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CVZ OMAN TARIM ISLETMELERI SAN VE. TIC. LTD ST
For the attention of **Results-Hakan Tekeoglu**
I. OS.B MAH ÇEVRE 13 NLOCK S.K
ÇEVRE SAN ST 13
BLOK APT NO 1 TERAS BASAKSEHIR
ISTAMBUL
Türkiye

Sample description	Almond kernel		
Sample reception date :	02/10/2026		
Analysis starting date :	05/10/2026	**Analysis end date:**	08/10/2026
Sampling/Transport :	Transport via carrier		

The information in the table below has been provided by the client and the laboratory is not responsible for it.

Sample described as :	Miolo de amendoa		
Client reference :	Laurane 2026	**Packaging**	Conditioned in a plastic bag
Sampling Date	14/09/2026	**Type of production**	Conventional mode production (open air farm)
Responsible for sampling	Client responsibility	**Origin**	Turquia

		Results (uncertainty)
AQ613	**AQ Fat Method : Internal Method NU-TM10674 microwave analysis**	
(a)	Fat	56.5 (± 2.3) g/100 g

Mycotoxins		Results (uncertainty)
XU20B	**XU Aflatoxins - Food(Gr.2) - LC-MS/MS Method : Internal Method (MET-CR-Micotoxinas-LCMSMS)**	
(a)	Aflatoxin B1	<0.5 µg/kg
(a)	Aflatoxin B2	<0.5 µg/kg
(a)	Aflatoxin G1	<0.5 µg/kg
(a)	Aflatoxin G2	<0.5 µg/kg
(a)	Aflatoxins (Sum of B1, B2, G1 and G2)	<2.0 µg/kg

Compositional analyses		Results (uncertainty)
AQ476	**AQ High molecular weight dietary fiber Method : Internal Method NU-TM5819 Enzymatic-gravimetric method**	
(a)	High molecular weight food fiber	13 g/100 g

Chemistry		Results (uncertainty)
AQ148	**AQ Sodium Method : Internal Method ME-TM3571 Atomic Absorption Spectrometry**	
(a)	Sodium	<0.0025 g/100 g
AQ177	**AQ Sugars profile: Method : Internal Method CR-TM5724 IC-PAD**	
(a)	Fructose	<0.1 g/100 g
(a)	Galactose	<0.1 g/100 g
(a)	Glucose	0.20 g/100 g
(a)	Lactose	<0.1 g/100 g
(a)	Maltose#	<0.1 g/100 g
(a)	Sucrose	4.41 g/100 g
(a)	Total Sugar	4.61 (± 0.53) g/100 g
(a)	reducing sugars	0.2 %
(a)	#maltose + raffinose (pulse & some cereals)	-
AQ199	**AQ Salt (Sodium x2,5) Method : by Calculation**	
(a)	Salt Calculated From Sodium	<0.0063 g/100 g

