

Cinnamon Becard Ltd.
attn. Quality Department
The Stables, Little Coldharbour Farm, Tong Lane, L
TN3 8AD Kent
GROSSBRITANNIEN

analytik@eurofins.de
www.eurofins.de

Person in charge Mrs D. Günther - 1731
Client support Mrs D. Günther - 1731

Report date 08.03.2021
Page 1/5

Analytical report AR-21-JK-027139-01

Sample Code 703-2021-00021290

Reference	Coconut Flour
	Date of Production: 08.02.2021
	Expiration Date: 08.02.2022
	Country of Origin: Sri Lanka
	Date of sampling: 11.02.2021
Lot-no.	50AU0390
Nr. of sample containers	1
Gross weight / volume	971,0g
Reception temperature	room temperature
Type of seal	sticking seal
Seal description	siehe Probenbeschreibung ausführlich
Ordered by	Quality Department
Submitted by	accounts department
Sender	DHL
Packaging	plastic bag
Reception date time	18.02.2021
Start/end of analyses	18.02.2021 / 08.03.2021

TEST RESULTS
Physical-chemical Analysis

JJL2G	Water content (#)		
Method :	§ 64 LFGB L 06.00-3:2014-08, mod., PV 00233, Gravimetry		
	(Modification: Applicable to food matrices)		
	Water content	5.4	g/100 g
JJL1P	Ash (#)		
Method :	§ 64 LFGB L 06.00-4:2017-10, mod., PV 00281, Gravimetry		
	(Modification: Applicable to food matrices)		
	Ash	5.3	g/100 g

All information regarding the sample (except those recorded on site or at sample registration by Eurofins) have been provided by the client. This information can have an impact on the validity of the analytical results and the result assessment.

The results of examination refer exclusively to the checked samples.
Any publication of this report requires written permission. An excerpt publication is not allowed.
Eurofins Analytik GmbH · Neuländer Kamp 1 · D-21079 Hamburg
Place of execution and place of jurisdiction is Hamburg - lower district court Hamburg HRB 917 32
General Manager: Dr. Katrin Hoenicke
VAT No.: DE127489506
Hypovereinsbank (BLZ 207 300 17) Konto-Nr. 7000000250 SWIFT-BIC HYVEDEMM17
IBAN DE56 2073 0017 7000 0002 50

Our General Terms & Conditions, available upon request and online at
<http://www.eurofins.de/lebensmittel/kontakt/avb.aspx>, shall apply.



laboratory recognised by the International Olive Council (IOC) for the sensory analysis of virgin olive oils (12/01/2020 - 11/30/2021)

JJL1Q Raw protein (#)

Method : § 64 LFGB L 06.00-7:2014-08, mod., PV 00183, Kjeldahl (titrimetry)
 (Modification: Applicable to all food matrices)

Protein 20.6 g/100 g

JJF02 Fat total (#)

Method : § 64 LFGB L 06.00-6:2014-08, mod., PV 00201, Gravimetry
 (Modification: Applicable for food)

Fat, total 14.9 g/100 g

JJP1N Fatty acid profile (#)

Method : DGF C-VI 10a:2000, mod., DGF C-VI 11a:2016, mod., PV 00624, PV 00111, GC-FID
 (Modification: Technical adaptation to devices for online-derivatisation; Chromatography system adapted on technical conditions)

