

UEB1913291
14.01.2020

M.O.H. Vegetable Fillings
GesmbH
Concorde Business Park 1/B2/32
A 2320 Schwechat

EXPERT OPINION depending on test report UEB1913291 Gefüllte Weinblätter (TK)

The sample on hand was subjected to an analytical, microscopical, microbiological und organoleptical investigation.

The expert opinion was based on the results of test report mentioned above.

The following guidelines were considered for the assessment:

- Food Safety and Customer Protection Law (LMSVG; BGBl. I 13/2006)
- Codex Alimentarius Austriacus (ÖLMB), IV. Edition Chapter A 3
- Regulation (EC) No. 1333/2008 on food additives
- Regulation (EC) 1829/2003 on genetically modified food and feed
- Regulation (EC) 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC
- Regulation (EC) 834/2007 on organic production and labelling of organic products and repealing Regulation (EEC) No 2092/91 and Regulation (EC) 889/2008 laying down detailed rules for the implementation of Council Regulation (EC) No 834/2007 on organic production and labelling of organic products with regard to organic production, labelling and control
- Regulation (EC) 1881/2006 on Maximum Levels for Certain Contaminants in Foodstuffs

According to the results of this investigation, the subsample „Weinblätter“ shows a Metalaxyl-content of 0,017 mg/kg. According to the Regulation (EC) 396/2005 the maximum content for Metalaxyl in vine leafs is set to 0,01 mg/kg. Due to the measurement uncertainty of $\pm 50\%$ the Metalaxyl-content is to be considered in accordance with the Regulation (EC) 396/2005.

According to the results of this investigation, the subsample „Weinblätter“ shows a Cypermethrin-content of 0,40 mg/kg. According to the Regulation (EC) 396/2005 the maximum content for Cypermethrin in vine leafs is set to 0,05 mg/kg. Due to the ingredients of this sample – among other things rice (maximum Cypermethrin-content 2,0 mg/kg) – it can not be ruled out that the Cypermethrin originates from the other used ingredients. Due

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to the complex nature of this situation we recommend to analyse the raw ingredients of this sample for a complete assessment.

Expert according to §73, Austrian Food Safety and Consumer Protection Law
Dipl.Ing. Josef Holzer



Your account manager: Karl Paflik +43 2243 26622/4209; karl.paflik@lva.at



25.04.2019

TEST REPORT

Client M.O.H. Vegetable Fillings
GesmbH
Concorde Business Park 1/B2/32
2320 Schwechat
AUSTRIA

Order **Gefüllte Weinblätter (TK)**
UEB1913291

Date of receipt 08.04.2019
Start of testing 08.04.2019
End of testing 25.04.2019

Sample number: B1913291

Sample description

Delivered by: Courier Service
Surface temperature at sample admission: -11.5 °C
Storage temperature: -18.0 °C
4 plastic bags (app. 400g)

Gefüllte Weinblätter (TK);

Sensory analysis

Descriptive sensory evaluation before and after preparation

DIN 10964; Sensory analysis; VE00000072

Appearance: 17 pieces of dark green, rolled leaves, with about 7 cm length and 2,5 cm width, filled with beige, apparently cooked rice in orange, lumpy mass with red and beige plant particles and black spice particles

Odour: inconspicuous, typical, of cooked rice, of vine leaves, spicy, slightly sourly

Prepared:

Odour: inconspicuous, typical, of cooked rice, of vine leaves, spicy, slightly sourly

Flavour: inconspicuous, typical, of cooked rice, of vine leaves, spicy, salty, slightly hot;
soft to firm to the bite

Microbiological analysis

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Akkreditierte Prüfstelle PSID Nr.140 gemäß EN ISO/IEC 17025

The test results relate only to the item tested. The report shall not be reproduced except in whole without our written approval.



