

QSI GmbH - Flughafendamm 9a - D-28199 Bremen
Manuka New Zealand B.V. (Europe)

Sloterweg 150
1171 CV Badhoevedorp
NETHERLANDS

Date: 09-Apr-2020

Customer No.:	13692	Sample No.:	242083
Product:	Honig/Honey		
Label: Manukahoney, 500g, MGO 550+, Production Date: 14/JAN/2020, Best Before End: JAN 2025, Batch No/ RMP ID: L19150/THNZ01			
Arrival Date:	08-Apr-2020	Start / End of Analysis:	08-Apr-2020 / 09-Apr-2020
Kind:	New Zealand Manuka	Packaging:	Orig. Verkaufsverpackung / reta
Seal:	unverletzt/intact	Temp.:	RT

VA161 (2019-07) Tradeanalysis: Moisture, HMF, Diastase, pH, Acidity, Honey-Directive

Parameter	Method	Unit	Result
Moisture	ASU L40.00-2, 1992-12	%	18,9
HMF (Hydroxymethylfurfural)	ASU L 40.00-10/3, 2003-12mod.^	mg/kg	24,3
Diastase activity	ASU L 40.00-1, 2010-01 mod.^	DN Schade	15,9
pH-value	ASU L 40.00-6, 1996-02		4,1
Acidity*	ASU L 40.00-6, 1996-02	meq/kg	22,1
Accordance with EC Honey Directive			Speisehonig/table honey

Accredited method

* if acidity is < 17 (or < 10 in specific honey types), proline content will be determined automatically

^Weighing, clarification with Carrez, HPLC conditions, ^^Weighing and amount of buffer; adaptation to Random Access Analyzer

Conclusion:

The determined values are in accordance with the requirements of Council Directive 2001/110/EC Annex II of 20. December 2001 relating to Speisehonig/table honey.



Jürgen Wehlitz
Test Manager
Food Chemist



This examination is the basis for special decision guidance.

The test results are exclusively related to the items tested for this sample in the above mentioned time frame for analysis. Method and measurement uncertainty details are available upon request. This report is allowed to be copied completely and unchanged but not in extracts.

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