

Mẫu số 01. **BẢN TỰ CÔNG BỐ SẢN PHẨM**

CỘNG HÒA XÃ HỘI CHỦ NGHĨA VIỆT NAM

Độc lập - Tự do - Hạnh phúc

CHI CỤC AN TOÀN VỀ SINH THỰC PHẨM	
CÔNG	Số: 575 ngày 12/10/2020
VĂN	CHUYÊN
ĐẾN	Lãnh đạo CC
	Phòng: VP Lưu trữ
	Sao:

BẢN TỰ CÔNG BỐ SẢN PHẨM

Số: 22/STF/2020

I. Thông tin về tổ chức, cá nhân tự công bố sản phẩm

Tên tổ chức, cá nhân: Công ty CP Thực phẩm SANTA

Địa chỉ: Thôn Xuân Đào, xã Xuân Dục, thị xã Mỹ Hào, Hưng Yên, Việt Nam

Điện thoại: 84 221 3 94 88 18.

E-mail: customercare@santa.com.vn

Mã số doanh nghiệp: 0107467527

II. Thông tin về sản phẩm

1. Tên sản phẩm: **Sôcôla Ý- Witor's IL Boero**

2. Thành phần: Đường, cacao khô (tối thiểu 45%), cherry (16%), rượu (13%) (đường, nước, glucose syrup, rượu, hương boero nhân tạo), bơ cacao, bơ dầu, chất nhũ hóa: soya lecithin-E322, hương vani tự nhiên. Có thể có một ít hạt, trứng và gluten.

3. Thời hạn sử dụng sản phẩm:

15 tháng kể từ ngày sản xuất (Ngày sản xuất và ngày hết hạn xem trên bao bì).

4. Quy cách đóng gói và chất liệu bao bì:

- Quy cách đóng gói: 128g/200g/250g/ 370g/800g/1000g

- Chất liệu bao bì: sản phẩm được bao gói trực tiếp bằng bao PE có tráng nhôm, có vỏ ngoài bằng bao PE, hộp nhựa, hoặc hộp thiếc, đảm bảo vệ sinh an toàn thực phẩm theo quy định của Bộ Y tế.

5. Tên và địa chỉ cơ sở sản xuất sản phẩm:

Sản xuất tại: Witor's S.p.A

Địa chỉ: Via Levata, 2.26010 Corte de' Frati (CR).Italy.



Xuất xứ: Italy

III. Mẫu nhãn sản phẩm (đính kèm mẫu nhãn sản phẩm hoặc mẫu nhãn sản phẩm dự kiến)

IV. Yêu cầu về an toàn thực phẩm

Tổ chức, cá nhân sản xuất, kinh doanh thực phẩm phù hợp với quy chuẩn kỹ thuật/ quy định ATTP:

- Quyết định 46/2007/QĐ-BYT, ngày 19/12/2007: Quy định giới hạn tối đa ô nhiễm sinh học và hóa học trong thực phẩm.

- QCVN 8-1: 2011/BYT: Quy chuẩn kỹ thuật quốc gia đối với giới hạn ô nhiễm độc tố vi nấm trong thực phẩm.

- QCVN 8-2:2011/BYT: Quy chuẩn kỹ thuật quốc gia đối với giới hạn ô nhiễm kim loại nặng trong thực phẩm.

Chúng tôi xin cam kết thực hiện đầy đủ các quy định của pháp luật về an toàn thực phẩm và hoàn toàn chịu trách nhiệm về tính pháp lý của hồ sơ công bố và chất lượng, an toàn thực phẩm đối với sản phẩm đã công bố./.

Hà Nội, ngày 25 tháng 09 năm 2020.
CÔNG TY CP THỰC PHẨM SANTA



TỔNG GIÁM ĐỐC
Phan Văn Minh



DỰ THẢO NỘI DUNG GHI NHÃN TIẾNG VIỆT



Sôcôla Ý-Witor's IL Boero

Thành phần: Đường, cacao khối (tối thiểu 45%), cherry (16%), rượu (13%) (đường, nước, glucose syrup, rượu, hương boero nhân tạo), bơ cacao, bơ dầu, chất nhũ hóa: soya lecithin-E322, hương vani tự nhiên. Có thể có một ít hạt, trứng và gluten.

NSX/HSD: Xem thông tin mặt sau bao bì (ngày/tháng/năm)

Hướng dẫn sử dụng: Dùng ăn trực tiếp

Bảo quản: Nơi khô ráo, thoáng mát, tránh ánh nắng trực tiếp

Khối lượng tịnh: 128 g/200 g/250 g/ 370 g/800 g/1000 g

HSTCB số: 22/ STF/ 2020

Nhà sản xuất: Witor's S.p.A

Địa chỉ: Via Levata, 2-26010 Corte de' Frati (CR)-Italy

Xuất xứ: Ý

Thương nhân chịu trách nhiệm: CÔNG TY CỔ PHẦN THỰC PHẨM SANTA

Địa chỉ: Thôn Xuân Đào, xã Xuân Dục, thị xã Mỹ Hòa, tỉnh Hưng Yên, Việt Nam.

Tel/Fax: + 84 221 3 94 88 18.



