«Banatski klas» DOO ; Pančevo
ogranak «MLIN-Bavanište»
Železnička 50, Bavanište
tel 013/752-143; 752-144; 752-145

POTVRDA O POREKLU ROBE
koja se izvozi po računu br . 328/2016

Naziv proizvoda :	Pšenično brašno za beli hleb T 500 ;
Pakovanje :	25/1;5/1;1/1;
Zemlja porekla :	Srbija
Utovareno franko :	Banatski klas DOO ; Bavanište
Vozilo:	LE-033-PV/AA-805-LE
Vozač:	Todorović Goran
Akcizne Markice	Bo 19994388-Bo 20008353 za 1/1; BT 24684165-Bt 24685972 za 5/1; Bm 00472366-Bm 00472406 za 25/1;

IZJAVLJUJEM POD KRIVČNOM I MATERIJALNOM ODGOVORNOŠĆU DA JE ROBA:
Pšenično brašno za beli hleb T 500 , Srpskog porekla shodno sporazumu o slobodnoj trgovini u centralnoj evropi , shodno tome predmetna roba ispunjava uslove , jer je proizvedena u Srbiji član 5 protokola, a od žitarice sa teritorije Republike Srbije .Isporučena roba nije genetski modifikovana , ne srdži zaslađivače, veštačku boju niti išta slično.

Bavanište

1,12 ,2016

«B a n a t s k i k l a s» D.O.O.

BANATSKI KLAS D.O.O. Pančevo

REPUBLIKA SRBIJA
SP LABORATORIJA AD BEČEJ
Industrijska 3, 21220 Bečej

ATC 01-018 АКРЕДИТОВАНА ЛАБОРАТОРИЈА ЗА ИСПИТИВАЊЕ SRPS ISO/IEC 17025:2006

ilac-MRA

CERTIFICATE OF ANALYSIS R16-16622
Sample number: R16110898

Applicant	DOO BANATSKI KLAS PANČEVO - OGRANAK, MLIN BAVANIŠTE, Železnička 50
Directive for analysis	from 03.11.2016
Sample name	WHEAT FLOUR T 500 - SPECIAL PURPOSE wheat flour for white bread
Asked analysis	GMO analysis by client's request
Sampling data	Sample was delivered 05.11.2016
Sample receiving date	05.11.2016
Start testing date	05.11.2016
End testing date	09.11.2016
Report number	R16-16622

MS Aleksandra Bauer
General Manager

M.P.
SP LABORATORIJA AKCIONARSKO DRUŠTVO BEČEJ
09.11.2016
13

MS Milica Rankov Šicar
C.E.O. of Samples Booking and Analysis Supervision Dpt.

Sent to
1. Applicant
2. Archive

Statement:
1. Results of the analysis are referred only to the examined sample.
2. This report must not be multiplied, except on the whole, with approval of the SP LABORATORY.

SP LABORATORIJA AD BEČEJ, 21220 BEČEJ, Industrijska 3, Republika Srbija
tel: +381 21 6811-603; fax: +381 21 6912-545; www.splaboratorija.rs; e-mail: splaboratorija@victoriagroup.rs

OBR 103 Izdanje 7 / 22.04.2015.

REPUBLIKA SRBIJA
SP LABORATORIJA AD BEČEJ
Industrijska 3, 21220 Bečej

ATC 01-018 АКРЕДИТОВАНА ЛАБОРАТОРИЈА ЗА ИСПИТИВАЊЕ SRPS ISO/IEC 17025:2006

ilac-MRA

R16110898: WHEAT FLOUR T 500 - SPECIAL PURPOSE wheat flour for white bread

Identification:

Country of origin:Serbia
Producer: BANATSKI KLAS d.o.o. R.J. MLIN, Železnički blok 50, Bavanište, Serbia
Net weight of delivered sample: 3 kg

Testing of genetic modification

Analysis	Result	LOD [%]	Methods	
Detection of the genetic element-p35S	Negative	0,05	JRC GMO Protocol [159]	Real Time PCR
Detection of the genetic element- t NOS	Negative	0,05	JRC GMO Protocol [159]	Real Time PCR

LOD - limit of detection;
Analysis JRC GMO Protocol are within the flexible scope of accreditation.

Note

According to article 3 of the Law on Genetically Modified Organisms (Official Gazette of RS 41/2009), genetically modified organisms is not considered an agricultural product of vegetable origin contain up to 0.9% threshold of genetically modified organisms and impurities of genetically modified organisms.

Seed and reproductive material are not considered genetically modified organisms if contain up to 0.1% threshold of genetically modified organisms and impurities of genetically modified organisms.

