

Client:

21810290639
PA258385**Mille et Une Huiles**
21 bis rue Arnold Geraux
93450 L'Ile Saint Denis
France

Our reference no. : **PI1810180001**
Product : Honey
Sample description / Batch : **MI115NAT Honey from the Mediterranean flora-Cyprus 115g - Lot 31/01/2020**
: **Number of items exported:120 - Invoice N° 20180004004 - BL N° 5864**
Sample received on / transported by : 17.10.2018 via Parcel service **Seal** : none
Sample temp. when received / stored : RT **Sampling** : Client
Packaging / Quantity : Glass, twist off / ca. 100 g **Start / End of analysis** : 26.10.2018 / 29.10.2018

ANALYSIS REQUESTED: Moisture content by Refractometry related to 20 °C (101210)

Parameter	Result	Unit	Method
Moisture content	16.9	%	PM DE01_029 (a) ¹

(a) : accredited method. (na) : not accredited method. (1) ASU § 64 LFGB L 40.00-2 mod.
This document may only be reproduced in full. The results given herein apply to the submitted sample only.

Interpretation:

Regarding the examined parameter the sample corresponds to the legal regulations.
(Honey directive 2001/110/EC dated Dec. 20th, 2001; Article 1 in connection with Annex II)

Dr. Martin Schubert
Responsible Scientist, Certified Food Chemist

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Sample received on / transported by : 17.10.2018 via Parcel service **Seal** : none
Sample temp. when received / stored : RT **Sampling** : Client
Packaging / Quantity : Glass, twist off / ca. 100 g **Start / End of analysis** : 29.10.2018 / 30.10.2018

ANALYSIS REQUESTED: Sugar spectrum by HPLC-RI (101207)

Parameter	Result	Unit	Method
Fructose (F)	39.9	g/100 g	DIN 10758 (a) ¹
Glucose (G)	37.9	g/100 g	DIN 10758 (a) ¹
Sucrose	n.d.	g/100 g	DIN 10758 (a) ¹
Turanose	1.0	g/100 g	DIN 10758 (a) ¹
Maltose	n.d.	g/100 g	DIN 10758 (a) ¹
F/G ratio	1.05		²
Invert sugar (F+G)	77.8	g/100 g	²
n.d. - not detected < 0.5 g/100 g (Fru, Glu, Suc); < 1.0 g/100 g (Mal, Tur)			
(a) : accredited method. (na) : not accredited method. (1) ASU § 64 LFGB L 40.00-7 (2) calculated			
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Interpretation:

Regarding the analyzed parameters and the mentioned limits of detection the sugar content of the sample corresponds to the legal regulations (Honey directive 2001/110/EC from Dec. 20th, 2001; Article 1 in connection with Annex II).

The F/G ratio is within the naturally occurring range (according to relevant literature: Persano Oddo, Apidologie 35 (2004), 38-81 and Swiss food compendium (2004)).

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