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Chemistry		Results (uncertainty)	
AQ192	**AQ Carbohydrates (starch+sugars) Method : Internal Method NU-TM6486 Energy Value (by calculation)**		
(a)	Carbohydrates	4.6	g/100 g
AQ175	**AQ Calorific value (Kjul) Method : Internal Method NU-TM6486 Energy Value (by calculation)**		
(a)	Energy value (kJ)	2622.8	kJ/100 g
AQ174	**AQ Calorific value (Kcal) Method : Internal Method NU-TM6486 Energy Value (by calculation)**		
(a)	Energy value (kcal)	635.3	kcal/100 g
AQ481	**AQ Nutritional Information per 100g Method : according to regulation 1169/2011**		
	energy kJ	2623	kJ
	energy kcal	635	kcal
	fat	56	g
	- saturates	4.2	g
	carbohydrate	4.6	g
	- sugars	4.6	g
	fibre	13	g
	protein	21	g
	salt	<0.0125	g
	Comment: only represents the sample analyzed	-	
AQ520	**AQ Starch Method : Internal Method Enzymatic**		
(a)	Starch	<0.5	g/100 g
AQ517	**AQ Fatty acids profile (relative composition) Method : Internal Method CR-TM5707 GC-FID (B)**		
(a)	% FA calculated with the response factors of short	-	
(a)	C4:0 (butyric acid)	<0.1	%
(a)	C6:0 (caproic acid)	<0.1	%
(a)	C8:0 (caprylic acid)	<0.1	%
(a)	C10:0 (capric acid)	<0.1	%
(a)	C12:0 (lauric acid)	<0.1	%
(a)	C13:0 (tridecanoic acid)	<0.1	%
(a)	C14:0 (myristic acid)	<0.1	%
(a)	C14:1n5t (myristelaidic acid)	<0.1	%
(a)	C14:1n-5c (myristoleic acid)	<0.1	%
(a)	C15:0 (pentadecanoic acid)	<0.1	%
(a)	C15:1 n-5c (Cis-10-Pentadecenoic Acid)	<0.1	%
(a)	C16:0 (palmitic acid)	6.37	%
(a)	C16:1 n7 cis (palmitoleic acid)	0.52	%
(a)	C17:0 (margaric acid)	<0.1	%
(a)	C17:1 n7c (cis-10-Heptadecenoic acid)	<0.1	%
(a)	C18:0 (stearic acid)	1.48	%
(a)	Trans C18:1	<0.1	%
(a)	C18:1 n12c (petroselinic acid)	<0.1	%
(a)	C18:1 n9c (oleic acid)	73.88	%
(a)	C18:1n7c (cis-vaccenic acid)	1.44	%
(a)	Trans C18:2	<0.1	%
(a)	C18:2 n6c (linoleic acid)	16.31	%
(a)	C20:0 (arachidic acid)	<0.1	%
(a)	C18:3 n6c (gamma-Linolenic acid GLA)	<0.1	%
(a)	C20:1 n9c (gondoic acid)	<0.1	%
(a)	C18:3 n3c (linolenic acid ALA)	<0.1	%
(a)	C20:2 n6c (cis 11,14-Eicosadienoic acid)	<0.1	%
(a)	C22:0 (behenic acid)	<0.1	%
(a)	C20:3 n6c (DHLA)	<0.1	%
(a)	C22:1 n9c (erucic acid)	<0.1	%

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Chemistry		Results (uncertainty)	
AQ517	**AQ Fatty acids profile (relative composition) Method : Internal Method CR-TM5707 GC-FID (B)**		
(a)	C20:3 n3c (Eicosatrienoic acid)	<0.1	%
(a)	C20:4 n6c (arachidonic acid)	<0.1	%
(a)	C22:2 n6c (13,16-Docosadienoic acid)	<0.1	%
(a)	C24:0 (Lignoceric acid)	<0.1	%
(a)	C20:5n3c (Eicosapentaenoic acid EPA)	<0.1	%
(a)	C24:1 n9c (Nervonic acid)	<0.1	%
(a)	C22:5n 3c (Docosapentaenoic acid DPA)	<0.1	%
(a)	C22:6 n3c (Docosahexaenoic acid DHA)	<0.1	%
(a)	Fatty acids sum	100.00	%
(a)	Oleic acid + cis isomers (C18:1 n9cis+n12c+n7c)	75.32	%
(a)	Sum C8:0 + C10:0	<0.1	%
(a)	C12:0 + C14:0	<0.1	%
(a)	ratio C18:2/ C18:3	>163.1	
(a)	Saturated	7.85	%
(a)	Monounsatured fatty acids cis	75.84	%
(a)	Polyunsaturated fatty acids cis	16.31	%
(a)	Trans fatty acids	<0.1	%
(a)	Omega-3 fatty acids	<0.1	%
(a)	Omega-6 fatty acids	16.31	%
(a)	Saturated fat in product	4.2	g/100 g
(a)	Monounsaturated fatty acids cis in product	40.9	g/100 g
(a)	Polyunsaturated fatty acids cis in product	8.8	g/100 g
(a)	Trans fat in product	<0.1	g/100 g
(a)	Omega 3 in product	<0.1	g/100 g
(a)	Omega 6 in product	8.8	g/100 g
AQ141	**AQ Protein Method : Internal Method NU-TM3533 Dumas**		
(a)	Protein (Nx6.25)	20.67	(± 0.87) g/100 g
(a)	Nitrogen	3.31	%

SIGNATURE

Marta Figueiredo
Analytical Service Manager

Report electronically validated by Marta Figueiredo

EXPLANATORY NOTE

The results refer only to the tested items and according to the sample as received.
The test report must not be reproduced, except in full, without the written agreement of the laboratories.
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The tests identified by the two letters code XU are performed in laboratory Eurofins Ecosur, S.A.U.. The symbol (a) identifies the tests under accreditation UNE-EN ISO/IEC 17025:2017 ENAC 354/LE709 .