

GALAB Laboratories GmbH • Am Schleusengraben 7 • D - 21029 Hamburg • Germany

Taiga Naturkost e.K.
Talstraße 227
67434 Neustadt an der Weinstraße

Report: P2025103993

Sample: 2025103296

Client: Taiga Naturkost e.K.

Sample receipt: 23.01.2025
Services completed: 23.01.2025 - 28.01.2025
Material: nuts/seeds
Sampling: by sender
Sample transport: by GALAB
Sample storage until: 25.02.2025
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Results

Sample identification:

RU ORGANIC Pine Nut Kernels; Grade A / Class I; abt. 950 count; Mixed sample Lot No.: 4001-11/24, 4001-15/24, 4001-18/24;
Verpackung cartons of 10 kg net

Elements

Method: ASU L 00.00-19/1:2015-06 (pressurised digestion), DIN EN ISO 17294-2:2024-03 (ICP-MS)

Parameter	Content	Unit	RL
Lead	<0,020	mg/kg	0,020
Cadmium	0,076	mg/kg	0,010
Nickel	3,1	mg/kg	0,10
Mercury	<0,005	mg/kg	0,005

RL = Reporting limit

Evaluation:

Regarding the cadmium analyzed the sample complies with the requirements of the Regulation (EU) No. 2023/915 in its currently valid version.

Regarding the mercury analyzed the sample complies with the requirements of the Regulation (EC) No. 396/2005 in its currently valid version.

The results of the residue analysis do not lead to the conclusion of a violation against the Regulation (EC) no. 2018/848.

Comment:

According to Regulation (EU) No. 2023/915 the currently valid MRL for cadmium in pine nut kernels is 0,3 mg/Kg.

According to Regulation (EC) no. 396/2005 the currently valid MRL for mercury in pine nut kernels is 0,02 mg/Kg.

According to Regulation (EU) No. 2023/915 no MRL for lead and nickel in pine nut kernels is constituted.

The future MRL according to Regulation (EU) No. 2024/1987 for nickel in pine nut kernels of 10 mg/Kg will be valid from 01.07.2025.

That future limit would be kept by the sample analyzed.

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Results

The results and the evaluation are exclusively related to the tested sample as received. If the sampling and transport were not carried out by GALAB, it is possible that the sample may have been influenced prior by incorrect selection or insufficient cleaning of the sample containers or lack of preservation/cooling. We recommend to check any findings in this respect critically. For any further questions please contact your customer service representative: Vanessa Monschein Tel. +49 40 / 368077 427

V. Monschein (Staatlich geprüfte Lebensmittelchemikerin) / Jana Vollmer (B.Sc. Ökotrophologie)

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