

ИНСТИТУТ ЗА ЈАВНО ЗДРАВЉЕ КРАГУЈЕВАЦ  
INSTITUTE OF PUBLIC HEALTH KRAGUJEVAC



ADR

„DEA BALKANINA” DOO  
Resavska st. No. 11  
34000 Kragujevac, Serbia

### EXPERT OPINION

Based on:

- √ O.05.52 - Report of the examination of food sample number N 10440,
- √ Food Safety Law ("Off. Gazette of RS", no. 41/2009),
- √ Regulations of quality and other requirements for fine bakery products, breakfast cereals and snack products (Off. Gazzete SCG 12/05),
- √ Regulations of labeling, assigning and advertising of foodstuffs (Official Gazette of RS 85/2013, 101/2013)
- √ according to the type of tests and
- √ based on professional analysis of examined parameters,

analyzed single sample „**Wafer Balkanina big, small, batton, wafer**“ fulfills the conditions defined by the legislation and is safe for use.

Date

10.01.2018.

MD, specialist of hygiene



Dr Ljiljana Delic

Лјилјана Д. Делић

специјалиста за хигијене

специјалиста дијетотерапије

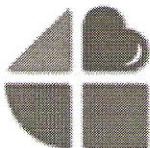
Annex:

O.05.52 - Test reports for the food sample N 10440

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<b>TEST REPORTS FOR THE SAMPLE OF FOOD</b>	<b>Number</b> <b>N 10440</b>	
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User Data		
Name and address	„DEA BALKANINA” DOO, Resavska st. No. 11, 34000 Kragujevac, Serbia	Tel. +38134/326-332
Orderer	/	
Sample brought by	Ljiljana Radojkovic	

Sample data			
Type of sample	Wafer balkanina big + small + batton + wafer		
Sampling place	Production		
Type of examination	Microbiological and chemical		
The basis of sampling	Under the contract No 58/13		
Number of sample	N 10440		
Other sample data (if relevant)	Best to use before: 14.06.2019. Original packing, net. weight: 90 gr, 85 gr, 140 gr and 175 gr		
Sampling done by			
Date of receipt the sample	29.12.2017. 09.00 – 10.00	Date and time of receipt of the sample for testing	29.12.2017. 11.20
A sample received by	Zoran Pecelj 		
Receipt the sample approved	Dr Ljiljana Delic 		

Note
1. The test results relate only to the tested sample
2. The report may not be reproduced, except in full, without the consent of the Public Health Kragujevac



# The result of microbiological analysis of food

Number

H 10440



Type of sample

Wafer Balkanina big, small, batton, wafer

bacteriological parametars	unit of measurement	Allowed value	Test results	Method of test
Enterobacteriaceae <sup>2)</sup>	cfu/g	< 10	< 10	SRPS EN ISO 21528-2:2009*
Molds and yeasts	cfu/g	< 10	< 10	SRPS EN ISO 21527-2:2011*

Note:

### Legend:

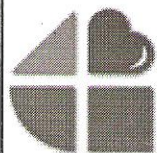
\* Accredited testing methods

<sup>1)</sup> incubation temperature of purple - red - bile glucose agar, nutritive agar and glucose agar was 37°C.

### COMMENT:



Date	Testing done by	The report approved by
03.01.2018.	Dragana Ivanovic, MD	Dragana Ivanovic, MD



# The result of physical-chemical analysis of food

Number

N 10440



<b>Type of sample</b>	Wafer Balkanina big, small, batton, wafer
<b>Looks</b>	The sample is solid, brittle in consistency, embossed surface, rectangular in shape and cream in color.
<b>Smel and taste</b>	typical
<b>Impurities</b>	not present
<b>Declaration</b>	Original package with a declaration containing the composition of the product. Best to use before: 14.06.2019. Declaration of the sample corresponds to the provisions of the Regulations of labeling, assigning and advertising of foodstuffs (Official Gazette of RS 85/2013, 101/2013).

Parametar	unit of measurement	Allowed value	Test value	Method of test
Water content	%	-	5,97	Regulations – method 1*
Dry matter content	%	-	94,03	Regulations – method 1*
Artificial colors	-	-	negative reaction	EL.021 – pg. 274
artificial sweeteners	-	-	negative reaction	EL.021 – pg. 280

**Note:**

**Legend:**

**EL.021** „Analysis of Food” J.Trajković, M.Mirić, S.Šiler, Belgrade, in 1982

**Regulations** - Regulations on the methods of performing the chemical and physical analysis of the cocoa beans, cocoa products, products similar to chocolate, confectionery products, creams, biscuits and biscuits related products (Off. Gazzete SFRJ 41/87).

\* Accredited testing methods

## COMMENT

Based on the values of the analyzed parameters, sample **corresponds** to Articles 7, 21 of the Regulations of quality and other requirements for fine bakery products, breakfast cereals and snack products (Off. Gazzete SCG 12/05).

Date	Testing done by	The report approved by
10.01.2018.	Jelica Djorovic, specialist of sanitary chemistry	Jelica Djorovic, specialist of sanitary chemistry