[159] JRC Compendium of reference methods for GMO analysis

MS Gordana Nović
C.E.O. of Genetical and Physical-Chemical Analysis Dpt.

MS Predrag Vulićević
Specialist in Sanitary Chemistry

SP LABORATORIJA AD BEČEJ, 21220 BEČEJ, Industrijska 3, Republika Srbija
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OBR 103 Izdanje 7 / 22.04.2015.

ATC
01-076
АКРЕДИТОВАНА ЛАБОРАТОРИЈА ЗА ИСПИТИВАЊЕ
SRPS ISO/IEC 17025:2006

INEP – Institute for the Application of Nuclear Energy
Banatska Str. 31b, 11080, Belgrade
Phone: **+381 11** 21 99 242, 26 18 666

Radiological analysis report

Customer: BANATSKI KLAS DOO, PANČEVO
Sample type: WHEAT FLOUR TYPE 500
Location and date of sampling: 03.11.2016.
Sample reseived (date): 07.11.2016.
Sample condition at the reception:
Analysis date: 07.11.2016.

Protocol number: 1599/2016

Serial number Properties	Unit of measure	Value	Method
1. Activity Cs-137,134	Bq kg^{-1}	< 0.6	Gamma-ray spectrometry, IAEA TRS 295

Statement 1. Analysis report refers only to the sample(s) tested.
Statement 2. This analysis report shall not be copied or reproduced except its entirnity.

Report issue date

07.11.2016.

Responsible person

Head of the Department of Radioecology and Agrochemistry

INEP – Institute for the Application of Nuclear Energy
Banatska Str. 31b, 11080, Belgrade
Phone: +381 11 21 99 242, 26 18 666

ATC 01-076 АКРЕДИТОВАНА ЛАБОРАТОРИЈА ЗА ИСПИТИВАЊЕ SRPS ISO/IEC 17025:2006

Comment on the completed radiological analysis

ACCORDING TO THE LAW ON RADIATION PROTECTION AND NUCLEAR SAFETY ("OFFICIAL GAZETTE RS" No. 36/09) AND TO RULEBOOK ON LIMITS OF RADIONUCLIDES CONTENT IN DRINKING WATER, FOODSTUFFS, FEEDING STUFFS, MEDICINES, GENERAL USE PRODUCTS, CONSTRUCTION MATERIALS AND OTHER GOODS THAT ARE PUT ON MARKET ("OFFICIAL GAZETTE RS" No. 86/11 FROM 18.11.2011), MEASURED SAMPLE SATISFIES PERMITTED LEVELS OF RADIOACTIVITY.

CENTAR ZA ISPITIVANJE NAMIRNICA d.o.o./ CENTER FOR FOOD ANALYSIS LTD
Belgrade, Zmaja od Noćaja 11, Reg. No. 07045905, TIN 100066891
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fax 2625-720, e-mail kontakt@cin.co.rs, web www.cin.co.rs
265-1630310003954-87 Raiffeisen Bank AD Beograd, 160-315578-62 Banca Intesa AD Beograd

Expert Opinion

File no: **IG-V-20**
Date: 15/11/16

Applicant: BANATSKI KLAS D.O.O. Ive Kurjačkog 41 13000 Pančevo; branch of "Mlin Bavanište" Železnička 50, Bavanište, Serbia

Reference to another document:

Type of testing: Food safety (microbiological safety: Enterobacteriaceae, Bacilus cereus, yeasts and moulds, heavy metals pesticides and mycotoxins)

Sample and identification number:

IG-V-00035 Special purpose wheat flour for white bread T 500;

Sample information: Sample delivered on 07/11/16

Date of receipt: 07/11/16

Date of completion of laboratory analysis: 15/11/16

On the basis of results of laboratory analysis and expert review it was determined that the above stated sample IG-V-00035 from the standpoint of controlled parameters IS IN COMPLIANCE WITH the conditions prescribed by the Law on Food Safety (Official Gazette of the RS, no.41/09), and related to the Rulebook on General and Specific Food Hygiene Requirements at Any Stage of Production, Processing and Trade (Official Gazette of the RS no. 72/10), the Guidance of the Microbiological Food Criteria (I edition, Belgrade, June 2011) and the Rulebook on the maximum residue levels of pesticides in food and feed of plant for which is set maximum allowed quantity of residue levels of pesticides (Official Gazette of RS, no. 29/14, 37/14, 39/14, 72/14, 80/15, 84/15, 35/16 and 81/16).

Microbiological analysis was performed from one sample unite and upon client's request.