C 4:0 (Butyric acid)	<0.1	* %
C 6:0 (Caproic acid)	0.4	%
C 8:0 (Caprylic acid)	5.8	%
C 10:0 (Capric acid)	4.9	%
C 10:1 (Decenic acid) + isomeres	<0.1	* %
C 12:0 (Lauric acid)	45.4	%
C 14:0 (Myristic acid)	20.8	%
C 14:1 (Myristoleic acid) + isomeres	<0.1	* %
C 15:0 (Pentadecanic acid)	<0.1	* %
C 15:1 (Pentadecenoic acid) + Isomers	<0.1	* %
C 16:0 (Palmitic acid)	9.7	%
C 16:1 (Palmitoleic acid) + isomeres	<0.1	* %
C 17:0 (Margaric acid)	<0.1	* %
C 17:1 (heptadecenoic acid) + isomers	<0.1	* %
C 18:0 (Stearic acid)	4.1	%
C 18:1-n9 (oleic acid)	6.9	%
C 18:1-11 (cis-Vaccenic acid)	<0.1	* %
C 18:1-13 (13-oleic acid)	<0.1	* %
C 18:1 (trans) isomers	<0.1	* %
C 18:2 (Linoleic acid)	1.0	%
C 18:2 (trans/trans) isomers	<0.1	* %
C 18:2 (cis/trans) isomers	<0.1	* %
C 18:2 (trans/cis) isomers	<0.1	* %
C 18:3 (alpha-linolenic acid)	<0.1	* %
C 18:3 (gamma-linolenic acid)	<0.1	* %
C 18:3 (trans/cis/trans) isomers	<0.1	* %
C 18:3 (cis/cis/trans) isomers	<0.1	* %
C 18:3 (cis/trans/cis) isomers	<0.1	* %
C 18:3 (trans/cis/cis) isomers	<0.1	* %
C 18:4 (Octadecatetraenic acid)	<0.1	* %
C 20:0 (Arachidic acid)	0.1	%
C 20:1 (Eicosenoic acid) + isomers	<0.1	* %
C 20:2 (Eicosadienoic acid) + isomeres	<0.1	* %
C 20:3 (Eicosatrienoic acid)	<0.1	* %
C 20:4 (Arachidonic acid)	<0.1	* %
C 20:5 (Eicosapentaenic acid)	<0.1	* %
C 22:0 (Behenic acid)	<0.1	* %

All information regarding the sample (except those recorded on site or at sample registration by Eurofins) have been provided by the client. This information can have an impact on the validity of the analytical results and the result assessment.

The results of examination refer exclusively to the checked samples.

Any publication of this report requires written permission. An excerpt publication is not allowed.
 Eurofins Analytik GmbH · Neuländer Kamp 1 · D-21079 Hamburg

Place of execution and place of jurisdiction is Hamburg - lower district court Hamburg HRB 917 32

General Manager: Dr. Katrin Hoenicke

VAT No.: DE127489506

Hypovereinsbank (BLZ 207 300 17) Konto-Nr. 7000000250 SWIFT-BIC HYVEDEMM17

IBAN DE56 2073 0017 7000 0002 50

Our General Terms & Conditions, available upon request and online at
<http://www.eurofins.de/lebensmittel/kontakt/avb.aspx>, shall apply.



Deutsche
 Akkreditierungsstelle
 D-PL-14251-01-00



laboratory recognised by the International
 Olive Council (IOC) for the sensory
 analysis of virgin olive oils (12/01/2020 -
 11/30/2021)

C 22:1 (Docosenoic acid) + isomers	<0.1	* %
C 22:2 (Docosadienoic acid) + isomeres	<0.1	* %
C 22:5 (Docosapentaenic acid)	<0.1	* %
C 22:6 (Docosahexaenic acid)	<0.1	* %
C 23:0 (Tricosanoic acid)	<0.1	* %
C 24:0 (Lignoceric acid)	0.2	%
C 24:1 (Tetracosenoic acid) + isomeres	<0.1	* %
saturated fatty acids total	91.6	%
mono-unsaturated fatty acids total	7.2	%
poly-unsaturated fatty acids total	1.0	%
Trans-fatty acids (% in total fatty acids)	<0.1	* %
others	<0.1	* %

LG0B1 Fibers

Method : ASU L00.00-18, 1997-01, Ber. 2017-10, SOP:00.18000.L, Gravimetry
 Subcontracted to Eurofins Institut Dr. Appelt Leipzig GmbH, Leipzig, which is accredited for this test.

