

QUALITY CERTIFICATE No. 20241004								
Produ	ıct		CHA	GA	1			
Country of origin: Russia			Part of plant: fruit body (conk)		Fraction: whole			
Batch number:		Batch weight: 15000.000 kg		.000 kg	Packing: polypropylene bag Bags: 17.000 kg net			
Product description			Crop year: July 2024		4	Shelf life: July 2026		
Dried, wh	ole or fragmen	ted conks	of Inonotus obliqu	ius (F	Pers).Pil.	ı		
Organo	leptic specif	fication						
Colour	The black ou	nter surface with dark-brown or reddish-brown inner surface						
Odour	The odour is	absent, free from foreign odours and off odours						
Flavour	The flavour	<del>-</del>						
Physical and chemical requirements						Reference test method	Result	
Moisture content			not	not more than 12.0 %		EP 8.0 2.2.32	11.96 %	
Total ash			not more than 14.0 %		%	EP 8.0 2.4.16	10.58 %	
Chromog	enic complex c	ontent		not	less than 10.0 %	)	ГФ XI ст. 6348	12.17 %
Polysaccharides content				not less than 2.0 %			ГФ XI ст. 8348	2.55 %
Extraneou	s matter includ	ling birch	wood and bark	not more than 1.0 %		)	EP 8.0 2.8.2	0.00 %
Contam	inants							
Ochratoxin A) not more than 10 μg/k			ζg	g Product complies with Regulation (EC) No.2023/915 PN-EN 14132:2010				
PA (pyrrolizidine alkaloids) not more th		more than 200 μg			mplies with Regulation (EC) No.2023/915 LC-MS/MS			
TA (tropane alkaloids) not mo		more than 25 µg/kg		Product complies with Regulation (EC) No.2023/915 LC-MS/MS				
Perchlorate		not	not more than 75 μg/kg		Product complies with Regulation (EC) No.2023/915			
Lead (Pb)		not	not more than 1.2 mg/kg*		Product complies with Regulation (EC) No.2023/915 EP 8.0 2.4.27			
Cadmium (Cd)		not	not more than 0.75 mg/kg*		Product complies with Regulation (EC) No.2023/915 EP 8.0 2.4.27			
PAH: benzopyrene n		not	not more than $10 \ \mu g/kg$		Product complies with Regulation (EC) No.2023/915 GC-MS			
Sum of benzopyrene, no chrysene, benzanthracene, benzofluoranthene			not more than 50 μg/kg		Product complies with Regulation (EC) No.2023/915 GC-MS			
Pesticide maximum residues				Limits comply	with	n Regulation (EC) No. 396/20	005 HPLC	
levels					F-J			
*- calculate	ed by wet weight	with dehy	dration factor – 1,5					
Impurities	3	Product is free from metallic, magnetic, adulterants, wood, glass particles, sand						
Infestation	1	Product is free from living insects, and practically free from moulds, dead insects, insects fragments and rodent contamination						
GMO stat	ement	Product does not contain and it is not made from genetically modified organisms (GMO) in accordance with Regulation (EC) 1829/2003						
Allergen i	n information No allergenic foods and derivative specified in Directive 2007/68/EC were used to process the product						s the product	
Treatment	eatment Product was not being treated with ionizing radiation in accordance with Directive 1999/3/EC						/EC	



Microbiological parameters	Test method	Result	
Total plate count, cfu/g	10 <sup>6</sup> max	EP 8.0 2.6.12	105
Salmonella	Negative in 25 g	EP 8.0 2.6.31	Negative in 25 g
Yeasts and moulds, cfu/g	10 <sup>5</sup> max	EP 8.0 2.6.12	$10^{4}$
E. coli/1g	10 max	EP 8.0 2.6.31	< 10

Doc.no.0014 Page1/1 Version 1.2 July 2023

ELPIS LTD

Nutritional values	(calculated for 100 g)			
Energetic v	alue (kJ/kcal)	1430/339		
Fat (g)	1,2 of which saturated fatty acids (g) 0,2			
Carbohy	drates (g) 54,1 of which sugars (g) 0,1			
Fiber (g)		19,7		
Protein (	g)	18,3		
Salt (cal	culated from Na) (g)	0.1		
Shelf life	24 months in original madring and storage at heless montioned and it			
	24 months in original packing and storage at below mentioned conditions			
Storage conditions	To be kept sealed at dry, dark place; temperature not higher than 20°C; relative humidity up to 60%			
Labeling	product name, origin, net weight, gross weight, expiry date, batch no.			
Packing 17.000 kg PP bags				

L. Aksjonova

07.10.2024.



Doc.no.0014 Page1/1 Version 1.2 July 2023