

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

Our ref.: ZO-PBJFS-113/2009

Task symbol: TO – 104

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 apple juice marked with K letter, package: plastic container of approximately. 100 ml – 1 piece

Pr.TO-104/2 – Concentrated apple juice marked with 110, package: plastic container of approximately. 100 ml – 1 piece

Pr.TO-104/3 – Concentrated apple juice marked with 120, package: plastic container of approximately. 100 ml – 1 piece

Pr.TO-104/4 – Concentrated apple juice marked with 125, package: plastic container of approximately. 100 ml – 1 piece

Pr.TO-104/5 – Concentrated apple juice marked with 130, package: plastic container of approximately. 100 ml – 1 piece

Pr.TO-104/6 – Concentrated apple 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: 23.04.09

Dates of analyses: 27.04.09 – 28.04.09

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.

* - results of the research in scope of accreditation, research methodology, opinions and interpretations in scope of accreditation no. AB 452.

Institute may made the scope of accreditation no. AB 452 issued by PCA accessible on Customer's request.

The results correspond only to the analysed samples.

This report may not be duplicated partially without written consent of the Institute.

Analysis results:

Index of Quality	Values determined for concentrated apple juices:		
	Pr.TO-104/1 Concentrated apple juice marked with K	Pr.TO-104/2 Concentrated apple juice marked with 110	Pr.TO-104/3 Concentrated apple juice marked with 120
Physicochemical analysis for diluted juice Eref = 11.2 %			
- Extract ref. (%)	70,1*	69,8*	69,8*
- Transmission (%) ($\lambda = 440$ nm)	55,1	55,2	54,7
- Transmission (%) ($\lambda = 620$ nm)	95,1	93,3	93,1
- Turbidity (NTU)	1,61	1,35	1,45

Index of Quality	Values determined for concentrated apple juices:		
	Pr.TO-104/4 Concentrated apple juice marked with 125	Pr.TO-104/5 Concentrated apple juice marked with 130	Pr.TO-104/6 Concentrated apple juice marked with 135
- Extract ref. (%)	69,8*	69,7*	69,9*
- Transmission (%) ($\lambda = 440$ nm)	54,6	54,2	53,9
- Transmission (%) ($\lambda = 620$ nm)	93,1	93,0	92,9
- Turbidity (NTU)	1,85	1,60	2,00

The result of triangle sensory testing of taste and smell of TO-104/1 and TO-104/6 samples has been proper identification of 11 out of 24 triangles. So, no distinct difference of taste and smell of the analyzed samples has been noticed at $\alpha = 0.10$.

* - results of the research in scope of accreditation, research methodology, opinions and interpretations in scope of accreditation no. AB 452.

Institute may made the scope of accreditation no. AB 452 issued by PCA accessible on Customer's request.

The results correspond only to the analysed samples.

This report may not be duplicated partially without written consent of the Institute.