Dietary fiber	35.4	g/100 g
---------------	------	---------

J8286 Sugar profile (#)

Method : internal method, PV 01207 V8, LC-RI

Fructose	<0.5	* g/100 g
Glucose	2.6	g/100 g
Sucrose	16.6	g/100 g
Maltose	<0.5	* g/100 g
Lactose	<0.5	* g/100 g
Total sugars (calculated)	19.2	g/100 g

JK022 Sodium (#)

Method : § 64 LFGB L 07.00-56:2000-07, mod., PV 01273, F-AES
 (Modification: Applicable to food and feed matrices)

Sodium (Na)	590	mg/kg
Salt (according to regulation 1169/2011)	0.15	g/100 g

JJL2E Carbohydrates calculated (difference)

Method : calculation, BT 00071 V1, Calculation
 Carbohydrate calculated (difference)

	18.4	g/100 g
--	------	---------

JKB7S Nutrient value in 100 g

Method : calculation, BT 00019 V1, Calculation

Energy	1498	kJ
Energy	361	kcal
Fat	14.9	g
of which saturates	13.6	g
Carbohydrate	18.4	g
of which sugars	19.2	g
Protein	20.6	g
Salt	0.15	g

J7133 Peroxide value (#)

Method : DGF C-VI 6a - Part 1:2005, PV 00377, Titrimetry

Peroxid value	<0.1	* meqO ₂ /kg
---------------	------	-------------------------

JJ0HV Free fatty acids (FFA) (#)

Method : DGF C-V 2:2020, PV 01147, Titrimetry

Acid value (mg KOH/g)	2.5	mg KOH/g
-----------------------	-----	----------

All information regarding the sample (except those recorded on site or at sample registration by Eurofins) have been provided by the client. This information can have an impact on the validity of the analytical results and the result assessment.

The results of examination refer exclusively to the checked samples.

Any publication of this report requires written permission. An excerpt publication is not allowed.
 Eurofins Analytik GmbH · Neuländer Kamp 1 · D-21079 Hamburg

Place of execution and place of jurisdiction is Hamburg - lower district court Hamburg HRB 917 32

General Manager: Dr. Katrin Hoenicke

VAT No.: DE127489506

Hypovereinsbank (BLZ 207 300 17) Konto-Nr. 7000000250 SWIFT-BIC HYVEDEMME17

IBAN DE56 2073 0017 7000 0002 50

Our General Terms & Conditions, available upon request and online at
<http://www.eurofins.de/lebensmittel/kontakt/avb.aspx>, shall apply.



Deutsche
 Akkreditierungsstelle
 D-PL-14251-01-00



laboratory recognised by the International
 Olive Council (IOC) for the sensory
 analysis of virgin olive oils (12/01/2020 -
 11/30/2021)

Free fatty acids (calculated as oleic acid)	1.3	%
Free fatty acids (calculated as lauric acid)	0.89	%
Free fatty acids (calculated as palmitic acid)	1.1	%

J8306 Lead (Pb)

Method : DIN EN 15763:2010 (2010-04), mod., CON-PV 01274 (2017-12), ICP-MS
 (Modification: incl. ICP-MS/MS, extension of the analysis parameters, extension of the application scope to feed and Tobacco and tobacco products)

Subcontracted to Eurofins WEJ Contaminants GmbH, Hamburg, which is accredited for this test.

Lead (Pb) <0.05 * mg/kg

J8308 Cadmium (Cd)

Method : DIN EN 15763:2010 (2010-04), mod., CON-PV 01274 (2017-12), ICP-MS
 (Modification: incl. ICP-MS/MS, extension of the analysis parameters, extension of the application scope to feed and Tobacco and tobacco products)

Subcontracted to Eurofins WEJ Contaminants GmbH, Hamburg, which is accredited for this test.

