

 LABORATOIRE D'ANALYSE DES HUILES NATURELLES 170 chemin des vannes 04800 Gréoux-les-bains Tél.: 09 81 45 07 00 contact@lahn.bio www.lahn.bio	SAFFRON ANALYSIS REPORT 012323RA081 Bulgaria 2022 INTERNATIONAL STANDARD ISO 3632	Konstantin Uzunov 27 Knyaz Tsereteli Sofia, 1000 BULGARIA +359898673811 konstantin.uzunov2105@gmail.com Date : 01/23/2023
---	---	---

Quality management is under the ISO 17025 : « General requirements for the competence of testing and calibration laboratories »

SAMPLE

Saffron harvested in Bulgaria 2022.

Sampled by customer. Received the: 01/21/2023

Analyzed the: 01/23/2023

Determination of moisture and volatile matter content::

According to ISO 3632-2:2010, clause 7.

	Year	2022	Conformity	ISO
w_{MV} (measured, %)		8,2	CONFORM	max.: 12%

Main characteristics using UV-Vis spectrometric method:

According to ISO 3632-2:2011.

$A^{1\%}_{1cm}$	Strength in	Year	2022	Conformity	ISO Category
257 nm	Flavour (picrocrocin)		95,6 ± 0,8	CONFORM CAT 1	Category 1: min 70. Cat 2: min 55. Cat 3: min 40.
330 nm	Aroma (safranal)		28,2 ± 0,5	CONFORM	minimum 20, maximum 50.
440 nm	Coloring (crocin)		203,3 ± 2,5	CONFORM CAT 1	Category 1: minimum 200. Cat 2: min 170. Cat 3: min 120.

Mean of three analysis (n=3) 2xSD (according to COFRAC). Confidence interval of 95,5%. Conformity is established taking into account the confidence interval.

CONCLUSION

The saffron produced complies with category 1 of the ISO standard 3632

Dr Denis
RONTEIN

Signature numérique de
Dr Denis RONTEIN
Date : 2023.01.23
10:28:47 +01'00'