Laboratory Manager
Milan Simić, PhD, Hygiene Specialist

CENTAR ZA ISPITIVANJE NAMIRNICA CIN DOO BEOGRAD III

CENTAR ZA ISPITIVANJE NAMIRNICA d.o.o./ CENTER FOR FOOD ANALYSIS LTD
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ATC 01-016 АКРЕДИТОВАНА ЛАБОРАТОРИЈА ЗА ИСПИТИВАЊЕ SRPS ISO/IEC 17025:2006

Report on Laboratory Analysis

File no: **IG-V-20**
Date: 15/11/16

Applicant: BANATSKI KLAS D.O.O. Ive Kurjačkog 41 13000 Pančevo; branch of "Mlin Bavanište" Železnička 50, Bavanište, Serbia
Reference to another document:

Type of testing: Food safety (microbiological safety: Enterobacteriaceae, Bacilus cereus, yeasts and moulds, heavy metals pesticides and mycotoxins)

Sample and identification number:

IG-V-00035 Special purpose wheat flour for white bread T 500;

Sample information: Sample delivered on 07/11/16

Date of receipt: 07/11/16 Date of completion of laboratory analysis: 15/11/16

Test results:

Identification

IG-V-00035 Special purpose wheat flour for white bread T 500
Sample: Special purpose wheat flour for white bread T 500
Food group: Mill products
Quantity of sample: 2 kg
Manufacturer: "Banatski klas" d.o.o. P.J. "Mlin" Železnička blok 50, Bavanište, Srbija

Safety parameters analysis

IG-V-00035 Special purpose wheat flour for white bread T 500

Parameter:	Result: (u. m.)	Method:
Organophosphorus pesticides		
-Chlorpyrifos	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Chlorpyrifos methyl	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Diazinon	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Dichlorvos	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Dimethoate (sum dimethoate and omethoate)	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Disulfoton	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Etrimfos	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Famphur	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Fenitrothion	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Malathion	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Methacrifos	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Parathion	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Parathion methyl	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Phorate	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Phosphamidon	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Pirimiphos methyl	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Sulfotep	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Thionazine	< 0,01 mg/kg	GC-MS,EN 15662:2008
Carbamates		
-Carbaryl	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Carbofuran	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Methiocarb	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Methomyl	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Oxamyl	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Propoxur	< 0,01 mg/kg	GC-MS,EN 15662:2008
Triazines		
-Cyanazine	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Desethylatrazine	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Desisopropylatrazine	< 0,01 mg/kg	GC-MS,EN 15662:2008

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*) The method is not part of laboratory accreditation

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ATC 01-016 АКРЕДИТОВАНА ЛАБОРАТОРИЈА ЗА ИСПИТИВАЊЕ SRPS ISO/IEC 17025:2006

File no: **IG-V-20**
Date: 15/11/16

-Prometon	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Propazine	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Simazine	< 0,01 mg/kg	GC-MS,EN 15662:2008
Pyrethroids		
-Bifenthrin	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Fenvalerate and Esfenvalerat	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Permetrin (sum of isomers)	< 0,01 mg/kg	GC-MS,EN 15662:2008
-S-Bioallethrin	< 0,01 mg/kg	GC-MS,EN 15662:2008
Organochlorine pesticides		
-Heksachlorobenzen (HCB)	< 0,01 mg/kg	GC-MS,EN 15662:2008
-HCH (alfa, delta and beta isomers)	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Lindan	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Aldrin and dieldrin	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Heptachlor and heptachlor-epoksid	< 0,01 mg/kg	GC-MS,EN 15662:2008
-DDT and derivates	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Endrin	< 0,01 mg/kg	GC-MS,EN 15662:2008
-Endosulfan (alfa, beta and sulfat isomers)	< 0,01 mg/kg	GC-MS,EN 15662:2008
Metals and metalloids		
Lead (Pb)	< 0,20 mg/kg	GFAAS, IHM-03-AAS 01
Cadmium (Cd)	< 0,05 mg/kg	GFAAS, IHM-03-AAS 01
Mercury (Hg)	< 0,02 mg/kg	HGAAS, IHM-03-AAS 01
Arsenic (As)	< 0,10 mg/kg	HGAAS, IHM-03-AAS 01
Mycotoxins		
Aflatoxin total (B1+B2+G1+G2)	< 4,0 µg/kg	IHM-03 ELISA 01a
Aflatoxin B1	< 2,0 µg/kg	IHM-03 ELISA 01b
Zearalenon	< 50 µg/kg	IHM-03-ELISA 09
Ochratoxin A	< 2,0 µg/kg	IHM-03-ELISA 10
Deoksinivalenol	373 µg/kg	IHM-03 ELISA 08

