

**ANALYSIS REPORT No. 2306300398**

**DATE: 30.06.2023**

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Client:

**Edulag SA de CV**  
**Sergio Veliz**  
**Carr. Guadajajara-Barra de Navidad KM 21**  
**#15000**  
**Villa Corona, Jalisco**  
**Mexico**



E-Mail: Edulag  
**Your order no. EDU230622**

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<b>Our reference no.</b>	: <b>PI2306260111</b>		
Product	: Agave Syrup		
Sample description / Batch	: <b>ORGANIC AGAVE SYRUP - JA220623</b>		
Sample received on / transported by	: 26.06.2023 via Parcel service	Seal	: none
Sample temp. when received / stored	: RT	Sampling	: Client
Packaging / Quantity	: Plastic container / 1 x ca. 600g, 2 x	Start / End of analysis	: 27.06.2023 / 30.06.2023

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**ANALYSIS REQUESTED: Brix (20°C) by Refractometry (102320)**

Parameter	Result	Unit	Method
Brix (20 °C)	74.8	%	IFU No. 8:2005, mod (a)
<p>The dry soluble solids content or Brix value is determined from its refractive index, with reference to the refractive index of a pure sugar solution under defined conditions. It is dependent upon sugar concentration and also upon the concentration of other soluble materials. The value is expressed in g/100 g (%) or °Brix.</p>			
<p>(a) : accredited method. (na) : not accredited method.                      This document may only be reproduced in full. The results given herein apply to the submitted sample only.</p>			

**Interpretation:**

Regarding the examined parameter, in the investigated sample the above stated amount was determined.

Dr. Nickolet Ncube  
*Responsible Scientist, Chemist*

**ANALYSIS REPORT No. 2306290827**

**DATE: 29.06.2023**

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22306290827  
PA375148

E-Mail: Edulag  
Your order no. **EDU230622**

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Packaging / Quantity	: Plastic container / 1 x ca. 600g, 2 x	Start / End of analysis	: 27.06.2023 / 29.06.2023

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### **ANALYSIS REQUESTED: Pesticides by GC and LC-MS (105111)**

Parameter	Result	Unit	Method
Pesticides	n.d.	mg/kg	(a) <sup>1</sup>
n.d. - not detected < limits of quantification List of analytes and limits of quantification: see pdf-file attached to the electronically submitted analysis report			
(a) : accredited method. (na) : not accredited method. (1) ASU § 64 LFGB L 00.00-115:2018-10 (DIN EN 15662) This document may only be reproduced in full. The results given herein apply to the submitted sample only.			

#### **Interpretation:**

Regarding the examined parameters and the mentioned limits of quantification, the sample corresponds to the EU-Regulation 396/2005.  
A maximum residue level (MRL) of 0.01 mg/kg per substance and a maximum of two detected substances was set as legally non-binding benchmark by the German Organic Producers and Traders Association (BNN) for pesticide residues in organic food. Regarding the examined parameters and the limits of quantification the sample meets this requirement.

**Peter Tebbe**  
*Responsible Scientist, Certified Food Chemist*

**ANALYSIS REPORT No. 2306290668**

**DATE: 29.06.2023**

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Sample received on / transported by	: 26.06.2023 via Parcel service	Seal	: none
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**ANALYSIS REQUESTED: Determination of pH value (105201)**

Parameter	Result	Unit	Method
pH	5.0	pH	GS1/2/3/4/7/8/9-23 (a) <sup>1</sup>

(a) : accredited method. (na) : not accredited method. (1) 2009; ICUMSA  
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**Interpretation:**

The analysed pH value lies within the expected range for this kind of foodstuff.

Dr. Nickolet Ncube  
*Responsible Scientist, Chemist*

**ANALYSIS REPORT No. 2306290096****DATE: 29.06.2023****PAGE 1/1**

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**Mexico**

22306290096  
PA375148E-Mail: Edulag  
Your order no. **EDU230622**

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<b>Our reference no.</b>	<b>: PI2306260111</b>		
Product	: Agave Syrup		
Sample description / Batch	: <b>ORGANIC AGAVE SYRUP - JA220623</b>		
Sample received on / transported by	: 26.06.2023 via Parcel service	Seal	: none
Sample temp. when received / stored	: RT	Sampling	: Client
Packaging / Quantity	: Plastic container / 1 x ca. 600g, 2 x	Start / End of analysis	: 27.06.2023 / 29.06.2023

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**ANALYSIS REQUESTED: Sugar spectrum by HPLC-RI (105205)**

Parameter	Result	Unit	Method
Fructose (F)	54.7	g/100 g	DIN 10758 mod. (a) <sup>1</sup>
Glucose (G)	17.2	g/100 g	DIN 10758 mod. (a) <sup>1</sup>
Sucrose	1.0	g/100 g	DIN 10758 mod. (a) <sup>1</sup>
Turanose	n.d.	g/100 g	DIN 10758 mod. (a) <sup>1</sup>
Maltose	n.d.	g/100 g	DIN 10758 mod. (a) <sup>1</sup>
F/G ratio	3.18		<sup>2</sup>
Invert sugar (F+G)	71.9	g/100 g	<sup>2</sup>

n.d. - not detected < 0.5 g/100 g (Fru, Glu, Sac); < 1.0 g/100 g (Mal, Tur, Tre, Erl, Mel, Isomaltose, Maltotriose);  
Expanded measurement uncertainty: Fructose: ± 5 % rel, Glucose: ± 6 % rel, Sucrose: ± 11 % rel, other sugars: ± 20 % rel

(a) : accredited method. (na) : not accredited method. (1) 1997-05 (2) calculated  
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**Interpretation:**

The analysed values lie within the expected range for this kind of foodstuff.  
Regarding the analysed parameters, the sample corresponds to the legal regulations.