IL BOERO



*Docciolate extra fondente con ciliegia e liquore
Extra dark chocolate
with cherry and liqueur*

128 g e

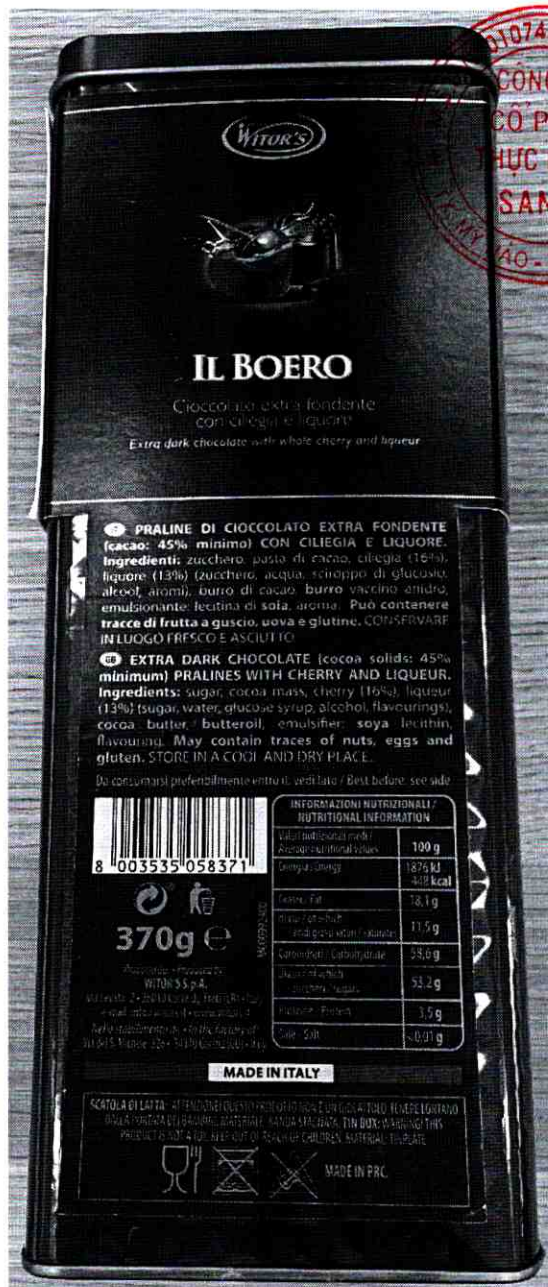


IL BOERO



200g e

Cioccolato extra fondente con ciliegia e liquore
Dark chocolate with whole cherry and liqueur



0107467527 - C.T.C.P
 CÔNG TY
 CỔ PHẦN
 HỰC PHẨM
 SANTA
 140 - T. HUNG YÊN

WITOR'S
IL BOERO

CLASSICO ALLA CILIEGIA

370g e

FINE ITALIAN CHOCOLATE



WITOR'S

IL BOERO

Cioccolato extra fondente
 con ciliegia e liquore

Extra dark chocolate with whole cherry and liqueur

PRALINE DI CIOCCOLATO EXTRA FONDENTE
 (cacao: 45% minimo) CON CILIEGIA E LIQUORE.
Ingredienti: zucchero, pasta di cacao, ciliegia (16%),
 liquore (13%) (zucchero, acqua, schioppo di glucosio,
 alcool, aromi), burro di cacao, burro vaccino anidro,
 emulsionante: lecitina di soia, aroma. Può contenere
 tracce di frutta a guscio, uova e glutine. CONSERVARE
 IN LUOGO FRESCO E ASCIUTTO.

EXTRA DARK CHOCOLATE (cocoa solids: 45%
 minimum) PRALINES WITH CHERRY AND LIQUEUR.
Ingredients: sugar, cocoa mass, cherry (16%),
 liquor (13%) (sugar, water, glucose syrup, alcohol, flavourings),
 cocoa butter, butteroil, emulsifier: soya lecithin,
 flavouring. May contain traces of nuts, eggs and
 gluten. STORE IN A COOL AND DRY PLACE.

Da consumarsi preferibilmente entro il, vedi lato / Best before see side



370g e

WITOR'S S.p.A.
 Via...
 ...
 ...

INFORMAZIONI NUTRIZIONALI / NUTRITIONAL INFORMATION	
Valori per 100g di prodotto / Values per 100g of product	100 g
Energia / Energy	1875 kJ / 447 kcal
Proteine / Protein	78.1 g
Grassi / Fat	11.5 g
Carboidrati / Carbohydrate	35.0 g
Alcol / Alcohol	53.2 g
Acqua / Water	3.5 g
Sale / Salt	<0.01 g

MADE IN ITALY

SCATOLA DI LATTA - ATTENZIONE: QUESTO PRODOTTO NON È UN REGALO. TENERE LONTANO
 DAI RAGGI DEL SOLE E DAL CALORE. - TIN BOX - WARNING: THIS
 PRODUCT IS NOT A GIFT. BEWARE OF SUNLIGHT AND HEAT.





IL BOERO

*Cioccolato extra fondente
con ciliegia e liquore*



1 kg

extra dark chocolate with
whole cherry and liqueur
pralines aus zartbitterschokolade
mit kirsche und likör

MADE IN ITALY

CUSTOMER
WITOR'S S.p.a.
Via Levata, 2
26010 CORTE DE' FRATI CR

BẢN SAO

MODENA, li 01/09/2020

Sample arrived on the 23/06/2020
Registration date 24/06/2020

AMENDMENT TEST REPORT n° 20F17733-In-2

SAMPLE 20F17733

It completely replaces all previous versions:
20F17733-In-1, 20F17733-In-0.

