



T.R.
MINISTRY OF AGRICULTURE AND FORESTRY
MAKROSYSTEM İSTANBUL PRIVATE FOOD CONTROL
LABORATORY



Test
TS EN ISO/IEC 17025
AB-1554-T

AB-1554-T

251647

06-25

EXAMINATION AND ANALYSIS REPORT

Number of Report / Revision : 251647 / 00 Report Date : 12.06.2025
Date of Incoming Text for Sample : / Number :

A) SAMPLE INFORMATION

Purpose of Analysis : PRIVATE REQUEST

Corporation / Organization who sent the sample : Horsman Sağlık Ürünleri Anonim Şirketi
Adress : Atatürk Mah. Alemdağ Cad. Kapı No: 140-144 Daire No: 19 Ümraniye/İSTANBUL

Date and Number of Sampling Reception : - Security Seal No :

Sanmple Type : Food - Horsman Mgreen
Serial-Party No : Packing Type Sample Container
Size : 1000 ml Production date
Expriy Date : The recommended
Manufacturer/Exporter/Im : Horsman Mgreen Current Code
Date the sample was : Place taken

Sample Code : 251647
Sample Acceptance Date and Time : 02.06.2025 & 13:12 Temperature¹ (°C) : 22
Analysis Start Date : 02.06.2025 End of Date : 12.06.2025

¹ It is mandatory to fill in the samples that need to be transported in the cold chain.

B) ANALYSIS RESULTS

Analysis	Result	LOD/LOQ	M.U. (±)	Recovery (%)	Device	Analysis Method	E. Limiti	E. Legislation	E.
Determination of Moisture (g/100g)	87,11	/	4,33			TS ISO 3726			
*Fat (g/100g)	3,22	/	0,13			NMKL 160			NE
*Protein (g/100g)	0,11	/	0,01			NMKL NO:6			NE
Energy (kcal/100g-kj/100g)	67,7-283,1	/	8,6-35,8			FAO Food and Nutrition Paper 77-Food Energy-Methods of Analysis and Conversion Factors			NE
Carbohydrate (g/100g)	9,56	/	1,21			FAO Food and Nutrition Paper 77-Food Energy-Methods of Analysis and Conversion Factors			NE
*Ash (g/100g)	0,0	/				NMKL 173			NE
*Saturated Fatty Acids (g/100g)	1,360	/	0,236			Turkish Food Codex Olive Oil and Pomace Oil Analysis Methods Communiqué			NE
*Unsaturated Fatty Acids (g/100g)	1,865	/	0,021			Turkish Food Codex Olive Oil and Pomace Oil Analysis Methods Communiqué			NE
*Monounsaturated Fatty Acids (g/100g)	0,880	/	0,011			Turkish Food Codex Olive Oil and Pomace Oil Analysis Methods			NE

Edanur YEĞİNYAPAN
Physical Analysis Laboratory
Unit Supervisor

Esmâ CAMBAZ
Chemical Analysis Laboratory
Unit Supervisor

Sule ÖRMAN
Deputy Head of Sample
Acceptance Department

APPROVED BY
12.06.2025

Onur YALÇINKAYA
Laboratory Manager



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Analysis	Result	LOD/LOQ	M.U. (±)	Recovery (%)	Device	Analysis Method	E. Limiti	E. Legislation	E.
*Polyunsaturated Fatty Acids (g/100g)	0,985	/	0,018			Communiqué Turkish Food Codex Olive Oil and Pomace Oil Analysis Methods Communiqué			NE
*Trans Fatty Acids (g/100g)	0,0	/				Turkish Food Codex Olive Oil and Pomace Oil Analysis Methods Communiqué			NE
*Total Sugar (g/100g)	Not Detected	/ 2,5				TS 3036, TS 12001, TS 1466			NE
Salt (g/100g)	0,0	/				TS 5000			NE

***: Within the scope of accreditation**

The analysis results are valid for the above-mentioned sample and for the 'delivery' of the sample, and the above-mentioned values have been determined as a result of the inspection and analysis.

C) ABBREVIATIONS

C: Conform, **NC:** Not Conformed, **NE:** No Evaluation, **O.N:** Official Newspaper, **TGK:** Turkish Food Codex, **M.U.:** Measurement Results, **LOD:** Detection Limit, **LOQ:** Measurement Limit

D) EXPLANATIONS (Analysis Method/Analysis Methods)

E) DECISION RULE AND EVALUATION

F) WARNINGS

1. No part of this analysis report may be used alone or separately.
2. Analysis results are valid for the above-mentioned sample.
3. When necessary, the 'Measurement Uncertainty (M.U.)' and 'Recovery' ratios are given with the analysis result.
4. This report may not be copied or reproduced in whole or in part without the written permission of the laboratory.
5. This report is not used for 'Forensic and Administrative Actions and Advertising Purposes' in special request analysis.
6. The reported expanded uncertainty of measurement is stated as the standard uncertainty of measurement multiplied by the coverage factor k=2, which for a normal distribution corresponds to a coverage probability of approximately 95%.
7. Reports without a cover letter or signature are invalid.
8. Disclaimer: Accepted by the customer deviation from specified conditions MKR.FORM.107- It is recorded with the Waiver Statement Form.

End of Report

This report cannot be used for advertising purposes and is valid with its cover letter.

Operating as a test laboratory, Makrosistem Istanbul Food Control Laboratory has been accredited by TÜRKAK with the file number AB-1554 -T according to the TS EN ISO/IEC 17025 standard. Multilateral Agreement and Mutual Recognition Agreement with International Laboratory Accreditation Cooperation (ILAC)

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