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ANALYSIS REPORT No. 2608171106 DATE: 17.08.2026 PAGE 1/1

Client:

Groupement des Producteurs
de Gelée Royale
Agrapole 23 rue Jean Baldassini
69364 Lyon Cedex 07
France

22608171106
PA447130

E-Mail: Groupment Producteurs GR
Your order no. 2026-07-01

Our reference no.	: **PI2608130074**		
Product	: Royal Jelly		
Sample description / Batch	: **AD260528**		
Sample received on / transported by	: 03.08.2026 via Parcel service	Seal	: none
Sample temp. when received / stored	: RT	Sampling	: Client
Packaging / Quantity	: Glass container / 10g	Start / End of analysis	: 13.08.2026 / 17.08.2026

ANALYSIS REQUESTED: Sugar spectrum by HPLC-RI (108013)

Parameter	Result	Unit	Method
Fructose (F)	4.2	g/100 g	Annex D.1** (a)
Glucose (G)	4.0	g/100 g	Annex D.1** (a)
Sucrose (S)	0.8	g/100 g	Annex D.1** (a)
Maltose	n.d.	g/100 g	Annex D.1** (a)
Erlose	n.d.	g/100 g	Annex D.1** (a)
Melezitose	n.d.	g/100 g	Annex D.1** (a)
Maltotriose	n.d.	g/100 g	Annex D.1** (a)
Total sugar (F+G+S)	9.0	g/100 g	[1]

n.d. - not detected < 0.5 g/100 g; **Methods according to annexes of ISO 12824:2016

(a) : accredited method. (na) : not accredited method. (1) calculated

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Interpretation:
Regarding the examined parameters the analysed sample complies with the chemical requirements of ISO 12824 of royal jelly.

Dr. Martin Schubert
Responsible Scientist, Certified Food Chemist