MATRIX: Sweets

Amendment reason: Analysis added after Test
Report sending

Description provided by Customer: SL00304000 BOERO CILIEGIA WEEK 25

THE SAMPLE HAS BEEN TAKEN TAKEN BY WITOR'S GORIZIA. THE TRANSPORT HAS BEEN MADE BY NEOTRON
Sample Condition on Receipt: 4°C

ANALYSIS DESCRIPTION	RESULT	U	REC %	UNIT OF MEASURE	LQ	LD	METHOD	ANALYSES BEGINNING DATE / ENDING DATE
STANDARD NUTRITIONAL LABEL FIBER INCLUDED								
Energy (kcal)	441			kcal/100g			07(S56) 2015 Rev.8	13/07/2020 / 14/07/2020
Energy (kJ)	1.845			kJ/100g			07(S56) 2015 Rev.8	13/07/2020 / 14/07/2020
Protein (Nx6,25)	3,0	± 0,1		g/100 g	0,5		07(S174) 2011 Rev.1 - Dumas	13/07/2020 / 14/07/2020
Fats	18,2	± 0,7		g/100 g	0,1		07(S52) 2019 Rev.13 - Gravimetric	13/07/2020 / 14/07/2020
Carbohydrate (by calculation)	57,1	± 1,9		g/100 g	1,0		07(S56) 2015 Rev.8	13/07/2020 / 16/07/2020
Dietary fibers [fibre]	3,1	± 0,6		g/100 g	0,5		07(S50) 2018 Rev.13 - Gravimetric	13/07/2020 / 14/07/2020
Moisture	17,8	± 0,4		g/100 g	0,1		07(S49) 2013 Rev.9 - Gravimetric	13/07/2020 / 24/07/2020
Ash	0,82	± 0,07		g/100 g	0,05		07(S48) 2015 Rev.11 - Gravimetric	13/07/2020 / 17/07/2020
DETERMINATION OF METALS AND ELEMENTS BY ICP								
Arsenic as As [415]	0,007	± 0,007		mg/kg	0,005		05(ICP-MS) 2018 Rev.3 - ICP mass	13/07/2020 / 15/07/2020
Cadmium as Cd [415]	0,016	± 0,007		mg/kg	0,005		05(ICP-MS) 2018 Rev.3 - ICP mass	13/07/2020 / 15/07/2020
Lead as Pb [415]	0,014	± 0,006		mg/kg	0,005		05(ICP-MS) 2018 Rev.3 - ICP mass	13/07/2020 / 15/07/2020
Sodium as Na	1,53	± 0,20		mg/100 g	0,5		05(ICP-OES) 2019 Rev.2 - ICP optical	27/08/2020 / 01/09/2020
AFLATOXINS B1, B2, G1, G2								
Aflatoxin B1	0,19	± 0,08	64 +	µg/kg	0,050		03(S130) 2019 Rev.11 - LC-MS/MS	13/07/2020 / 20/07/2020
Aflatoxin B2	< LQ			µg/kg	0,050		03(S130) 2019 Rev.11 - LC-MS/MS	13/07/2020 / 20/07/2020
Aflatoxin G1	< LQ			µg/kg	0,050		03(S130) 2019 Rev.11 - LC-MS/MS	13/07/2020 / 20/07/2020
Aflatoxin G2	< LQ			µg/kg	0,050		03(S130) 2019 Rev.11 - LC-MS/MS	13/07/2020 / 20/07/2020
Aflatoxins B1, B2, G1, G2, sum	0,19	± 0,09		µg/kg			03(S130) 2019 Rev.11 - LC-MS/MS	13/07/2020 / 20/07/2020
Ochratoxin A	0,49	± 0,22	818 +	µg/kg	0,10		03(S130) 2019 Rev.11 - LC-MS/MS	13/07/2020 / 17/07/2020

CHỨNG THỰC BẢN SAO ĐÚNG VỚI BẢN CHÍNH
Ngày: 03-10-2020
Số chứng thực: 84.6.1.6 Quyền số: 01/BS

Q.Đ. H.Đ. 113-C
VĂN PHÒNG CÔNG CHỨNG
TRƯỜNG THỊ NGA
Q. H.Đ. ĐÔNG - T. P. H. NỘI

CÔNG CHỨNG VIÊN
Trương Thị Nga

Continued...



CUSTOMER
WITOR'S S.p.a.
Via Levata, 2
26010 CORTE DE' FRATI CR

MODENA, li 01/09/2020

Sample arrived on the 23/06/2020

Registration date 24/06/2020

AMENDMENT TEST REPORT n° 20F17733-In-2**SAMPLE 20F17733**
 It completely replaces all previous versions:
 20F17733-In-1, 20F17733-In-0.
MATRIX: Sweets
**Amendment reason: Analysis added after Test
 Report sending**

ANALYSIS DESCRIPTION	RESULT	U	REC. %	UNIT OF MEASURE	LQ	LD	METHOD	ANALYSES BEGINNING DATE / ENDING DATE
SATURATED, MONOUNSATURATED, POLYUNSATURATED FATTY ACIDS Saturated fatty acids	11,26	± 0,40		g/100 g	0,01		07(S46) rev10 2012 - GC-FID	27/08/2020 / 01/09/2020
TRANS-UNSATURATED FATTY ACIDS REFERRED TO THE WHOLE AND FATTY SUBSTANCE Trans-unsaturated fatty acids (value expressed on the sample as it is) [191]	0,05	± 0,01		g/100 g	0,01		07(S46) rev10 2012 - GC-FID	27/08/2020 / 01/09/2020
Trans-unsaturated fatty acids (referred to fatty substance) [191]	0,29	± 0,01		g/100 g	0,05		07(S46) rev10 2012 - GC-FID	27/08/2020 / 01/09/2020
SUGARS								
Fructose, anhydrous	6,98	± 0,54		g/100 g	0,10		07(S47) rev9 2012 - GC-FID	13/07/2020 / 20/07/2020
Galactose, anhydrous	< LQ			g/100 g	0,10		07(S47) rev9 2012 - GC-FID	13/07/2020 / 20/07/2020
Glucose, anhydrous	8,24	± 0,82		g/100 g	0,10		07(S47) rev9 2012 - GC-FID	13/07/2020 / 20/07/2020
Sucrose, anhydrous	34,8	± 1,0		g/100 g	0,10		07(S47) rev9 2012 - GC-FID	13/07/2020 / 20/07/2020
Lactose, anhydrous	< LQ			g/100 g	0,10		07(S47) rev9 2012 - GC-FID	13/07/2020 / 20/07/2020
Maltose, anhydrous	0,38	± 0,04		g/100 g	0,10		07(S47) rev9 2012 - GC-FID	13/07/2020 / 20/07/2020
Ethyl alcohol (GC) [331]	5,48	± 0,31		ml/100 g			* SOV-SP1 2014 Rev.2 - GC-FID	28/07/2020 / 04/08/2020
MICROBIOLOGY - MOULDS and YEASTS								
Count of Moulds	< LQ			UFC/g	10		06(S36) Rev. 14 2015 - inclusione	29/06/2020 / 06/07/2020
Count of Yeasts	< LQ			UFC/g	10		06(S36) Rev. 14 2015 - inclusione	29/06/2020 / 06/07/2020
MICROBIOLOGICAL RESEARCH								
Total plate count in P.C.A. at 30°C for 72 h (ISO 4833-1)	<40			UFC/g	10		ISO 4833-1:2013 - inclusione	29/06/2020 / 06/07/2020
Count of Total Coliforms	< LQ			UFC/g	10		06(S25) 2015 Rev. 16 - inclusione	10/07/2020 / 15/07/2020
Count of Escherichia coli	< LQ			UFC/g	10		06(S26) Rev.17 2015 - inclusione	29/06/2020 / 01/07/2020
Count of Staphylococcus aureus	< LQ			UFC/g	10		06(S27) Rev.16 2016 - inclusione	29/06/2020 / 06/07/2020
Count of Enterobacteriaceae ISO 21528-2	< LQ			UFC/g	10		ISO 21528-2: 2017 - inclusione	29/06/2020 / 01/07/2020
Count of presumptive Bacillus cereus	< LQ			UFC/g	10		06(S96) 2019 Rev. 7 - inclusione	10/07/2020 / 15/07/2020
Detection of Salmonella spp.	absent			/ 25 g			06(S28) Rev11 2015 - enrichment	29/06/2020 / 06/07/2020

