



**NutriControl**

analytical solutions

## Laboratory report

NutriControl-2024078436-V01

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Sample number : M24022104001  
Customer number : D06824  
Date Sample received : 11-09-2024  
Matrix (identified as) : Infant food

### Your sample characteristics

Productname : Nannycare First Infant Milk Stage 1  
External code : 1  
Additional info : Goat Milk infant formula

Parameter	Result	Unit	Method	Accr./cert.
Fatty acids profile	see appendix		10091	

### Copy to :

sharon@nannycare.co.uk

Manager Analytical Services, A. Loete,  
Veghel, 16-09-2024

Q = accredited by Raad voor Accreditatie EN-ISO/IEC 17025 (certificate L053), (Q' by given certificate number), G-B10 = certified according to GMP+ (-B1 Feed Safety Assurance), QS = approved by QS, External = subcontracted, \* = indicative value, \*\*\* = micro organisms present/gram, a = additional test, r = reanalysis, (D) = average duplo.

The analysis is performed in the period between the date of sample receipt at NutriControl and the date of reporting. Microbiological analysis of perishable products is started within 24 hours of samples receipt, unless otherwise stated. The analytical results are valid for the delivered sample material only. Information about measurement uncertainty and source energy value can be delivered on request. General terms and conditions apply to all services and the supply of goods and products. These can be found on [www.nutricontrol.nl](http://www.nutricontrol.nl). If the report number contains V2 or higher, then this report replaces the previous report. Without the permission of NutriControl, this report may only be copied integral.



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Fatty acids profile	Method 10091			M24022104001	
Saturated fatty acids	35,0	%	C19:0 (nonadecylic acid)	0,1	%
Mono unsaturated fatty acids	49,0	%	C20:0 (arachidic acid)	0,3	%
Poly unsaturated fatty acids	16,0	%	C20:1n9 (gondoic acid)	0,3	%
Trans fatty acids	1,8	%	C20:1n11 (gadoleic acid)	<0,1	%
Omega 3 fatty acids	2,3	%	C20:2n6 (dihomo-linoleic acid)	<0,1	%
Omega 6 fatty acids	12,7	%	C20:3n3 (dihomo-alfa-linolenic acid)	<0,1	%
Omega 9 fatty acids	45,8	%	C20:3n6 (dihomo-gamma-linoleic acid)	<0,1	%
C4:0 (butyric acid)	1,2	%	C20:4n3 (eicosatetraenoic acid)	<0,1	%
C5:0 (valeric acid)	<0,1	%	C20:4n6 (arachidonic acid)	0,5	%
C6:0 (caproic acid)	1,1	%	C20:5n3 EPA (eicosapentaenoic acid)	0,1	%
C7:0 (enanthic acid)	<0,1	%	C21:0 (heneicosylic acid)	<0,1	%
C8:0 (caprylic acid)	1,1	%	C22:0 (behenic acid)	0,4	%
C9:0 (pelargonic acid)	<0,1	%	C22:1n9 (erucic acid)	<0,1	%
C10:0 (capric acid)	3,7	%	C22:1n11 (cetoleic acid)	<0,1	%
C10:1 (decanoic acid)	0,1	%	C22:2n6 (docosadienoic acid)	<0,1	%
C11:0 (undecylic acid)	<0,1	%	C22:3n3 (docosatrienoic acid)	<0,1	%
C12:0 (lauric acid)	1,9	%	C22:4n6 (adrenic acid)	<0,1	%
C12:1 (lauroleic acid)	<0,1	%	C22:5n3 DPA (docosapentaenoic acid)	<0,1	%
C13:0 (tridecanoic acid)	<0,1	%	C22:5n6 (osbond acid)	<0,1	%
C14:0 iso (isomyristic acid)	<0,1	%	C22:6n3 DHA (docosahexaenoic acid)	0,4	%
C14:0 (myristic acid)	4,5	%	C23:0 (tricosylic acid)	<0,1	%
C14:1n5 (myristoleic acid)	<0,1	%	C24:0 (lignoceric acid)	0,2	%
C14:1n9 (tetradecenoic acid)	<0,1	%	C24:1n9 (nervonic acid)	<0,1	%
C15:0 iso (isopentanoic acid)	<0,1	%			
C15:0 ante-iso (ante-isopentanoic acid)	0,1	%			
C15:0 (pentadecanoic acid)	0,5	%			
C15:1 (pentadecenoic acid)	0,1	%			
C16:0 iso (isopalmitic acid)	<0,1	%			
C16:0 ante-iso (ante-isopalmitic acid)	<0,1	%			
C16:0 (palmitic acid)	13,6	%			
C16:1n7 (palmitoleic acid)	0,6	%			
C16:1n9 (hexadecenoic acid)	0,1	%			
C16:3n3 (hexadecatrenoic acid)	<0,1	%			
C16:4n3 (hexadecatetraenoic acid)	<0,1	%			
C17:0 iso (isomargaric acid)	<0,1	%			
C17:0 ante-iso (ante-isomargaric acid)	0,2	%			
C17:0 (margaric acid)	0,3	%			
C17:1 (heptadecenoic acid)	0,2	%			
C18:0 iso (isostearic acid)	<0,1	%			
C18:0 (stearic acid)	5,6	%			
C18:1 trans (inc. elaidic acid)	0,8	%			
C18:1n9 (oleic acid)	45,3	%			
C18:1n others (inc. octadecenoic acid)	1,3	%			
C18:2 trans (inc. linolelaidic acid)	0,6	%			
C18:2n6 (linoleic acid)	12,3	%			
C18:2 CLA-9c, 11t (rumenic acid)	0,4	%			
C18:2 CLA-10t, 12c (conjugated linoleic acid)	<0,1	%			
C18:3n3 (alfa-linolenic acid)	1,7	%			
C18:3n6 (gamma-linolenic acid)	<0,1	%			
C18:4n3 (stearidonic acid)	<0,1	%			

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