Dr. Martin Schubert  
Responsible Scientist, Certified Food Chemist

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**ANALYSIS REQUESTED: Microbiological analysis (303703)**

Parameter	Result	Unit	Method
Aerobic mesophilic total plate count	< 10	cfu/g	DIN EN ISO 4833:2013 (a) <sup>1</sup>
Coliform bacteria	< 10	cfu/g	ISO 4832:2006 (a) <sup>2</sup>
E. coli	< 10	cfu/g	DIN ISO 16649-2:2009 (a) <sup>3</sup>
Yeast	< 10	cfu/g	ISO 21527-1/2:2008 (a) <sup>4</sup>
Salmonella spp. in 25g	n. d.	in 25 g	LFGB §64 L00.00-98 (a) <sup>5</sup>
Molds	< 10	cfu/g	ISO 21527-1/2:2008 (a) <sup>4</sup>

n. d. - not detected; cfu - colony forming units; n.d. in cfu/g corresponds to the detection limit <10 cfu/g;

\*\* - Microorganisms are present but less than 4 in the carried out dilution per gram or ml (according to DIN EN ISO 7218:2014);

\*\*\* - estimated number (according to DIN EN ISO 7218:2014)

(a) : accredited method. (na) : not accredited method. (1) ISO 4833-2:2013, cultivation at 30°C (2) cultivation at 37°C

(3) DIN ISO 16649-2 2009-12; modified: incubation at 37°C

(4) ISO 21527-1:products aw >0.95; ISO 21527-2:products aw =<0.95 (osmo-/xerophilic)

(5) based on DIN 10135:2013; confirmatory test by DIN EN ISO 6579:2017

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**Interpretation:**

Regarding the examined parameters, the above mentioned sample is within the naturally occurring range.

Miriam Kluge  
 Responsible Scientist, M.Sc. Biology

**ANALYSIS REPORT No. 2307030783**

**DATE: 03.07.2023**

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Product	: Agave Syrup		
Sample description / Batch	: <b>ORGANIC AGAVE SYRUP - JA220623</b>		
Sample received on / transported by	: 26.06.2023 via Parcel service	Seal	: none
Sample temp. when received / stored	: RT	Sampling	: Client
Packaging / Quantity	: Plastic container / 1 x ca. 600g, 2 x	Start / End of analysis	: 27.06.2023 / 03.07.2023

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### **ANALYSIS REQUESTED: Humidity by gravimetry (105204)**

Parameter	Result	Unit	Method
Humidity	23.2	%	ASU L 06.00-3, mod. (a) <sup>1</sup>
n.d. - not detected - < 0.1g/100 g Drying for approx. 2 h at 103°C +/- 2 °C (until constant mass)			
(a) : accredited method. (na) : not accredited method. (1) 2014-08, 103°C This document may only be reproduced in full. The results given herein apply to the submitted sample only.			

#### **Interpretation:**

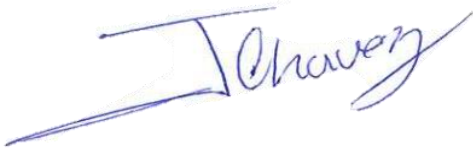
The analysed content for humidity lies within the expected range for this kind of foodstuff.

Dr. Martin Schubert  
*Responsible Scientist, Certified Food Chemist*

<b>PRODUCT NAME</b>	ORGANIC AGAVE AYRUP
<b>PRODUCTION ORDER</b>	PO23-0959
<b>ORGANIC CERTIFICATE CODE</b>	MX-BIO-169
<b>CLIENT</b>	
<b>LOT NUMBER</b>	JA220623
<b>MANUFACTURE DATE</b>	22/06/2023
<b>EXPIRATION DATE</b>	22/06/2025
<b>ANALYSIS DATE</b>	22/06/2023

ANALYSIS	UNITS	RESULT	SPECIFICATION	REFERENCE / METHOD
<b>PHYSICAL-CHEMICAL ANALYSIS</b>				
BRIX	°Bx	74.8	Min 74.0	L 41.00-1
pH	U pH	5.0	4.0 - 6.0	PM DE01_042
Turbidity	NTU	0.8	Max 3.0	Turbidimeter HACH 2100Q
Color	Pfound	16	Informative	Photometer HANNA HI96785
Moisture	%	23.2	20.0 - 28.0	PM DE01_029
<b>CARBOHIDRATE DISTRIBUTION (HPLC ANALYSIS)</b>				
Fructose	%	74.56	70 - 75 %	HPLC Agilent 1290 Infinity
Glucose	%	21.92	15 - 22 %	HPLC Agilent 1290 Infinity
Sucrose	%	0.97	Max 1 %	HPLC Agilent 1290 Infinity
Inulin	%	2.55	> 0.5%	HPLC Agilent 1290 Infinity
Other Carbohidrate	%	ND	Max 0.3 %	HPLC Agilent 1290 Infinity
<b>MICROBIOLOGICAL</b>				
Total Bacterial Count	UFC/gr	<10	Max. 100	DIN EN ISO 4833
Mold	UFC/gr	<10	Max. 10	ISO 21527-1/2
Yeast	UFC/gr	<10	Max. 10	ISO 21527-1/2
Coliforms	UFC/gr	NEGATIVE	Negative	ISO 4832
<i>E. Coli</i>	UFC/gr	NEGATIVE	Negative	DIN ISO 16649-2
<i>Salmonella</i>	UFC/gr	NEGATIVE	Negative	LFGB §64 L00.00-98

RESPONSIBLE



Q. Francisco Javier Chávez Medina  
**Head of Quality Control**