END TEST REPORT

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Notes and method reference:

NOTES:

Continued...

NEOTRON SpA - With Sole Shareholder

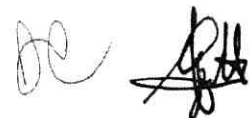
Stradello Aggazzotti, 104

41126 MODENA - ITALY - Fiscal Code and VAT n° 03807840362

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www.neotron.it - neotron@neotron.it

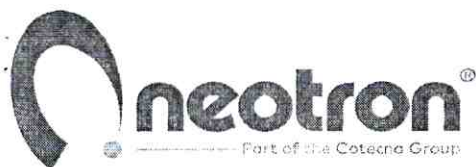
 Laboratorio Qualificato D.M. 26-2-87 Art. 4 - Legge 46/82 per la Ricerca Applicata e Innovazione
 Regione Emilia Romagna - AUTORIZZAZIONE Autocontrollo N° 008/MO/008
 BNN-Monitoring Fruit and Vegetables Approved Laboratory
 I-Monitoring EDEKA AG Fruit and Vegetables Registered Laboratory





LAB N°0026L
Signatory of EA, IAF and ILAC
Mutual Recognition Agreements

Page 3 of 3



MODENA, li 01/09/2020

Sample arrived on the 23/06/2020

Registration date 24/06/2020

AMENDMENT TEST REPORT n° 20F17733-In-2**SAMPLE 20F17733****MATRIX: Sweets**

**It completely replaces all previous versions:
20F17733-In-1, 20F17733-In-0.**

**Amendment reason: Analysis added after Test
Report sending**

- The water content includes the alcohol present in the sample.
- The Energy has been calculated also considering the experimentally determined alcohol value which is equal to 4,32 g/100g.
- The carbohydrate value does not include the alcohol.

< LQ: = lower than Quantification Limit.

DECISIONAL RULE: Unless otherwise stated by Standards or Legal Requirements or by specific customer requests, the following rule regarding measurement uncertainty applies: the sample is considered non-compliant in the event that the extent of exceeding the maximum permitted limit is greater than the measurement uncertainty ($R-U > LM$). The uncertainty reported in the Test Report is considered.

R = Result

U = extended measurement uncertainty

LM: Maximum limit

U: the reported uncertainty is the expanded uncertainty calculated using a coverage factor equal to 2 which gives a reliability of approximately 95%. For microbiological detections it is reported either the lower and the upper bounds of the confidence interval with a probability of 95% $K=2$ or the confidence interval itself. Please note that results expressed as "<LQ" may not indicate the absence of the searched parameters in the sample.

Results coming from microbiological tests are calculated according to the Standard ISO 7218:2007/Amd 1:2013. If the results are reported as <4 (CFU/ml) or <40 (CFU/g), this means that the microorganisms are present in the sample but in amounts less than 4 CFU/ml or 40 CFU/g respectively, unless differently reported in the single methods, in case of analytical steps foreseen in non-activity days of the laboratory, provisions from the standard ISO 7218: 2007/Amd.12013 (items 11.2 and 10.2.5) or from specific test methods are applied. In the case of quantitative microbiological tests, these have been set up on a single plate in accordance with ISO 7218:2007/Amd.1 2013 par. 10.2.2 unless otherwise explicitly required by current regulations.

LQ: Quantification Limit. It is the lowest analyte concentration which can be detected at an acceptable precision (repeatability) and accuracy, under well defined conditions.

LD: Detection Limit. It is the lowest analyte concentration which can be detected but not necessarily quantified, under well defined conditions.

Conformity evaluation: values not complying with laws, decrees, national and EU regulations or specifications supplied by the customer are evaluated case by case, also taking into consideration the uncertainty of measure for each single test and the regulations on rounding-off of values, and pointed out when considered as non conform.

Rec %: Recovery % "+" means that the recovery has been applied to the result. The numeric results between brackets (..) after the expression <LQ are purely indicative of traces that cannot be exactly quantified.

In the case of sampling carried out by Neutron, the laboratory applies the Internal Operating Procedure code: NEOT-DIR/ 006/53.

