

Client:



Cayli Organik Tarim Limited Sirketi
Egricayir Bali
Arpacbahsis Mh. 326 sok No. 7A
Erdemli Mersin
Turkey

E-Mail: celal@egricayir.com
Your order no. IN2023-01

Our reference no.	: PI2302230004		
Product	: Royal Jelly		
Sample description / Batch	: EGRICAYIR BIO Fresh Royal jelly - Lot number 2023		
Sample received on / transported by	: 22.02.2023 via Parcel service	Seal	: none
Sample temp. when received / stored	: RT	Sampling	: Client
Packaging / Quantity	: Glass, twist off / ca. 60g	Start / End of analysis	: 24.02.2023 / 27.02.2023

ANALYSIS REQUESTED: 10-Hydroxy-2-decenoic acid by HPLC-UV (108012)

Parameter	Result	Unit	Method
10-Hydroxy-2-decenoic acid	2.36	% (g/100g)	ISO 12824:2016-09 (a) ¹
n.d. not detected < Limit of quantification 0.01%; Expanded measurement uncertainty: ± 5 % rel			
(a) : accredited method. (na) : not accredited method. (1) Annex B.1 This document may only be reproduced in full. The results given herein apply to the submitted sample only.			

Interpretation:

Regarding the examined parameters the analysed sample complies with the chemical requirements of ISO 12824 of royal jelly.

Dr. Martin Schubert
 Responsible Scientist, Certified Food Chemist