



## TEST REPORT

<b>Client</b>	INSTITUTE FOR FOOD MICROBIOLOGY AND CONSUMER GOODS LTD
<b>Client's address</b>	9 Ha' Salom Rd.Nesher ,P.O.BOX291,Zip Code 3665112,Israel
<b>Sample description</b>	Fresh mushroom
<b>Sampling</b>	As stated by client: CLIENT
<b>Date of sample receipt</b>	10/01/2025
<b>Date of Import</b>	10/01/2025
<b>Sample code</b>	Cy-2025-282
<b>Type of analysis</b>	Chemical Analysis

The results of this report are valid only for the analyzed samples.

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For any information please contact the commercial department.

**Results**

**Sample Code**                    **Cy-2025-282**  
**Period of Analysis**        **15/01/2025 - 05/02/2025**  
**Client's Declaration**      **Lion's mane [LMP]-Sample Number:25-855497.002-Order Number:114 - Date:08.01.25**  
**Sample condition upon receipt**                    **Acceptable**

PAH – Polycyclic Aromatic Hydrocarbons						
Parameter	Units	Result	Reporting limit	Accept. lev.	Uncertainty at the accept. level	Method
Benzo[a]anthracene (BaA)	µg/Kg	< LOQ	0,2			Internal method GC-MS/MS based on ISO 15753:2016 O.12.018*
Chrysene (ChR)	µg/Kg	< LOQ	0,2			
Benzo[b]fluoranthene (BbF)	µg/Kg	< LOQ	0,2			
Benzo[a]pyrene (BaP)	µg/Kg	< LOQ	0,2			
Total PAH	µg/Kg	< LOQ	0,2			

The analyzes were performed by VELTIA S.A.

**\* Outside of the Scope of Accreditation.**

< L.O.Q.: Not determined at the reporting limit of the method.

# The time of retention of the Sub-sample is two (2) months from the date of the issuing of the present certificate, unless otherwise instructed by the client. This refers only to samples which can be kept during this period of time in appropriate conditions.

**Ανθή Χατζηκωστή / Χημικός Μηχανικός**

*Anthi Hadjicosti / Chemical Engineer*

**General Manager**