The laboratory disclaims any responsibility for the information provided by the client reported in this Report which may influence the validity of the results.

Methods marked with an asterisk (*) are not accredited by ACCREDIA (UNI CEI EN ISO/IEC 17025). The sampling activity is not included within the Scope of Accreditation of Neutron SPA

NOTES OF PARAMETERS:

[331]: Extended uncertainty calculated following the equation of HORWITZ by using a coverage factor of 2, which guarantee a reliance level of 95%

[415]: Extended uncertainty calculated according to HORWITZ equation using a covering factor equal to 2 which gives a confidence level of 95%.

[191]: Sum of transoleic acids, transinoleic acids and translinolenic acids.

[fibre]: The analytical value doesn't include soluble fiber non-precipitable in ethanol environment (eg. inulin, resistant maltodextrins, etc..) which are detected with specific methods

TEST REPORT VALID FOR ALL LEGAL PURPOSES (Italian R.D. 1-3-1928 n°842 (article 16), - Italian Law 19-7-1957 n°679 articles 16 and 18, Italian Ministerial Decree 25-3-1986).

DATA and SAMPLE STORAGE: Test Reports, Raw data, chromatographic paths and instrumental reports are stored for 5 years. One control sample is stored for 2 months.

Data expressed in this test report refer only to the sample tested in the laboratory. The results reported in this Test Report refer to the sample as received. The description or any other reference concerning the sample are declared by the customer. This Test Report cannot be reproduced except in full. Partial reproductions must be authorized in writing by our laboratory.

Approved by Analysis Manager - laboratory LMAA-Nut

Approved by Analysis Manager - laboratory LC-MICO

Approved by Analysis Manager - laboratory LMIB: Diana Caraffoli, Biologo N°AA_084458

LABORATORY MANAGER: DR. ALBERTO GATTI -

Approved by Analysis Manager - laboratory MET

Approved by Analysis Manager - laboratory GC-BRO

NEUTRON SpA - With Sole Shareholder

Stradello Aggazzotti, 104

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Laboratorio Qualificato D.M. 26-2-87 Art. 4 - Legge 46/82 per la Ricerca Applicata e Innovazione
Regione Emilia Romagna - AUTORIZZAZIONE Autocontrollo N° 008/MO/008
BNN-Monitoring Fruit and Vegetables Approved Laboratory
I-Monitoring EDEKA AG Fruit and Vegetables Registered Laboratory

CUSTOMER

WITOR'S S.p.a.

Via Levata, 2

26010 CORTE DE' FRATI CR

MODENA, li 01/09/2020

SAMPLE 20F17733

MATRIX: Sweets

Description provided by Customer: SL00304000 BOERO CILIEGIA WEEK 25

THE SAMPLE HAS BEEN TAKEN TAKEN BY WITOR'S GORIZIA. THE TRANSPORT HAS BEEN MADE BY NEOTRON
Sample Condition on Receipt: 4°C

Regarding the analytical results the sample can be considered regular.



NEOTRON

Khách hàng: **WITOR'S SPA**
Via Levata, 2 26010 Corte dei Frati(CR)

MODENA, 01/09/2020

Ngày nhận mẫu: 23/06/2020

Ngày đăng kí: 24/06/2020

Sửa đổi báo cáo số: 20F17733-In-2

Báo cáo này thay thế cho các phiên bản trước số:
20F17733-In-1, 20F17733-In-0

Lý do sửa đổi: Phân tích thêm sau khi gửi kết quả

MẪU: 20F17733



Mô tả bởi khách hàng: SL00304000 **BOERO CILIEGIA TUẦN 25**

Mô tả phân tích	Kết quả	U	REC%	Đơn vị đo	LQ	LD	Phương pháp	Ngày bắt đầu/kết thúc báo cáo
CHỈ TIÊU DINH DƯỠNG								
Năng lượng(kcal)	441	±0,1		Kcal/100g		0,5	07(S56)2015 Rev8	13/07/20
Năng lượng(kJ)	1845	±0,7		Kj/100g		0,1		14/07/20
Protein(Nx6,25)	3,0	±1,9		g/100g		1,0	07(S52)2019 Rev.13-Gravimetric	
Béo	18,2	±0,6		g/100g		0,5		
Cacbonhydrate(tính toán)	57,1	±0,4		g/100g		0,1		
Chất xơ	3,1	±0,4		g/100g		0,05		
Độ ẩm	17,8			g/100g				
Tro	0,82			g/100g				
KIM LOẠI VÀ CHỈ TIÊU KHÁC BỞI ICP								
Arsen	0,007	±0,003		mg/kg		0,005	05(ICP-MS)2018 Rev.3-ICP mass	13/07/20
Cadmium	0,016	±0,007		mg/kg		0,005		15/07/20
Chi	0,014	±0,006		±0,007		0,005		
AFLATOXIN B1,B2,G1,G2								
Aflatoxin B1	0,19	±0,008		µg/kg		0,050	03(S130)2019 Rev.11-LC-MS/MS	13/07/20
Aflatoxin B2	<LQ			µg/kg		0,050		20/07/20
Aflatoxin G1	<LQ			µg/kg		0,050		
Aflatoxin G2	<LQ			µg/kg		0,050		
Alfatoxin B1,B2,G1,G2 tổng	0,19	±0,008		µg/kg		0,050		
Ochratoxin A	0,49	±0,22		µg/kg		0,10		
CHẤT BÉO BẢO HÒA ĐƯỜNG								
Fructose khan	11,26	±0,40		g/100g		0,01	07(s46)REV10 2012-GC-FID	27/08/2020-
Galactose khan	6,98	±0,64		g/100g		0,10		01/09/2020
Glucose khan	<LQ			g/100g		0,10	07(S47)rev9 2012-GC-FID	
Sucrose khan	8,24	±0,82		g/100g		0,10		13/07/20
Lactose khan	34,8	±1,0		g/100g		0,10		20/07/20
Maltose khan	<LQ			g/100g		0,10		
Ethyl alcohol(GC)(331)	0,38	±0,04		g/100g		0,10	SOV-SPI 2014 Rev.2-GC-FID	28/07/2020-
	5,48			ml/100g				04/08/2020

