

ISO 17025:2005

Sample Code: 180212-1

## RESULTS REPORT/REPORT OF CHEMICAL ANALYSIS

Thessaloniki: 20.02.2018

TO : SRC Group P.C.  
ATT : Mr.Anestis Samaras  
SUBJECT : Chemical analysis of received sample packaged fresh salad with Green and Red lettuce.

1. Sample shipment: Mr.Anestis Samaras
2. Sample received on: 12.02.2018
3. Sample Code: 180212-1
4. Sample Description: Lettuce
5. Condition of sample: Good.
6. Period of consideration: 12.02.2018-20.02.2018
7. Client's Address: Aridaia, Greece

The sample was subjected to the following chemical analyses and the results are:

**Nutrition Facts: Table 1**

A/N	Parameters	Units	Results	Method of Analysis
1.	Energy	kcal/100 gr	18	Calculated
2.	Energy	KJ/100 gr	72	Calculated
3.	Total Fats	gr/100 gr	0.5	Sohxlet/Gravimetric
3.1	Saturated	gr/100 gr	0.1	AOAC 996.06
3.2	Unsaturated	gr/100 gr	0.4	AOAC 996.06
4.	Proteins	gr/100 gr	0.8	Kjeldahl
5.	Total carbohydrate	gr/100 gr	1.7	Calculated
5.1	Total Sugars	gr/100 gr	1.7	AOAC 982.14
5.2	Fibre	gr/100 gr	1.5	AOAC 2009.01
6.	Moisture	gr/100 gr	96.4	Gravimetric
7.	Ash	gr/100 gr	0.6	Gravimetric
8.	Sodium (Na)	gr/100 gr	< 0.1	F-AAS

**Table 1:** The nutrition facts of the fresh salad based on the label of the product package and before the draying of the Zeolite Clean.

ISO 17025:2005

Sample Code: 180212-1

## RESULTS REPORT/REPORT OF CHEMICAL ANALYSIS

Nutrition Facts: Table 2				
A/N	Parameters	Units	Results	Method of Analysis
1.	Energy	kcal/100 gr	12	Calculated
2.	Energy	KJ/100 gr	48	Calculated
3.	Total Fats	gr/100 gr	< 0.2	Sohxlet/Gravimetric
3.1	Saturated	gr/100 gr	< 0.2	AOAC 996.06
3.2	Unsaturated	gr/100 gr	< 0.2	AOAC 996.06
4.	Proteins	gr/100 gr	1.8	Kjeldahl
5.	Total carbohydrate	gr/100 gr	0.7	Calculated
5.1	Total Sugars	gr/100 gr	< 1.0	AOAC 982.14
5.2	Fibre	gr/100 gr	1.1	AOAC 2009.01
6.	Moisture	gr/100 gr	95.7	Gravimetric
7.	Ash	gr/100 gr	0.7	Gravimetric
8.	Sodium (Na)	gr/100 gr	< 0.1	F-AAS

Table 2: The nutrition facts of the fresh salad after the drying with the Zeolite Clean.

**Conclusion:** Comparing the two Nutrition tables we observe that there are no significant differences on their nutrition facts before and after the drying with the Zeolite Clean .

Quality Manager,  
Zarifidis Stefanos  
M.Sc. Food Scientist/Agriculturist

