

**ANALYSIS REPORT No. 1707311113****DATE: 31.07.2017****PAGE 1/1**

Client:

21707311113  
PA225674**BERTRAND Food UG (haftungsbeschränkt)**  
**Schützenstr. 2**  
**33154 Salzkotten**  
**Germany**FAX: +49 3222 109 403  
E-Mail: tobias@bertrand.bio  
**Your order no. PH-BRT1**

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**Our reference no.** : **PI1707240262**  
**Product** : Nutrition Powder  
**Sample description / Batch** : **OPTIMIZED NUTRITION BERTRAND - active**  
: **L15831 07.12.17**  
**Sample received on / transported by** : 24.07.2017 via Parcel service      **Seal** : Original filling  
**Sample temp. when received / stored** : RT      **Sampling** : Client  
**Packaging / Quantity** : paper wrapping / 195g      **Start / End of analysis** : 31.07.2017 / 31.07.2017

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**ANALYSIS REQUESTED: pH value (303728)**

Parameter	Result	Unit	Method
pH	6.0	pH	Potentiometry (na) <sup>1</sup>

(a) : accredited under terms of DIN EN ISO/IEC 17025. (na) : not accredited method. (1) Inhouse procedure  
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**Interpretation:**

Regarding the examined parameter in the investigated sample the above stated amount was determined.

Tina Huth  
*Responsible Scientist, Certified Food Chemist*