VI TRÙNG - NẤM								
MEN NẤM MỐC								
Nấm men	<LQ			UFC/g	10			
Nấm mốc	<LQ			UFC/g	10	06(S36)Rev.14 2015-inclusione	29/06/2020- 06/07/2020	
VI SINH								
Tổng vi sinh vật hiếu khí ở 30°C trong 72h(ISO 4833-1)	<40			UFC/g	10	ISO 4833-1:2013- inclusione	29/06/2020- 06/07/2020	
Tổng Coliforms	<LQ			UFC/g	10	06(S25) 2015	10/07/2020-	
E.Coli	<LQ			UFC/g	10	Rev.16-inclusione	15/07/2020	
Staphylococcus aureus	<LQ			UFC/g	10		29/06/2020-	
Vi khuẩn đường ruột	<LQ			UFC/g	10	ISO 21528-2	06/07/2020	
ISO 21528-2	<LQ			UFC/g	10	06(S96)2019 Rev.7- inclusione	10/07/2020- 15/07/2020	
B.cereus				UFC/g	10			
Samonella spp	Không có			/25g		06(S28)2019 Rev.11 2015	29/06/2020- 06/07/2020	

KẾT THÚC BÁO CÁO

- Hàm lượng nước bao gồm cồn thể hiện trong mẫu
- Năng lượng được tính toán tính đến giá trị cồn được xác định thử nghiệm tương đương 4,32g/100g.
- Giá trị cacbonhydrate không bao gồm trong rượu

<LQ= thấp hơn giới hạn định lượng

R: kết quả

U= Sự không đảm bảo đo lường kéo dài

LM: giới hạn tối đa

**CÔNG TY TNHH ANB VIỆT NAM
THÀNH PHỐ HÀ NỘI**

Địa chỉ: Số 101/479, đường Lĩnh Nam, Phường Lĩnh Nam, Quận Hoàng Mai,
Thành phố Hà Nội

Email: quanlyduandichthuat@gmail.com

CÔNG CHỨNG BẢN DỊCH

Hôm nay, ngày 05 tháng 10 năm 2020

Tại: Văn phòng **CÔNG TY TNHH ANB VIỆT NAM**

CHỨNG NHẬN

- * Bản dịch này là cộng tác viên biên dịch tiếng Anh đã dịch từ tiếng Anh sang tiếng Việt
- * Nội dung của bản dịch chính xác, không vi phạm pháp luật, không trái với đạo đức xã hội;
- * Bản dịch có: trang,

Số công chứng: 734 ; Quyển số: TP/CC-SCC/BD

CÔNG TY TNHH ANB VIỆT NAM



GIÁM ĐỐC
Trần Văn Liêm

CUSTOMER
WITOR'S S.p.a.
Via Levata, 2
26010 CORTE DE' FRATI CR

MODENA, li 01/09/2020

 Sample arrived on the 23/06/2020
 Registration date 24/06/2020

AMENDMENT TEST REPORT n° 20F17733-In-2
SAMPLE 20F17733

 It completely replaces all previous versions:
 20F17733-In-1, 20F17733-In-0.

MATRIX: Sweets
Amendment reason: Analysis added after Test Report sending

Description provided by Customer: SL00304000 BOERO CILIEGIA WEEK 25

 THE SAMPLE HAS BEEN TAKEN TAKEN BY WITOR'S GORIZIA. THE TRANSPORT HAS BEEN MADE BY NEOTRON
 Sample Condition on Receipt: 4°C

ANALYSIS DESCRIPTION	RESULT	U	REC. %	UNIT OF MEASURE	LQ	LD	METHOD	ANALYSES BEGINNING DATE / ENDING DATE
STANDARD NUTRITIONAL LABEL FIBER INCLUDED								
Energy (kcal)	441			kcal/100g			07(S56) 2015 Rev.8	13/07/2020 / 14/07/2020
Energy (kJ)	1.845			kJ/100g			07(S56) 2015 Rev.8	13/07/2020 / 14/07/2020
Protein (Nx6,25)	3,0	± 0,1		g/100 g	0,5		07(S174) 2011 Rev.1 - Dumas	13/07/2020 / 14/07/2020
Fats	18,2	± 0,7		g/100 g	0,1		07(S52) 2019 Rev.13 - Gravimetric	13/07/2020 / 14/07/2020
Carbohydrate (by calculation)	57,1	± 1,9		g/100 g	1,0		07(S56) 2015 Rev.8	13/07/2020 / 16/07/2020
Dietary fibers [fibre]	3,1	± 0,6		g/100 g	0,5		07(S50) 2018 Rev.13 - Gravimetric	13/07/2020 / 14/07/2020
Moisture	17,8	± 0,4		g/100 g	0,1		07(S49) 2013 Rev.9 - Gravimetric	13/07/2020 / 20/07/2020
Ash	0,82	± 0,07		g/100 g	0,05		07(S48) 2015 Rev.11 - Gravimetric	13/07/2020 / 17/07/2020
DETERMINATION OF METALS AND ELEMENTS BY ICP								
Arsenic as As [415]	0,007	± 0,003		mg/kg	0,005		05(ICP-MS) 2018 Rev.3 - ICP mass	13/07/2020 / 15/07/2020
Cadmium as Cd [415]	0,016	± 0,007		mg/kg	0,005		05(ICP-MS) 2018 Rev.3 - ICP mass	13/07/2020 / 15/07/2020
Lead as Pb [415]	0,014	± 0,006		mg/kg	0,005		05(ICP-MS) 2018 Rev.3 - ICP mass	13/07/2020 / 15/07/2020
Sodium as Na	1,53	± 0,20		mg/100 g	0,5		05(ICP-OES) 2019 Rev.2 - ICP optical	27/08/2020 / 01/09/2020
AFLATOXINS B1, B2, G1, G2								
Aflatoxin B1	0,19	± 0,08	64 +	µg/kg	0,050		03(S130) 2019 Rev.11 - LC-MS/MS	13/07/2020 / 20/07/2020
Aflatoxin B2	< LQ			µg/kg	0,050		03(S130) 2019 Rev.11 - LC-MS/MS	13/07/2020 / 20/07/2020
Aflatoxin G1	< LQ			µg/kg	0,050		03(S130) 2019 Rev.11 - LC-MS/MS	13/07/2020 / 20/07/2020
Aflatoxin G2	< LQ			µg/kg	0,050		03(S130) 2019 Rev.11 - LC-MS/MS	13/07/2020 / 20/07/2020
Aflatoxins B1, B2, G1, G2, sum	0,19	± 0,08		µg/kg			03(S130) 2019 Rev.11 - LC-MS/MS	13/07/2020 / 20/07/2020
Ochratoxin A	0,49	± 0,22	81,8 +	µg/kg	0,10		03(S130) 2019 Rev.11 - LC-MS/MS	13/07/2020 / 17/07/2020

