

REPORTING OF RESULTS FROM LABORATORY TESTS

EACH TEST REPORT SHOULD INCLUDE

- Title (e.g. "Test Report")
- The name and address of the laboratory
- Location where the tests were carried out
- Unique identification of the test report
- An identification of each page
- An identification of the end of the test report
- The name and address of the customer
- An identification of the method used
- A description of the condition and identification of the item(s) tested
- The date of receipt of the test (s)
- The date(s) of performance of the test

Accreditation Agency Logo		Name and Logo of the Institution/Lab		Accreditation Details	
		FOOD CONTROL LABORATORY EXAMINATION AND ANALYSIS		AB-0754-T GKL22000326 01/2022	
Report No	: GKL22000326	Offer No	: GKL220169-00-DLR	Analysis Start and End date	: 24/01/2022 / 28/01/2022
Address of the Sender	: Tabak Derviş Sokak No:3, Kışkılıçlılık -Lefkoşa (Nicosia)	Sample Acceptance Date	: 24/01/2022	Sample Arrival Form / Temperature	: By hand / 3 °C
Sample Type	: Meatballs	Packaging Material	: Metal Container	Packaging Quantity	: 1
Production and Expiry Date	: /	Serial / Lot	: /	Amount	: 350 gr
Manufacturer /Brand	: /	Date of Publication of the Report	: 28/01/2022		

Ord No	Analyse	Measurement Limit	Recovery	Analyse Method	Analyse Results	Limit Value	Evaluation
1	Bacillus cereus (***)	-	-	EN ISO 7932	Not Detected cfu/g	< 1*10 ³	APPROPRIATE
2	Salmonella Spp. (ISO 6579) (***)	-	-	EN ISO 6579 -1	Not Detected cfu/25g	0/25 g-ml	APPROPRIATE
3	Staph. Enterotoxin(VIDAS) (***)	-	-	VIDAS SET2 30 705	Not Detected ng	should not be found /25g	APPROPRIATE

The results were evaluated on the basis of the Food Codex Microbiological Criteria legal text. As a result of the examination and analysis, the above-mentioned values were determined.

Note 1. This Analysis report cannot be used in judicial-administrative proceedings and for advertising purposes.
 Note 2. No part of this analysis report may be used alone or separately.
 Note 3. Analysis results are valid for the above-mentioned sample.
 Note 4. Our reports cannot be reproduced or published without permission. Unsigned reports are invalid.
 Note 5. In the analysis marked (**), our laboratory is authorized by the relevant local body.
 Note 6. In the analysis marked (***), our laboratory is authorized by the relevant local body and accredited by the Accreditation Agency.
 Note 7. The declaration of conformity is based on a 95% coverage probability for expanded uncertainty.
 Note 8. Our laboratory is not responsible for the effect of sample-related information and services provided by the customer on the analysis results.
 Note 9. Sampling was not performed by our laboratory, and the results are valid for the sample received.
 Note 10. The analysis results of this report are only valid for the specified sample type and batch-lot number.

Microbiology Laboratory Unit Manager	Sample Acceptance and Report Issue Unit Manager	Food Control Laboratory Manager	Laboratories Group Manager /General Manager
Biologist	Chemist	Senior Chemist	Chemical Engineer
28/01/2022	28/01/2022	28/01/2022	28/01/2022

Rev. No:1
 Rev. Date:01.01.2020

The name and address of the laboratory.
 The location where the tests were carried out

QUANTITATIVE RESULTS

- Results - CFU/ml or g
- <10 CFUs per plate, reflect this in your test reports
- Enumeration is negative:
 - "not detected for a defined unit"
 - "less than the detection limit"
- In order to comply with national technical and health rules, the result may be reported as "zero for a defined unit"

QUALITATIVE RESULTS

- "Detected/not detected in a defined quantity or volume"
- Exceeds the detection limit
- "Less than a specified number of organisms for a defined unit"

RELATED STANDARDS

ISO/IEC 17025, ISO 19036, ISO 8199, ISO 7218



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