25Apr2025	**Sub** 1

Parameter	**Result**
Extract substance in saffron	55 g/100 g DM

LP207 - Color effect (crocine) in saffron	**Reference** ISO 3632-2:2010	**Accreditation**	**Completed** 25Apr2025	**Sub** 1

Parameter	**Result**
Tinting crocine on dry product	278

LP208 - Bitterness in saffron	**Reference** ISO 3632-2:2010	**Accreditation**	**Completed** 25Apr2025	**Sub** 1

Parameter	**Result**
Savour picrocrocine on dry product	98

LP209 - Taste in saffron	**Reference** ISO 3632-2:2010	**Accreditation**	**Completed** 25Apr2025	**Sub** 1

Parameter	**Result**
Flavor Safranal on dry product	32

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LP209 - Taste in saffron	**Reference**	**Accreditation**	**Completed**	**Sub**
	ISO 3632-2:2010		25Apr2025	1

Parameter	**Result**

LP210 - Watercontent in saffron	**Reference**	**Accreditation**	**Completed**	**Sub**
	ISO 3632-2:2010 mod		25Apr2025	1

Parameter	**Result**
Moisture	9.07 g/100 g

LPP02 - Sample preparation for food- and feed samples.	**Reference**	**Accreditation**	**Completed**	**Sub**
	No Reference		25Apr2025	1

Parameter	**Result**
Preparation	Done

LW039 - Syntetical acidic colourants in saffron	**Reference**	**Accreditation**	**Completed**	**Sub**
	ISO 3632-2:2010		25Apr2025	1

Parameter	**Result**
Synthetic dyes detection	absent

Subcontracting partners:
1 - Eurofins Food & Feed Testing Sweden (Lidköping), SWEDEN

Respectfully Submitted,

Dana Walkenhorst
Analytical Services Manager