Continued...

CUSTOMER
WITOR'S S.p.a.
Via Levata, 2
26010 CORTE DE' FRATI CR

MODENA, li 01/09/2020

Sample arrived on the 23/06/2020
Registration date 24/06/2020

AMENDMENT TEST REPORT n° 20F17733-In-2

SAMPLE 20F17733
MATRIX: Sweets

**It completely replaces all previous versions:
20F17733-In-1, 20F17733-In-0.**

**Amendment reason: Analysis added after Test
Report sending**

ANALYSIS DESCRIPTION	RESULT	U	REC. %	UNIT OF MEASURE	LO	LD	METHOD	ANALYSIS BEGINNING DATE / ENDING DATE
SATURATED, MONOUNSATURATED, POLYUNSATURATED FATTY ACIDS Saturated fatty acids	11,26	± 0,40		g/100 g	0,01		07(S46) rev10 2012 - GC-FID	27/08/2020 / 01/09/2020
TRANS-UNSATURATED FATTY ACIDS REFERRED TO THE WHOLE AND FATTY SUBSTANCE Trans-unsaturated fatty acids (value expressed on the sample as it is) [191]	0,05	± 0,01		g/100 g	0,01		07(S46) rev10 2012 - GC-FID	27/08/2020 / 01/09/2020
Trans-unsaturated fatty acids (referred to fatty substance) [191]	0,29	± 0,01		g/100 g	0,05		07(S46) rev10 2012 - GC-FID	27/08/2020 / 01/09/2020
SUGARS Fructose, anhydrous	6,98	± 0,64		g/100 g	0,10		07(S47) rev9 2012 - GC-FID	13/07/2020 / 20/07/2020
Galactose, anhydrous	< LQ			g/100 g	0,10		07(S47) rev9 2012 - GC-FID	13/07/2020 / 20/07/2020
Glucose, anhydrous	8,24	± 0,82		g/100 g	0,10		07(S47) rev9 2012 - GC-FID	13/07/2020 / 20/07/2020
Sucrose, anhydrous	34,8	± 1,0		g/100 g	0,10		07(S47) rev9 2012 - GC-FID	13/07/2020 / 20/07/2020
Lactose, anhydrous	< LQ			g/100 g	0,10		07(S47) rev9 2012 - GC-FID	13/07/2020 / 20/07/2020
Maltose, anhydrous	0,38	± 0,04		g/100 g	0,10		07(S47) rev9 2012 - GC-FID	13/07/2020 / 20/07/2020
Ethyl alcohol (GC) [331]	5,48	± 0,31		ml/100 g			* SOV-SP1 2014 Rev.2 - GC-FID	28/07/2020 / 04/08/2020
MICROBIOLOGY - MOULDS and YEASTS Count of Moulds	< LQ			UFC/g	10		06(S36) Rev. 14 2015 - inclusione	29/06/2020 / 06/07/2020
Count of Yeasts	< LQ			UFC/g	10		06(S36) Rev. 14 2015 - inclusione	29/06/2020 / 06/07/2020
MICROBIOLOGICAL RESEARCH Total plate count in P.C.A. at 30°C for 72 h (ISO 4833-1)	<40			UFC/g	10		ISO 4833-1:2013 - inclusione	29/06/2020 / 06/07/2020
Count of Total Coliforms	< LQ			UFC/g	10		06(S25) 2015 Rev. 16 - inclusione	10/07/2020 / 15/07/2020
Count of Escherichia coli	< LQ			UFC/g	10		06(S26) Rev. 17 2015 - inclusione	29/06/2020 / 01/07/2020
Count of Staphylococcus aureus	< LQ			UFC/g	10		06(S27) Rev. 16 2016 - inclusione	29/06/2020 / 06/07/2020
Count of Enterobacteriaceae ISO 21528-2	< LQ			UFC/g	10		ISO 21528-2:2017 - inclusione	29/06/2020 / 01/07/2020
Count of presumptive Bacillus cereus	< LQ			UFC/g	10		06(S96) 2019 Rev. 7 - inclusione	10/07/2020 / 15/07/2020
Detection of Salmonella spp.	absent			/ 25 g			06(S28) Rev11 2015 - enrichment	29/06/2020 / 06/07/2020

END TEST REPORT

The original document is a PDF file with Digital Signature: 20F17733-In-2-DigitalSignature.pdf

Notes and method reference:
NOTES:

Continued...