Aerobic colony count ÖNORM EN ISO 4833-1; Colony count technique; VE00001310	
Aerobic colony count	< 10.000 cfu/g
Enterobacteria ISO 21528-2; Colony count technique; VE00000227	
Enterobacteria	< 10 cfu/g
Escherichia coli ISO 16649-2; Colony count technique; VE00001581	
Escherichia coli	< 10 cfu/g
Coagulase-positive Staphylococci ISO 6888-1; Colony count technique; VE00000106	
Coagulase-positive Staphylococci	< 100 cfu/g
Presumptive Bacillus cereus ISO 7932; Colony count technique; VE00000285	
Presumptive Bacillus cereus	< 100 cfu/g
Sulfite-reducing anaerobic bacteria ISO 15213; Colony count technique; VE00006280	
Sulfite-reducing anaerobic bacteria	< 10 cfu/g
Salmonella ISO 6579-1; Detection method; VE00001293	
Salmonella	not detected /25 g
Listeria monocytogenes ISO 11290-1; Detection method; VE00001292	
Listeria monocytogenes	not detected /25 g
Yeasts ISO 21527; Colony count technique; VE00006278	
Yeasts	< 100 cfu/g
Moulds ISO 21527; Colony count technique; VE00006275	
Moulds	5.900 cfu/g

Chemical analysis

Sodium (Na) LVA-UM-IM01; ICP-MS; VE00005716	
Na	0,64 g/100 g
Water LVA-UM-GW01; Gravimetry; VE00001365	
Water	63,77 %



Ash	
LVA-UM-GA03; Gravimetry; VE00000031	
Ash	1,99 %
Energy	
LVA-UM-GN01; Calculation; VE00000427	
Energy	645 kJ/100 g
Energy	
LVA-UM-GN01; Calculation; VE00000354	
Energy	153 kcal/100 g
Carbohydrates	
LVA-UM-GN01; Calculation; VE00000339	
Carbohydrates	22,0 g/100 g
Fat content	
LVA-UM-GF01; Gravimetry; VE00005757	
Fat	4,4 %
Total Sugar	
LVA-UM-HZ01; Calculation; VE00002919	
Total sugar	1,0 g/100 g
Fatty acid profile	
ÖNORM EN ISO 12966-2; GC-FID; VE00000552	
<C6:0 (GC)	<0,05 %
Caproic Acid, C6:0 (GC)	<0,05 %
Caprylic Acid, C8:0 (GC)	<0,05 %
Capric Acid, C10:0 (GC)	<0,05 %
Undecylic Acid, C11:0 (GC)	<0,05 %
Lauric Acid, C12:0 (GC)	0,06 %
Tridecylic Acid, C13:0 (GC)	<0,05 %
Myristic Acid, C14:0 (GC)	0,35 %
Myristoleic Acid, C14:1 (GC)	<0,05 %
Pentadecanoic Acid, 15:0 (GC)	<0,05 %
cis-10-Pentadecenoic Acid, 15:1 (GC)	<0,05 %
Palmitic Acid, C16:0 (GC)	14,4 %
Palmitoleic Acid, C16:1 (GC)	0,53 %
Heptadecanoic Acid, C17:0 (GC)	0,08 %
Heptadecenoic Acid, C17:1 (GC)	<0,05 %
Stearic Acid, C18:0 (GC)	4,1 %
Sum of C18:1n4,6,8trans (GC)	<0,10 %
Elaidic Acid, C18:1n9trans (GC)	<0,05 %
Vaccenic Acid, C18:1n11trans (GC)	<0,05 %
Petroselinic Acid, C18:1n6cis (GC)	<0,05 %
Oleic Acid, C18:1n9cis (GC)	29,9 %
cis-Vaccenic Acid, C18:1n11cis (GC)	0,88 %



Linolelaidic Acid, C18:2n6trans (GC)	<0,05 %
Linoleic Acid, C18:2n6cis (GC)	45,4 %
Arachidic Acid, C20:0 (GC)	0,24 %
gamma-Linoleic Acid, C18:3n6 (GC)	<0,05 %
Eicosenoic Acid, C20:1 (GC)	0,19 %
alpha-Linoleic Acid, C18:3n3 (GC)	2,3 %
Heneicosanoic Acid, C21:0 (GC)	<0,05 %
Eicosadienoic Acid, C20:2 (GC)	0,06 %
Behenic Acid, C22:0 (GC)	0,53 %
Eicosatrienoic Acid, C20:3n6 (GC)	<0,05 %
Erucic Acid, C22:1n9 (GC)	<0,05 %
Eicosatrienoic Acid, C20:3n3 (GC)	<0,05 %
Arachidonic Acid, C20:4n6 (GC)	<0,05 %
Tricosanoic Acid, C23:0 (GC)	0,26 %
Docosadienoic Acid, C22:2 (GC)	<0,05 %
Eicosapentaenoic Acid, C20:5n3 (GC)	0,27 %
Lignoceric Acid, C24:0 (GC)	<0,05 %
Nervonic Acid, C24:1 (GC)	<0,05 %
Docosahexaenoic Acid, C22:6n3 (GC)	0,10 %