Cadmium (Cd) 0.06 mg/kg

JCHG2 Mercury (Hg)

Method : DIN EN 15763:2010 (2010-04), mod., CON-PV 01274 (2017-12), ICP-MS
 (Modification: incl. ICP-MS/MS, extension of the analysis parameters, extension of the application scope to feed, tobacco and tobacco products)

Subcontracted to Eurofins WEJ Contaminants GmbH, Hamburg, which is accredited for this test.

Mercury [Hg] <0.005 * mg/kg

J8312 Arsenic (As)

Method : DIN EN 15763:2010 (2010-04), mod., CON-PV 01274 (2017-12), ICP-MS
 (Modification: incl. ICP-MS/MS, extension of the analysis parameters, extension of the application scope to feed and Tobacco and tobacco products)

Subcontracted to Eurofins WEJ Contaminants GmbH, Hamburg, which is accredited for this test.

Arsenic (As) <0.1 * mg/kg

SP101 Organochlorine Pesticides and Pyrethroids (GC-ECD)

Method : ASU L 00.00-34:2010-09, DFG-S19, GC-ECD

Subcontracted to Eurofins Dr. Specht Laboratorien GmbH, Hamburg, which is accredited for this test.

Screened pesticides Not Detected

SP104 Organophosphorus Pesticides (GC-FPD)

Method : ASU L 00.00-34:2010-09, DFG-S19, GC-FPD

Subcontracted to Eurofins Dr. Specht Laboratorien GmbH, Hamburg, which is accredited for this test.

Screened pesticides Not Detected

SP923 Pesticides Quechers LC-MS/MS Nut

Method : DIN EN 15662: 2018-07, P-14.141, LC-MS/MS

(Modification: Application for Nuts, sorption mixture and extraction vol. adapted)

Subcontracted to Eurofins Dr. Specht Laboratorien GmbH, Hamburg, which is accredited for this test.

Screened pesticides Not Detected

SP111 Organonitrogen Pesticides and others (GC-MS)

Method : ASU L 00.00-34:2010-09, DFG-S19, GC-MS

Subcontracted to Eurofins Dr. Specht Laboratorien GmbH, Hamburg, which is accredited for this test.

Screened pesticides Not Detected

JJ006 Aflatoxins B1, B2, G1, G2 (food)

Method : DIN EN 14123 (2008-03), mod., CON-PV 00873 (2020-01), IAC-LC-FLD

(Modification: Expansion of application to foodstuffs in general and feed, adaptation of the extracting solvent and measurement conditions)

Subcontracted to Eurofins WEJ Contaminants GmbH, Hamburg, which is accredited for this test.

Aflatoxin B1 <0.1 * µg/kg

Aflatoxin B2 <0.1 * µg/kg

All information regarding the sample (except those recorded on site or at sample registration by Eurofins) have been provided by the client. This information can have an impact on the validity of the analytical results and the result assessment.

The results of examination refer exclusively to the checked samples.

Any publication of this report requires written permission. An excerpt publication is not allowed.
 Eurofins Analytik GmbH · Neuländer Kamp 1 · D-21079 Hamburg

Place of execution and place of jurisdiction is Hamburg - lower district court Hamburg HRB 917 32

General Manager: Dr. Katrin Hoenicke

VAT No.: DE127489506

Hypovereinsbank (BLZ 207 300 17) Konto-Nr. 7000000250 SWIFT-BIC HYVEDEMM17

IBAN DE56 2073 0017 7000 0002 50

Our General Terms & Conditions, available upon request and online at
<http://www.eurofins.de/lebensmittel/kontakt/avb.aspx>, shall apply.



