

This report includes results of the research in scope of accreditation as well as non-accredited examinations.

Our ref.: ZO-PBJFS-116/2009

Task symbol: TO – 106

**Name and address of the ordering party:**

Enbio Technology Sp. z o.o.

ul. Słonecznikowa 2

81-198 Kosakowo

**Analysis object:**

**Pr.TO-104/1 – Concentrated aronia juice marked with K letter**, package: plastic container of approximately. 100 ml – 1 piece

**Pr.TO-104/2 – Concentrated aronia juice marked with 100**, package: plastic container of approximately. 100 ml – 1 piece

**Pr.TO-104/3 – Concentrated aronia juice marked with 110**, package: plastic container of approximately. 100 ml – 1 piece

**Pr.TO-104/4 – Concentrated aronia juice marked with 120**, package: plastic container of approximately. 100 ml – 1 piece

**Pr.TO-104/5 – Concentrated aronia juice marked with 125**, package: plastic container of approximately. 100 ml – 1 piece

**Pr.TO-104/6 – Concentrated aronia juice marked with 130**, package: plastic container of approximately. 100 ml – 1 piece

**Pr.TO-104/7 – Concentrated aronia juice marked with 135**, package: plastic container of approximately. 100 ml – 1 piece

Samples taken and delivered by the Ordering Party

**Date of receiving the object to be analysed:** 24.04.09

**Dates of analyses:** 04.05.09 – 05.05.09

**Identification of the methods applied:**

Turbidity stating method using nephelometer, value in NTU, as agreed with Ordering Party.

The result has been obtained as mean value of two repetitions.

INS-ZO/PBJFS 47: Genesys 10UV Spectrophotometer operational manual.

The result has been obtained as mean value of two repetitions.

\*PN-EN 12143: 2000 Fruit and vegetable juices. Estimation of soluble solids content: Refractometric method.

PN-ISO 4120:2007 Sensory analysis: Methodology. Triangle test.

PN-98/A-04019 – Food products. Determination of vitamin C content (spectrophotometric method).

**Analysis results:**

Index of Quality	Values determined for concentrated chokeberry juices:			
	Pr.TO-104/1 Concentrated chokeberry juice marked with K	Pr.TO-104/2 Concentrated chokeberry juice marked with 100	Pr.TO-104/3 Concentrated chokeberry juice marked with 110	Pr.TO-104/4 Concentrated chokeberry juice marked with 120
<b>Physicochemical analysis for diluted juice E ref = 10.0 %</b>				
- Extract ref. (%)	66.1*	66.1*	66.0*	66.0*
- Transmission (%) ( $\lambda = 420$ nm)	42.5#	39.4#	41.0#	42.2#
- Transmission (%) ( $\lambda = 520$ nm)	9.8#	8.5#	9.3#	10.2#
- Turbidity (NTU)	391	466	488	373
- Content of vitamin C (mg/l)	27	22	16	22

Index of Quality	Values determined for concentrated chokeberry juices:		
	Pr.TO-104/5 Concentrated chokeberry juice marked with 125	Pr.TO-104/6 Concentrated chokeberry juice marked with 130	Pr.TO-104/7 Concentrated chokeberry juice marked with 135
<b>Physicochemical analysis for diluted juice Eref = 10.0 %</b>			
- Extract ref. (%)	66.1*	66.0*	66.0*
- Transmission (%) ( $\lambda = 420$ nm)	42.6#	43.3#	43.7#
- Transmission (%) ( $\lambda = 520$ nm)	10.4#	10.8#	10.9#
- Turbidity (NTU)	391	411	363
- Content of vitamin C (mg/l)	22	22	19

# - juice reconstructed till value of  $E_{ref} = 10.0$  %, diluted 50 times with water of pH=2 obtained by means of hydrochloric acid addition

**The result of triangle sensory testing of taste and smell of TO-106/1 and TO-104/7 samples has been proper identification of 4 out of 24 triangles. So, no distinct difference of taste and smell of the analyzed samples has been noticed.**