

Laboratory – Certificate of analysis



Identification	Organic native WPC 80		
	Batch: 110664	Prod. Date: 08.10.2021	
	90 Bags / 1.800 kg	Best before: 08.10.2023	
	Order confirmation: 59258	Ref.no.: 20220107	

Physical-chemical requirements		Microbiological requirements (analysed by Biomerx Pasching; PSID Nr.: 273)	
Odour and taste FIL/IDF 99B/1995	o.k.	Total plate count / g ISO 4833	≤200
Protein in dry matter in % (N x 6,38) VDLUFA C 30.2	85	Yeast and moulds / g § 35 LMBG	<10
Moisture in % VDLUFA C 35.6	4,4	Enterobacteriaceae / g ISO 21528	<10
Fat in % VDLUFA C 15.3.9	0,3	Coag. pos. Staphylococ. /g ISO 6888	<10
Ash in % VDLUFA C 10.2	3,0	Salmonella / 125 g ISO 6579	Negative
Lactose in % calculated	12	Listeria monocyt. / 25g ISO 11290	Negative
pH value VDLUFA C 8.2	6,5		
Acidity in °SH FIL/IDF 81/1981	6		
Scorched particles ADPI 916	DISC A		
Antibiotics Charm MRL Test	Negative in raw milk		
Remarks: CoA according to Prolactal Productspecification 171800-5.0			



Date: 08.02.2022

for Prolactal Hartberg:
A. Payer e.h.



A-8230 Hartberg
Ferdinand-Leihs-Straße 40

Zertifiziert nach ÖNORM ISO 22000 FSSC

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Member of AICL Group