

**AGROLAB LUFA** Dr.-Hell-Str. 6, 24107 KielGymBeam Fitness Company GmbH
Kärntner Ring 1
1010 Wien
ÖSTERREICH

Date 03.07.2026

Customer no. 10093858

REPORT

Order **3808597**
 Sample no. **187211**
 Invoice recipient **10093722 Gym Beam Slovakia**
 Sample acceptance **11.06.2026**
 Customer sample description **JW(Just Whey)-Gourmet Vanilla 500g**
 Packaging **1x plastic bottle, 500 g**
 BBD **05.06.2028**

Unit

Result Declaration

Substance Method

Trace elements / Heavy metals / Halogenides

Zinc (Zn)	mg/100g	16,9	17		OM	DIN EN 16943 : 2017-07
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Nutrition values/ingredients

Fructose	g/100g	<0,50			OM	DIN 10758 : 1997-05 (mod.)
Glucose	g/100g	<0,50			OM	DIN 10758 : 1997-05 (mod.)
Lactose	g/100g	6,7			OM	DIN 10758 : 1997-05 (mod.)
Maltose	g/100g	<0,50			OM	DIN 10758 : 1997-05 (mod.)
Sucrose	g/100g	<0,50			OM	DIN 10758 : 1997-05 (mod.)
Sugar	g/100g	6,70 x)	5,6		OM	calculated
Crude fat, total	g/100g	4,26	5,2		OM	\$64 LFGB L 17.00-4 : 2017-10 (mod.)
Total dietary fibers	g/100g	3,02			OM	\$64 LFGB L 00.00-18 : 2017-10
Crude protein (Nx6,25)	*) g/100g	72,2	75		OM	REG (EC) 152/2009, III, C, consolidated version : 2024-04

Fatty acid distribution expressed in % of total fatty acids

Octanoic acid / C8:0 / Caprylic acid	%	1,7			OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Decanoic acid / C10:0 / Capric acid	%	2,4			OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Dodecanoic acid / C12:0 / Lauric acid	%	2,2			OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Tetradecanoic acid / C14:0 / Myristic acid	%	7,6			OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Tetradec-9-enoic acid (9Z) / C14:1 (9Z) / Myristoleic acid	%	0,5			OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Pentadecanoic acid (C 15:0)	%	0,9			OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Palmitic acid (C 16:0)	%	31,5			OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Hexadecanoic acid trans-isomers C 16:1 trans	%	<0,1			OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Palmitoleic acid (C 16:1)	%	1,1			OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Hexadecadienoic acid C16:2 (n-4)	%	<0,1			OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Hexadecatrienic acid C16:3 omega-3	%	<0,1			OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Margaric acid (C 17:0)	%	0,5			OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Heptadecenoic acid (C 17:1)	%	<0,1			OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)



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Stearic acid (C 18:0)	%	9,8		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Octadecenoic acid trans-isomers C 18:1 trans	%	1,4		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Oleic acid C 18:1	%	25,2		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Petroselinic acid C 18:1	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
cis-vaccenic acid C 18:1	%	1,2		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Octadecadienoic acid trans-isomers C 18:2 trans	%	0,7		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Linoleic acid C 18:2 omega-6	%	10,2		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Octadecatetrienic acid, trans-isomers C 18:3 trans	%	<0,4		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
alpha-linolenic acid C 18:3 omega-3	%	0,6		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
gamma-linolenic acid C 18:3 omega-6	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Stearidonic acid C 18:4 omega-3	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Arachic acid C 20:0	%	0,3		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Eicosenoic acid C 20:1	%	0,7		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Eicosadienic acid C 20:2 omega-6	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Eicosatrienoic acid C 20:3 omega-3	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Eicosatrienoic acid C 20:3 omega-6	%	0,3		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Arachidonic acid C 20:4 omega-6	%	0,4		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Eicosapentaenic acid C 20:5 omega-3	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Eicosatetraenic acid C 20:4 omega-3	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Henicosanoic acid C 21:0	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Docosanoic acid C 22:0	%	0,2		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Docosenoic acid trans-isomers C 22:1 trans	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Cetoleinic acid C 22:1	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Eruic acid (docosenic acid) C 22:1	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Docosadienic acid C 22:2 omega-6	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Docosatrienic acid C 22:3	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Docosatetraenic acid C 22:4 omega-6	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Docosapentaenic acid C 22:5 omega-3	%	0,2		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Docosapentaenic acid C 22:5 omega-6	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Docosahexaenic acid C 22:6 omega-3	%	<0,10		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Tricosanoic acid C 23:0	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Lignoceric acid C 24:0	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)

The activities reported in this document are accredited according to DIN EN ISO/IEC 17025:2018. Only not accredited activities are identified by the symbol "n".



