

CERTIFICATE OF ANALYSIS



LABORATORY REFERENCE	REPORT REFERENCE	REPORT VERSION	REGISTRATION DATE	RECEIPT DATE	ANALYSIS STARTED	ANALYSIS COMPLETE	REPORTED DATE
735191	735191-1	1	13/03/2024	18/03/2024	19/03/2024	22/03/2024	22/03/2024

LABORATORY i2 F.A.S.T Maxted House 13 Maxted Road Hemel Hempstead HP2 7DX	CUSTOMER Typhoo Pasture Road Wirral CH46 8SE
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Sample Information

PRODUCT	Slim Mate	MATRIX	Food (Liquid)
BATCH NUMBER	L3317	ROUTINE STATUS	Routine
COOKING INSTRUCTIONS	Use 1g tea-Add 100ml boiling water- Infuse for 4 minutes – stir- Remove tea leaves and test liquor	SAMPLE DESCRIPTION	SLIM MATE
		TRACEABILITY	SAMPLE
DATE SAMPLED (DD/MM/YY)	13/03/2024	USE BY DATE (DD/MM/YY)	30/11/2026
PO NUMBER	H&H	VARIETY	HERBAL
PRE PRINTED BARCODE	PP1466C4		

Sample information provided by the client

Results

Test Name	Result	LOD	Technique	Accred.
Energy kJ	2 kJ/100ml	0 kJ/100ml	N009-Calculations	UKAS
Energy kcal	1 kcal/100ml	0 kcal/100ml	N009-Calculations	UKAS
Fat	< 0.1 g/100ml	0.1 g/100ml	N004-NMR	UKAS
Saturated Fatty Acids	< 0.1 g/100ml	0.1 g/100ml	N008-1-DB23-FID	UKAS
Mono-unsaturated Fatty Acids	< 0.1 g/100ml	0.1 g/100ml	N008-1-DB23-FID	UKAS
Poly-unsaturated Fatty Acids	< 0.1 g/100ml	0.1 g/100ml	N008-1-DB23-FID	UKAS
Total Carbohydrate	< 0.1 g/100ml	0.1 g/100ml	N009-Calculations	UKAS
Dietary Fibre	0.1 g/100ml	0.1 g/100ml	N007-AOAC 991.43	UKAS
Available Carbohydrate	< 0.1 g/100ml	0.1 g/100ml	N009-Calculations	UKAS
Total Sugars	0.1 g/100ml ⁽⁸⁹⁾	0.1 g/100ml	N006-IC PAD	UKAS
Galactose	< 0.01 g/100ml	0.01 g/100ml	N006-IC PAD	UKAS
Glucose	0.04 g/100ml	0.01 g/100ml	N006-IC PAD	UKAS
Sucrose	0.08 g/100ml	0.01 g/100ml	N006-IC PAD	UKAS
Fructose	0.02 g/100ml	0.01 g/100ml	N006-IC PAD	UKAS
Lactose	< 0.01 g/100ml	0.01 g/100ml	N006-IC PAD	UKAS
Maltose	< 0.01 g/100ml	0.01 g/100ml	N006-IC PAD	UKAS
Nitrogen	< 0.02 g/100ml	0.020 g/100ml	N003-Dumas Nitrogen Analyser	UKAS
Nitrogen Factor	6.25		N003-Dumas Nitrogen Analyser	None
Protein	< 0.01 g/100ml	0.01 g/100ml	N003-Dumas Nitrogen Analyser	UKAS
Moisture	99.6 g/100ml ⁽³⁶⁾	0.1 g/100ml	N002-2-Microwave Oven	UKAS
Ash	0.8 g/100ml	0.1 g/100ml	N001-2-Microwave Furnace	UKAS
Sodium	0.008 g/100ml	0.005 g/100ml	N005-ICP OES	UKAS
Sodium expressed as Salt (NaCl)	0.02 g/100ml	0.01 g/100ml	N005-ICP OES	UKAS

Test Name	Result	LOD	Technique	Accred.
Triglyceride Factor	0.956		N008-1-DB23-FID	None
Starch	< 0.1 g/100ml	0.1 g/100ml	N009-Calculations	UKAS
Sample Preparation - Brewing	Complete		NT001 - Cooking	None

The results reported relate to samples received in the laboratory and may not be representative of a whole batch.
Tests covered by this certificate were conducted in accordance with i2 F.A.S.T's SOPs.
Note: All assessments of compliance with specifications are based on actual analytical results with no contribution from uncertainty of measurement. Application of uncertainty of measurement would provide a range within which the true result lies. Estimates of measurement uncertainty are available for all accredited methods in the Documents section of LIMS.
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LOD = Limit of Determination. This is the lowest reportable limit of the test.
Accreditation shown as "UKAS" refers to accreditation to ISO/IEC 17025:2017.
Salt is calculated from sodium according to Regulation (EU) No 1169/2011 Annex I.
Analysis using techniques N001-2-Microwave Furnace, N002-2-Microwave Oven, N003-Dumas Nitrogen Analyser, N004-NMR, N005-ICP OES, N006-IC PAD, N007-AOAC 991.43, N008-1-DB23-FID, and N009-Calculations was carried out at i2 FAST (Poland), Pionierów 39, 41-711 Ruda Śląska., Poland
Analysis using techniques NT001 - Cooking was carried out at i2 FAST, Maxted House, 13 Maxted Road, Hemel Hempstead, HP2 7DX
36 - Analysis performed by an alternative UKAS accredited method by the laboratory. The method is UKAS accredited for the matrix analysed.
89 - Total Sugar is higher than Available Carbohydrate. Total Sugar test is more accurate than Available Carbohydrate test, therefore Total Sugar value has been used to calculate the energy values. Total Sugar should be used as Available Carbohydrate.

Technical Reviewer	Role
Mrs Monika Czarnecka	PL Food Lab Manager
Ms Natalia Nowok	Nutritional Team Leader
Authorised By	Role
Miss Ashley Stringer	Customer Services Account Administrator



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