



No. 0X-393/14.04.2025r.

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DIRECTOR of the SCIENTIFIC RESEARCH SECTOR:

/Assoc. Prof. Dr. Stefanov, PhD/



ANALYTICAL TEST REPORT

I. The name of the product: Powdered bitter apricot kernels – 200 g ;

II. Date of receipt of specimens/samples for testing in the laboratory:
26/03/2025.

16/04/2025

Sofia

Head of CLSI:

/Assoc. Prof. Dr. Eng. Irena Mihailova/



Laboratory "Chromatographic analysis"

ANALYTICAL TEST REPORT

On request № 28 on 15/04/2025

Applicant: New S Net Ltd., Sofia

Aim of the analysis:

1. Quantitative analysis of Amygdalin in powdered bitter apricot kernels

Methods: HPLC with UV/Vis detector.

Results of analysis:

Sample	Amygdalin content (g/kg)
Powdered bitter apricot kernels <i>Lot. № L023</i>	23.72±2.40

Notes:

1. The results of the analysis relate only to provide sample;
2. The sample was previously treated with methanol extraction according to the method of Bolarinw et al. (Amygdalin content of seeds, kernels, and food products commercially available in the UK, Food Chemistry, Volume 152, 2014, Pages 133-139). The obtained extract was analysed for amygdalin content.

Data: 16/04/2025

Carried out the analysis:
/ Ch. Assist. Prof. Eng. St. Petran, Ph.D./