Deutsche
 Akkreditierungsstelle
 D-PL-14251-01-00



laboratory recognised by the International
 Olive Council (IOC) for the sensory
 analysis of virgin olive oils (12/01/2020 -
 11/30/2021)

Aflatoxin G1	<0.1	*	µg/kg
Aflatoxin G2	<0.1	*	µg/kg
Sum of all positive Aflatoxins	<0.4	*	µg/kg

A7126 Ochratoxin A (food)

Method : DIN EN 14132 (2009-09), mod., CON-PV 00850 (2020-01), IAC-LC-FLD
(Modification: modification of extraction solvent, additional post-column derivatisation; extension of the application scope to feed, tobacco and tobacco products)
Subcontracted to Eurofins WEJ Contaminants GmbH, Hamburg, which is accredited for this test.
Ochratoxin A (OTA) <0.5 * µg/kg

Microbiological Analysis

UM276 Aerobic Plate Count 30°C <10 >30000000 ISO 4833

Method : ISO 4833-1, 2013-12; VA10-047-V02, E-Cultural technique (non-chromogenic media)
Subcontracted to Eurofins INLAB GmbH, Dortmund, which is accredited for this test.
Aerobic Plate Count 30°C 4500 cfu/g

UMUQV Moulds-Yeast <100 >100000000 /g 2 (1;3) DG 18 Agar-W-25 ISO 21527-2-M

Method : ISO 21527-2 mod., 2008-07; VA10-004-V08, E-Cultural technique (spiral plate)
Subcontracted to Eurofins INLAB GmbH, Dortmund, which is accredited for this test.
Moulds < 100 cfu/g
Yeast < 100 cfu/g

UMU0N Confirmation Coliforms 30°C Enumeration § 64 LFGB L01.00-03

Method : §64 LFGB L 01.00-03, VA10-009-V07, Phenotypic-molecular techniques
Subcontracted to Eurofins INLAB GmbH, Dortmund, which is accredited for this test.
Coliforms 30°C 50 cfu/g

UMUKD Coliforms 30°C <10 >300000 /g 3 (1-3) VRB Agar-P-30 §64 LFGB L01.00-03-M

Method : §64 LFGB L 01.00-03 mod., 1987-03; VA10-009-V07, E-Cultural technique (non-chromogenic media)
Subcontracted to Eurofins INLAB GmbH, Dortmund, which is accredited for this test.
Coliforms 30°C 50 cfu/g

UMULQ E.coli -1-2/g

Method : ISO 16649-2, 2001-04; VA10-009-V07, E-Cultural technique (chromogenic media)
Subcontracted to Eurofins INLAB GmbH, Dortmund, which is accredited for this test.
Escherichia coli < 10 cfu/g

UMU3N Salmonella Abs Pres /25 g 0 (None) BHI broth-X-37 AFNOR NO QUA-18/3-11/2 PCR (BAX)

Method : QUA 18/03-11/02, VA10-050-V10, Real-time PCR
Subcontracted to Eurofins INLAB GmbH, Dortmund, which is accredited for this test.
Salmonella nicht nachweisbar /25 g

* = below indicated quantification level

(#) = Eurofins Analytik GmbH is accredited for this test.

Signature


Analytical Service Manager (Dominique Günther)

All information regarding the sample (except those recorded on site or at sample registration by Eurofins) have been provided by the client. This information can have an impact on the validity of the analytical results and the result assessment.

The results of examination refer exclusively to the checked samples.
Any publication of this report requires written permission. An excerpt publication is not allowed.
Eurofins Analytik GmbH · Neuländer Kamp 1 · D-21079 Hamburg
Place of execution and place of jurisdiction is Hamburg - lower district court Hamburg HRB 917 32
General Manager: Dr. Katrin Hoenicke
VAT No.: DE127489506
Hypovereinsbank (BLZ 207 300 17) Konto-Nr. 7000000250 SWIFT-BIC HYVEDEMM17
IBAN DE56 2073 0017 7000 0002 50



laboratory recognised by the International Olive Council (IOC) for the sensory analysis of virgin olive oils (12/01/2020 - 11/30/2021)

Our General Terms & Conditions, available upon request and online at <http://www.eurofins.de/lebensmittel/kontakt/avb.aspx>, shall apply.