



**Technical
Data Sheet**

**ROLLOVER MIXED FRUIT FLAVORS
PECTIN JELLIES
(5 FLAVOURS)**

Date: 29/1/2020
Revision: 01
Replaces and deletes
the previous revision

Mod.
ROLL.G.MF/001

Cod.: 9000

Pag.:2/2

Profile of fats:		RESULTS	Method: GC EEC reg 2568/91
		%fatty acids	%fatty matter
Butyric	C 4:0	-	-
Caproic	C 6:0	0,10	0,09
Caprylic	C 8:0	20,00	18,33
Caprinic	C 10:0	15,81	14,48
Lauric	C 12:0	0,66	0,61
Myristic	C 14:0	0,48	0,44
Myristic	C 14:1	-	-
Decapentenic	C 15:0	-	-
Decapentenic	C 15:1	-	-
Palmitic	C 16:0	9,12	8,35
Palmitoleic trans	C 16:1 trans	-	-
Palmitoleic cis	C 16:1 cis	0,24	0,22
Heptadecanoic	C 17:0	-	-
Heptadecanoic	C 17:1	-	-
Stearic	C 18:0	2,14	1,96
Oleic trans	C 18:1 trans	-	-
Oleic cis	C 18:1 cis	42,94	39,35
Oleic ω-7	C 18:1 ω7	-	-
Linoleic trans	C 18:2 ω6 trans	-	-
Linoleic cis	C 18:2 ω6 cis	7,55	6,92
Linolenic trans	C 18:3 ω3 trans	-	-
Linolenic cis	C 18:3 ω3 cis	0,41	0,38
Arachidic	C 20:0	0,20	0,19
Eicosenic	C 20:1	0,20	0,19
Arachidonic	C 20:4 ω6	-	-
Vaccenic	C 22:0	0,15	0,14
Eicosapentaenoic	C 20:5 ω3	-	-
Erucid	C 22:1	-	-
Docosapentaenoic	C 22:5 ω3	-	-
Dosohexaenoic	C 22:6 ω3	-	-
Sum of ω3		0,41	0,38
Sum of ω6		7,55	6,92
Saturated fats		48,66	44,6
Monounsaturated fats		43,38	39,75
Polyunsaturated fats		7,96	7,29

Aflatoxins	Reporting limit of the method 0,5	RESULTS	Method: AOAC Official Method 991.31 Modified
aflatoxin B1	µg/Kg (ppb)	N.D*	* Not determined at the reporting limit of the method.
aflatoxin B2	µg/Kg (ppb)	N.D*	
aflatoxin G1	µg/Kg (ppb)	N.D*	
aflatoxin G2	µg/Kg (ppb)	N.D*	

pH	solution 10% w/v	3,7
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GMO presence	units	RESULT	Detection limit Method
35S promoter	%	Negative	0,1 PCR
NOs terminator	%	Negative	0,1 PCR
Universal plant gene	%	Negative	0,1 PCR
Result		No Genetic Modification detected (GMO free)	

The results in this certificate are only valid for the samples analyzed.

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Issued: LAVITA DepartmentQualityControl Approved: FoodLab, QACS-Erganal