CUSTOMER

WITOR'S S.p.a.
Via Levata, 2
26010 CORTE DE' FRATI CR

MODENA, li 01/09/2020

Sample arrived on the 23/06/2020
Registration date 24/06/2020

AMENDMENT TEST REPORT n° 20F17733-In-2

SAMPLE 20F17733

**It completely replaces all previous versions:
20F17733-In-1, 20F17733-In-0.**

MATRIX: Sweets

**Amendment reason: Analysis added after Test
Report sending**

- The water content includes the alcohol present in the sample.
- The Energy has been calculated also considering the experimentally determined alcohol value which is equal to 4,32 g/100g.
- The carbohydrate value does not include the alcohol.

< LQ: = lower than Quantification Limit.

DECISIONAL RULE: Unless otherwise stated by Standards or Legal Requirements or by specific customer requests, the following rule regarding measurement uncertainty applies: the sample is considered non-compliant in the event that the extent of exceeding the maximum permitted limit is greater than the measurement uncertainty (R-U> LM). The uncertainty reported in the Test Report is considered.

R = Result

U = extended measurement uncertainty

LM: Maximum limit

U: the reported uncertainty is the expanded uncertainty calculated using a coverage factor equal to 2 which gives a reliability of approximately 95%. For microbiological detections it is reported either the lower and the upper bounds of the confidence interval with a probability of 95% K=2 or the confidence interval itself. Please note that results expressed as "<LQ" may not indicate the absence of the searched parameters in the sample.

Results coming from microbiological tests are calculated according to the Standard ISO 7218:2007/Amd 1:2013. If the results are reported as <4 (CFU/ml) or <40 (CFU/g), this means that the microorganisms are present in the sample but in amounts less than 4 CFU/ml or 40 CFU/g respectively, unless differently reported in the single methods, in case of analytical steps foreseen in non-activity days of the laboratory, provisions from the standard ISO 7218: 2007/Amd.12013 (items 11.2 and 10.2.5) or from specific test methods are applied. In the case of quantitative microbiological tests, these have been set up on a single plate in accordance with ISO 7218:2007/Amd.1 2013 par. 10.2.2 unless otherwise explicitly required by current regulations.

LQ: Quantification Limit. It is the lowest analyte concentration which can be detected at an acceptable precision (repeatability) and accuracy, under well defined conditions.

LD: Detection Limit. It is the lowest analyte concentration which can be detected but not necessarily quantified, under well defined conditions.

Conformity evaluation: values not complying with laws, decrees, national and EU regulations or specifications supplied by the customer are evaluated case by case, also taking into consideration the uncertainty of measure for each single test and the regulations on rounding-off of values, and pointed out when considered as non conform.

Rec %: Recovery % "+" means that the recovery has been applied to the result. The numeric results between brackets (...) after the expression <LQ are purely indicative of traces that cannot be exactly quantified.

In the case of sampling carried out by Neutron, the laboratory applies the Internal Operating Procedure code: NEOT-DIR/ 006/53.

The laboratory disclaims any responsibility for the information provided by the client reported in this Report which may influence the validity of the results.

Methods marked with an asterisk (*) are not accredited by ACCREDIA (UNI CEI EN ISO/IEC 17025). The sampling activity is not included within the Scope of Accreditation of Neutron SPA

NOTES OF PARAMETERS:

[331]: Extended uncertainty calculated following the equation of HORWITZ by using a coverage factor of 2, which guarantee a reliance level of 95%

[415]: Extended uncertainty calculated according to HORWITZ equation using a covering factor equal to 2 which gives a confidence level of 95%.

[191]: Sum of transoleic acids, translinoleic acids and translinolenic acids.

[fibre]: The analytical value doesn't include soluble fiber non-precipitable in ethanol environment (eg. inulin, resistant maltodextrins, etc.) which are detected with specific methods

TEST REPORT VALID FOR ALL LEGAL PURPOSES (Italian R.D. 1-3-1928 n°842 (article 16), - Italian Law 19-7-1957 n°679 articles 16 and 18, Italian Ministerial Decree 25-3-1986)

DATA and SAMPLE STORAGE: Test Reports, Raw data, chromatographic paths and instrumental reports are stored for 5 years. One control sample is stored for 2 months.

Data expressed in this test report refer only to the sample tested in the laboratory. The results reported in this Test Report refer to the sample as received. The description or any other reference concerning the sample are declared by the customer. This Test Report cannot be reproduced except in full. Partial reproductions must be authorized in writing by our laboratory.

LABORATORY MANAGER: DR. ALBERTO GATTI -

Approved by Analysis Manager - laboratory LMAA-Nut

Approved by Analysis Manager - laboratory MET

Approved by Analysis Manager - laboratory LC-MICO

Approved by Analysis Manager - laboratory GC-BRO

Approved by Analysis Manager - laboratory LMIB: Diana Caraffoli, Biologo N°AA_084458

NEUTRON SpA - With Sole Shareholder

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Laboratorio Qualificato D.M. 26-2-87 Art. 4 - Legge 46/82 per la Ricerca Applicata e Innovazione
Regione Emilia Romagna - AUTORIZZAZIONE Autocontrollo N° 008/MO/008
BNN-Monitoring Fruit and Vegetables Approved Laboratory
I-Monitoring EDEKA AG Fruit and Vegetables Registered Laboratory



CUSTOMER

WITOR'S S.p.a.
Via Levata, 2
26010 CORTE DE' FRATI CR

MODENA, li 01/09/2020

SAMPLE 20F17733

MATRIX: Sweets

Description provided by Customer: SL00304000 BOERO CILIEGIA WEEK 25

THE SAMPLE HAS BEEN TAKEN TAKEN BY WITOR'S GORIZIA. THE TRANSPORT HAS BEEN MADE BY NEOTRON
Sample Condition on Receipt: 4°C

Regarding the analytical results the sample can be considered regular.



NEOTRON SpA - With Sole Shareholder

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