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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 2017 from Bulgarian rose valley. Sampled by the customer.  
Received and analyzed the February 15<sup>th</sup> 2018.

### **Determination of moisture and volatile matter content:**

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

	<b>Sample 2017</b>	Categories 1, 2 et 3	Conformity
$w_{MV}$ (measured)	<b>11,2%</b>	max. 12%	<b>CONFORM</b>

### **Main characteristics using UV-Vis spectrometric method:**

According to ISO 3632-2:2011.

$A_{1\text{cm}}^{1\%}$ measured	Strength in	<b>Sample 2017</b>	ISO Category 1	Conformity
257 nm	Flavour (picrocrocin)	<b>91 ± 2</b>	min. 70	<b>CONFORM 1</b>
330 nm	Aroma (safranal)	<b>29 ± 1</b>	min. 20 ; max. 50	<b>CONFORM</b>
440 nm	Colouring (crocin)	<b>229 ± 7</b>	min. 200	<b>CONFORM 1</b>

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 2017 is CONFORM to the category 1 of the ISO 3632-2.**

Done in Gréoux les Bains the February 15<sup>th</sup> 2018.  
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