

**Certificate of Analysis or Examination carried out under the Food Safety
(Sampling and Qualifications) (England) Regulations 2013**

To: [REDACTED]
London Borough of Barnet (Food Safety)
Env Health
Barnet House
1255 High Road
London
N20 0EJ

Report No : AR-19-WP-004323-02
Sample No : 405-2019-33002412
Page : 1 of 2
Status : L: Labelling Irregularity

I, the undersigned Public Analyst for London Borough of Barnet (Food Safety)

certify that at on the 2 March 2019

the sample marked:

Date sample Taken	Reference Number, Description, etc	Weight or Measure
27/02/2019	AP/M13893063 Kosher Deli - Beef Fajita Kosher Deli Seal No: M13893063 Informal PO Number: 100049367	

was received by me from you

I certify that the sample was analysed by me or under my direction and the results are as follows:

Bos taurus (beef)	>99%	
Ovis aries (sheep)	<1%	
Capra hircus (goat)	not detected	
Equus caballus (horse)	not detected	
Gallus gallus (chicken)	not detected	
Meleagris gallopavo (turkey)	not detected	
Sus scrofa (pig)	not detected	
Total Carbohydrate	3.40	g/100 g
Total fat	14.8	g/100 g
Crude Protein (Nx6.25) (Dumas)	19.4	g/100 g
Energy value (kcal)	224	kcal/100 g
Energy value (kJ)	935	kJ/100 g
Hydroxyproline	0.17	g/100 g

My opinion and observations are:

The above results are consistent with the product being made with approximately 98% beef.

Of the seven species tested, the principle DNA found was that of beef; a trace of sheep DNA was also found indicating that some sheep tissue or derivative was present.

However, in this case, there is no evidence that reasonably good practice was not followed and, in my opinion, the results are acceptable, notwithstanding that improvement is possible.

The Food Information Regulations (2014) require that a quantitative declaration for the beef content be given, that "oil" be qualified by the specific name (eg sunflower oil) and that the ingredients of the "beef soup powder" be given. Furthermore the name of the food should be qualified to indicate that it is the filling for a beef fajita.

When the nutrition information values are filled in note should be made of EU rounding guidelines for nutritional information panels which recommend that values in excess of 10g per 100g for fat, saturates, carbohydrate, sugars, fibre and protein be rounded to the nearest whole number and that values for salt in excess of 1g per 100g be rounded to one decimal place.

I further certify that the sample had undergone no change which would affect my results, opinion or observations.

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Certified by me this 9 day of May 2019 at Wolverhampton

Signature [REDACTED]

Name in BLOCK LETTERS [REDACTED]

Status Public Analyst

Email [REDACTED]@PublicAnalystServices.co.uk

Unless requested otherwise, satisfactory and irregular samples are discarded 1 month after the report date, and unsatisfactory and failed samples are discarded 6 months after the report date.

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