

C E R T I F I C A T E O F A N A L Y S I S

Client's Name : AGGELOS TZOUPMAKLIOTIS
Address : Larisis 16, 40400, Abelonas Larisa
Sampling by : Client
Lab. Code / Sample description* : 2022-2062 / UNBLANCED ALMOND KERNELS, FERRAGNES
Species, LOT number AZT 01/2022
Condition upon receipt : Normal
Date of sample receipt : 19-06-22
Date of analysis : 20 till 23-09-22

R E S U L T S p e r 1 0 0 g s a m p l e

Parameter	Value (g)	Method of analysis
Moisture	6.0	<i>Gravimetric by air-ovendrying at 100 – 105°C</i>
Protein (N x 6.25)	21.0	<i>Kjeldahl method</i>
Sugars	3.3	<i>HPLC method</i>
Fat	47.5	<i>Gravimetric method after solvent extraction</i>
of which: Saturated	5.0	<i>Gas Chromatography</i>
Monounsaturated	32.2	<i>Gas Chromatography</i>
Polyunsaturated	8.8	<i>Gas Chromatography</i>

Fatty Acid Composition per 100g fat	
Parameter	Value (g)
Palmitic acid m.e. (C16:0)	8.1
Palmitoleic acid m.e. (C16:1, cis-9)	0.6
Stearic acid m.e. (C18:0)	2.2
Oleic acid m.e. (C18:1, cis-9)	66.8
C18:1 n7	1.0
Linoleic acid m.e. (C18:2 cis-9,12), n6	18.2
α-Linolenic acid m.e. (C18:3, cis-9,12,15), n3	0.1
Arachidic acid m.e. (C20:0)	0.1
cis-11-Eicosenoic acid m.e. (C20:1)	0.2
cis-11,14-Eicosadienoic acid m.e. (C20:2), n6	0.3
Behenic acid m.e. (C22:0)	0.1

* According to the client's description

The Laboratory Manager



E. Lamprinea



The Director



Dr. E. Kondyli
Research Director

*The above results refer to the sample(s), as received by the laboratory.
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