Sum of transfatty acids (relating to fat, without Vaccenic Acid)	<0,20 %
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Sum of saturated fatty acids relating to the sample (calc.)	0,88 %
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Sum of monounsaturated fatty acids relating to the sample (calc.)	1,4 %
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Sum of polyunsaturated fatty acids relating to the sample (calc.)	2,1 %
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Sum of transfatty acids relating to the sample (calc.)	<0,25 %
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Dietary fibres

AOAC 985.29; Gravimetry; VE00000141

Dietary fibre	2,8 %
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Protein

LVA-UM-TE01; Volumetric analysis; VE00005946

Protein (Nx6,25)	5,0 %
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Sugar spectrum LVA-UM-HZ01; IC; VE00005274	
Sucrose	0,3 g/100 g
Glucose	0,5 g/100 g
Fructose	0,2 g/100 g
Galactose	<0,1 g/100 g
Lactose	<0,1 g/100 g
Maltose	<0,1 g/100 g
Benzoic acid, sorbic acid BVL L 00.00-9; HPLC; VE00000565	
Sorbic acid	<20 mg/kg
Benzoic acid	<20 mg/kg
Sulphurous acid calculated as SO₂ LVA-UM-HA07; IC; VE00000525	
Sulfurous acid as SO ₂	<8 mg/kg
Salt (calculated from sodium) LVA-UM-IM01; Calculation; VE00002431	
Salt	1,60 g/100 g

Subsample 01 Teilprobe Füllung

Microscopical analysis

Microscopic evaluation LVA-UM-MM01; Microscopy; VE00001216	
Tissue of rice, capsicum, onion, carrots, tomatos, wheat, probably pepper and distorted starch detectable.	
Dissimilar additives: Not detectable	
Parasites and mould: Not detectable	

Molecularbiological analysis

GMO screening solid food ÖNORM EN ISO 21569; Real-time PCR; VE00003161	
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35S-Promotor	not detected
Limit of reporting:	0.1 % GMO
Limit of detection:	0.01 % GMO
Nos-Terminator	not detected
Limit of reporting:	0.1 % GMO
Limit of detection:	0.01 % GMO
CTP2-CP4EPSPS	not detected
Limit of reporting:	0.1 % GMO
Limit of detection:	0.01 % GMO
FMV	not detected
Limit of reporting:	0.1 % GMO
Limit of detection:	0.01 % GMO
Pat-Gene	not detected
Limit of reporting:	0.1 % GMO
Limit of detection:	0.01 % GMO
Bar	not detected
Limit of reporting:	0.1 % GMO
Limit of detection:	0.01 % GMO

Subsample 02 Teilprobe Weinblätter

Chemical analysis

Pesticides multimethod

EN 15662; VE00003792

Pesticide multi-method (GC-MS/MS, GC-CI-MS, LC-MS/MS ESI+ and LC-MS/MS ESI-) according to EN 15662

Cypermethrin; GC-MS/MS	0.40 mg/kg
(cypermethrin including other mixtures of constituent isomers (sum of isomers))	
Carbendazim; LC-MS/MS ESI+	0.033 mg/kg
Metalaxyl and metalaxyl-M; GC-MS/MS and LC-MS/MS ESI+	0.017 mg/kg
(metalaxyl including other mixtures of constituent isomers including metalaxyl-M (sum of isomers))	
Penconazole; GC-MS/MS and LC-MS/MS ESI+	0.029 mg/kg

All further analysed substances are below the reporting limit

Expanded measurement uncertainty: +/- 50 %

Analysed substances and reporting limits:



see Document DK-LVA-0113 in the Revision 6.0, DK-LVA-0114 in the revision 7.0, and DK-LVA-0119 in the revision 5.0

Testing laboratory authorized to sign

DI Josef Holzer

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