

MINISTRY OF ECONOMIC DEVELOPMENT, TRADE AND  
AGRICULTURE OF UKRAINE  
STATE ENTERPRISE "CHERKASKY RESEARCH AND PRODUCTION CENTER OF  
STANDARDIZATION, METROLOGY AND CERTIFICATION"  
(SE "CHERKASYSTANDARTMETROLOHIIA")  
TESTING CENTER  
ACCREDITED BY THE NATIONAL ACCREDITATION AGENCY OF UKRAINE FOR  
COMPLIANCE WITH DSTU ISO / IEC 17025: 2017 (ISO/IEC 17025:2017)  
CERTIFICATE OF ACCREDITATION № 20632 OF 02.09.2019

TESTING LABORATORY OF FOOD AND LIGHT INDUSTRY PRODUCTS  
Ukraine, 18002, Cherkasy, Gogolia str.. 278, tel./fax. (0472) 332698 tel./fax. (0472) 543898  
e-mail: [lab@st.ck.ua](mailto:lab@st.ck.ua) [lab-cherkassy@ukr.net](mailto:lab-cherkassy@ukr.net)

Approved  
Head of the testing center of  
SE "Cherkasystandartmetrolohiiia"  
/signature/ S. A. Sotnyk  
/seal/ 10.08.2020

TEST PROTOCOL  
№ 5035/20-BII/1 OF 10.08.2020

**Customer:** MEALWORLD, LLC 18028, Ukraine, Cherkasy region, Cherkasy, 138 Maksyma  
Zalizniaka str.

**The object of testing and registration number:**  
5035. Finely ground corn flour.

**Manufacturer:** MEALWORLD, LLC

**Test objective:** Testing of product samples for compliance with the requirements  
TU U 10.6-30476778-004:2020.

**Additional information:** Samples selected by the customer. Application for testing 03.08.2020

**Date of receipt of the sample for testing:** 04 August 2020.

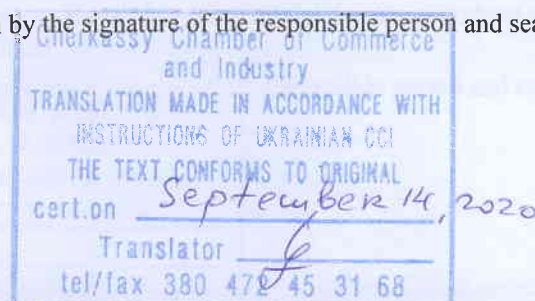
The samples were received by the test laboratory in a condition suitable for testing.

**Tests were conducted in the period:** from 04 August 2020 to 10 August 2020.

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**Test results**

| Test indicators, units of measure                              | Normative document for the test method | Values of indicators according to ND  | Test results                            | Margin of error (expanded uncertainty) | Conformity mark        |
|--|--|---|---|--|------------------------|
| <b>Physical and chemical parameters</b>                        |  |   |   |  |                        |
| The content of metal-magnetic impurities, mg / kg              | TU U 10.6-30476778-004: 2020 **        | Not more than 3.0 - the size of individual particles in the largest linear dimension not more than 0.3 mm and (or) the mass of individual particles not more than 0.4 mg. Not allowed - the size and weight of individual particles greater than the above values | Less than 1.0*                          | -                                      | Corresponds            |
| Humidity, %  | TU U 10.6-30476778-004: 2020 **        | Not more than 15.00   | 12.0                                    | -                                      | Corresponds            |
| Mass fraction of fat in terms of dry matter, %                 | DSTU 5060: 2008                        | Not more than 2.5   | 1.1                                     | U = ± 0,4                              | Corresponds (P = 0.99) |
| Ash content in terms of dry matter, %                          | DSTU ISO 2171: 2009                    | Not more than 0.9   | 0.60                                    | U = ± 0,4                              | Corresponds (P = 0.99) |
| infection and pest contamination of grain stocks               | TU U 10.6-30476778-004: 2020 **        | Not allowed   | Not found                               | -                                      | Corresponds            |
| Grinding size: riddling on a sieve from silk fabric № 23, %    | TU U 10.6-30476778-004: 2020 **        | Not more than 2   | 0.1                                     | -                                      | Corresponds            |
| Grinding size: outsiftings on a sieve from silk fabric № 32, % | TU U 10.6-30476778-004: 2020 **        | Not less than 30  | 83.3                                    | -                                      | Corresponds            |
| Mineral impurities, %  | TU U 10.6-30476778-004: 2020 **        | No crunch should be felt when chewing flour   | No feeling of crunch when chewing flour | -                                      | Corresponds            |

**Conclusion: tested sample meets the requirements of the ND according to indicators above.**

**Test results are related to the samples that passed examination only.**

**Note 1.** \* Limit of the test method definition.

**Note 2.** \*\* Tests were conducted outside the scope of Accreditation Certificate of TC. Test results cannot be used by the customer in resolving disputes.

**Responsible performer:**

/signature/

L. M. Kostiuk

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