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Quality management is under the ISO 17025 : « General requirements for the competence of testing and calibration laboratories »

Sample

Safran harvested in 2016, sampled by the customer.
Received the 12/12/2016 and analyzed the 12/12/2016.

Determination of moisture and volatile matter content:

According to ISO 3632-2:2010, clause 7.

	Sample 2016	Categories 1, 2 et 3	Conformity
w_{MV} (measured)	8,4%	max. 12%	CONFORM

Main characteristics using UV-Vis spectrometric method:

According to ISO 3632-2:2011.

$A_{1\text{cm}}^{1\%}$ measured	Strength in	Sample 2016	ISO Category 1	Conformity
257 nm	Flavour (picrocrocin)	94 ± 1	min. 70	CONFORM 1
330 nm	Aroma (safranal)	26 ± 1	min. 20 ; max. 50	CONFORM
440 nm	Colouring (crocin)	221 ± 7	min. 200	CONFORM 1

Mean of three analysis (n=3) ± 2xSD (according to COFRAC). Confidence interval of 95,5%. Conformity is established taking into account the confidence interval.

Conclusion:

The saffron produced in 2016 is CONFORM to the category 1 of the ISO 3632-2.

Done in Gréoux les Bains the 12/12/2016.
Denis RONTEIN, PhD