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Nervonic acid C 24:1	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Sum saturated fatty acids	%	57,1	x)	OM	calculated
Sum monounsaturated fatty acids	%	28,7	x)	OM	calculated
Sum polyunsaturated fatty acids	%	11,7	x)	OM	calculated
Sum trans fatty acids	%	2,1	x)	OM	calculated

Minerals

Sodium (Na)	%	0,19		OM	DIN EN 16943 : 2017-07
Potassium (K)	mg/100g	564	466	OM	DIN EN 16943 : 2017-07
Magnesium (Mg)	mg/100g	73,2	62,6	OM	DIN EN 16943 : 2017-07
Calcium (Ca)	mg/100g	465	447	OM	DIN EN 16943 : 2017-07
Phosphorus (P)	mg/100g	322	279	OM	DIN EN 16943 : 2017-07

Vitamins/vitamin-like substances

Vitamin B6, calc. as pyridoxine, (F=0,823)	mg/100g	4,50		OM	calculated
Vitamin B6 (calc. as pyridoxine-HCl)	mg/100g	5,47	6,2	OM	DIN EN 14663 : 2006-03 (mod.)
Vitamin E, det. as DL-alpha-Tocopherol	mg/100g	34,1	40	OM	REG (EC) 152/2009, IV, B, consolidated version : 2024-04 (mod.)

Other analysis

Starch enzymatic	v) g/100g	1,5		OM	Food-SOP 917:2023-01, enzymatically(JA)
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x) Single values below the detection or quantification limit were not taken into account.

Explanation: The symbol "<" or n.q. in the result column means, the parameter concerned is not quantifiable at the limit of quantification shown opposite.

Explanation: OM = on original matter; DM = on dry matter base

The calculation of the measurement uncertainties given in the following table is based on the GUM (Guide to the expression of uncertainty in measurement, BIPM, IEC, IFCC, ISO, IUPAC, IUPAP and OIML, 2008) and the Nordtest Report (Handbook for calculation of measurement uncertainty in environmental laboratories (TR 537 (ed. 4) 2017). This is therefore a very reliable value with a 95% confidence level (confidence interval). Deviations from this are indicated as entries in the column "Deviating determination method".

Measurement uncertainty	Deviating determination method	Parameter
20%		alpha-linolenic acid C 18:3 omega-3, Tetradec-9-enoic acid (9Z) / C14:1 (9Z) / Myristoleic acid, Pentadecanoic acid (C 15:0), Palmitoleic acid (C 16:1), Octanoic acid / C8:0 / Caprylic acid, Octadecenoic acid trans-isomers C 18:1 trans, Octadecadienoic acid trans-isomers C 18:2 trans, Margarinic acid (C 17:0), Eicosenoic acid C 20:1, cis-vaccenic acid C 18:1
30%	Estimation	Arachidonic acid C 20:4 omega-6, Eicosatrienoic acid C 20:3 omega-6, Docosapentaenoic acid C 22:5 omega-3, Docosanoic acid C22:0, Arachidonic acid C 20:4 omega-6
25%		Calcium (Ca), Magnesium (Mg)
0,6g/100g	VDLUFA ASR	Crude fat, total
4%		Crude protein (Nx6,25)
10%		Decanoic acid / C10:0 / Capric acid, Tetradecanoic acid / C14:0 / Myristic acid, Stearic acid (C 18:0), Palmitic acid (C 16:0), Oleic acid C 18:1, Linoleic acid C 18:2 omega-6, Dodecanoic acid / C12:0 / Lauric acid
15%		Lactose
9%	VDLUFA ASR	Phosphorus (P)
11%		Potassium (K)
14%		Sodium (Na)
30%	Provided by external service	Starch enzymatic
2,0g/100g	Estimation	Total dietary fibers
20%	Estimation	Vitamin B6 (calc. as pyridoxine-HCl)
16%	VDLUFA ASR	Vitamin E, det. as DL-alpha-Tocopherol, Zinc (Zn)

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v) external service

Externally provided service by

(JA) SGS Analytics Germany GmbH, Oranienburg 2, 07743 Jena, accredited for the cited method according to DIN EN ISO/IEC 17025:2018, Accreditation number: D-PL-14004-10-00 DAkkS

Methods

Food-SOP 917:2023-01, enzymatically

Norm modification

DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.): also in milk fats, use original sample without fat extraction with adapted reaction conditions, n-heptane instead of isooctane, Na₂SO₄ without pre-annealing, testing of GC-FID response with reference
DIN EN 14663 : 2006-03 (mod.): Extension to matrix feed, autoclaving time shortened
DIN 10758 : 1997-05 (mod.): Extension to matrix food and feed; use of a light scattering detector (ELSD), use of a HILIC HPLC column, no determination of turanose, extension of the method for lactose

REG (EC) 152/2009, IV, B, consolidated version : 2024-04 (mod.): extension to matrix food, saponification without addition of Na₂S, one-time extraction of a defined aliquot of the saponification preparation in 15 ml petroleum spirit, optional sample grinding.
§64 LFGB L 17.00-4 : 2017-10 (mod.): Extension to matrix dry food

If tagatose is added there will be no distinction between fructose and tagatose.

Start of testing: 11.06.2026

End of testing: 03.07.2026

The results are related only to the samples tested. In cases where the laboratory has not been responsible for sampling, the reported results apply to the samples as received. The laboratory is not responsible for the information provided by the customer. The customer information, if any, presented in this test report is not subject to the accreditation of the laboratory and may affect the validity of the test results. Duplication of this document or of parts of it requires the authorization from laboratory.

In conformity assessment, the economic approach is used as the decision rule (a non-conformity exists if the measurement result is included measurement uncertainty above the specification or standard), as long as nothing else has been determined by corresponding legal or normative bases.



AGROLAB LUFA Service-Team L2, Tel. 0431/1228-338
E-Mail ServiceTeamL2.lufa@agrolab.de
Group leader: Annika Luderer
Food chemist/counter-sampling expert

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