Microbiological analysis

IG-V-00035 Special purpose wheat flour for white bread T 500

Parameter:	Result:	Method:
Bacillus cereus (incubation temp. 30C) cfu/g	<100	SRPS EN ISO 7932:2009
Enterobacteriaceae (incubation temp. 37C) cfu/g	1000	SRPS ISO 21528-2:2009
Yeas and mould(aw greater to 0.95) cfu/g	200	SRPS ISO 21527 -1:2011

Head/ Analyst of Division

Marija M. Stojanović, PhD, Doctor of veterinary medicine

Smiljana Raičević, Phd, Graduate Chemist

Laboratory Manager

Milan Simić, PhD, Hygiene Specialist

CENTAR ZA ISPITIVANJE NAMIRNICA CIN DOO BEOGRAD III

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FINSLab

Institute of food technology in Novi Sad

Laboratory for Technology, Quality and Food Safety

Sample: E16110131

Test report

ATC
01-201
АКРЕДИТОВАНА ЛАБОРАТОРИЈА ЗА ИСПИТИВАЊЕ
SRPS ISO/IEC 17025:2006

Receipt: E16-3688
Sample: E16110131
Issuing date: 14th of November 2016.
Date of receipt: 07th of November 2016.
Customer: **BANATSKI KLAS doo Pančevo branch MLIN – Bavanište**
Address: **Ive Kurjačkog 41**
26000 PANČEVO

Sample: SPECIAL PURPOSE WHEAT FLOUR FOR WHITE BREAD T-500
Sample condition: Sample for analysis delivered in paper bag. Produced and packed by: „Banatski Klas" doo, Pančevo, PJ „MLIN – Bavanište", Bavanište, Serbia.

Analysis	Result	Uncertainty	Unit	Limits	Method
Falling number (according to Hagberg)	345		s		211*
Determination of moisture content (gravimetric)	14.25		%		94
Determination of ash content (gravimetric)	0.43		% on d.m		79
Determination of acidity degree (titrimetric)	1.43				45
Determination of protein content (according to Kjeldahl) (titrimetric)	9.40		%		177
Determination of physical properties of wheat flour by Brabender farinograph (instrumental)	Water absorption = 54.5% Dough development time = 2.0 min. Stability = 2.0 min. Degree of softening = 65 FU Quality number = 63.3 Quality group = B-1				207
Determination of physical properties of wheat flour by Brabender extensograph (instrumental)	Energy (E)= 81 cm^2 Resistance (5 cm) = 266 EU Exstensibility = 165 mm Ratio R/Exst. = 1.61				208
Determination of wet gluten content by mechanical means	24.1		%		569

Results relate only to the tested sample. Test report may not be reproduced, except in full, without written approval of the FINSLab

FINSLab

Institute of food technology in Novi Sad

Laboratory for Technology, Quality and Food Safety

Sample: E16110131

Note:

Testing conducted according to:

211 - ICC - STANDARDS, Standard Methods of the International Association for Cereal Science and Technology, ICC - Vienna, 1996.No.107/1
94 – Pravilnik o metodama fizičkih i hemijskih analiza za kontrolu kvaliteta žita, mlinskih i pekarskih proizvoda, testenina i brzo smrznutih testa (Službeni list SFRJ, br. 74/1988) metoda 1.8
79 - Pravilnik o metodama fizičkih i hemijskih analiza za kontrolu kvaliteta žita, mlinskih i pekarskih proizvoda, testenina i brzo smrznutih testa (Službeni list SFRJ, br. 74/1988) metoda 1.10
45 - Pravilnik o metodama fizičkih i hemijskih analiza za kontrolu kvaliteta žita, mlinskih i pekarskih proizvoda, testenina i brzo smrznutih testa (Službeni list SFRJ, br. 74/1988) metoda1.16
177 – Pravilnik o metodama fizičkih i hemijskih analiza za kontrolu kvaliteta žita, mlinskih i pekarskih proizvoda, testenina i brzo smrznutih testa (Službeni list SFRJ, br. 74/1988) metoda 1.12
207 - Pravilnik o metodama fizičkih i hemijskih analiza za kontrolu kvaliteta žita, mlinskih i pekarskih proizvoda, testenina i brzo smrznutih testa (Službeni list SFRJ, br. 74/1988) (metoda 1.25)
208 - Pravilnik o metodama fizičkih i hemijskih analiza za kontrolu kvaliteta žita, mlinskih i pekarskih proizvoda, testenina i brzo smrznutih testa (Službeni list SFRJ, br. 74/1988) (metoda 1.26)
569 – SRPS EN ISO 21415-2:2009 Determination of wet gluten content by mechanical means
* - not accredited method

FINSLab Manager:
Nedeljković
Nataša Nedeljković, M. Sc.

Institute of Food Technology in Novi Sad

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