

SuperSmart[®]

Test report 25004299

Sample description:	Supersmart Daily Kids Gum
Sample number:	25004299
Sample received:	19 December 2025, 11:45 a.m., courier
Number of samples:	5
Sender:	see above
Sample temperature upon receipt (surface measurement) [°C]:	unrefrigerated
Packaging:	Blister
Test request:	Microbiological and chemical analysis
Batch/lot:	c2512001
Best before:	12.2027
Sample description:	Supersmart Daily Kids Gum 5 blister packs of 10 soft gums
Start of investigation:	19 December 2025
End of study:	19 January 2026

Assessment criteria:

- Regulation (EC) No. 178/2002 (Basic Regulation), last amended on 17 January 2024
- Food and Feed Code (LFGB), last amended on 6 May 2024
- Regulation (EC) No 2073/2005, last amended on 14 February 2020

Microbiological testing

Designation	Result	Unit	Method
Aerobic mesophilic bacterial count	< 100	CFU/g	IK6436, ASU L 00.00-88/1, 2023-04
Escherichia coli	< 10	CFU/g	IK6437, ISO 16649-2, 2001-04 ++
Yeasts	< 100	CFU/g	IK6438, cast plate method on YGC culture medium, at 25°C, 96h ++
Mould	< 100	CFU/g	IK6438, cast plate method on YGC culture medium, at 25°C, 96h ++
Salmonella spp.	Not detectable	in 25g	IK6435, SureTect™ Salmonella species PCR Assay 2025-04 ++

"<": the specified value corresponds to the detection limit

Chemical, chemical-physical and molecular biological investigations

Designation	Result	Unit	Method
Water activity aW value	0.412	-	IK 5662, SOP-CP.07:2021-09 ++

"<": the specified value corresponds to the limit of quantification

The test results refer exclusively to the test material.

The methods marked with "+" are accredited test methods. The tests marked with "++" were carried out by an accredited subcontractor. Changes to parameter lines are indicated by a vertical line |.

The sample data was provided by the customer; the results and evaluation refer exclusively to the sample and the information as received and, if the sampling was carried out by the customer or a third party, do not allow any conclusions to be drawn about the representative nature or actual origin of the sample. This report may only be reproduced in its entirety, without changes or excerpts.

Assessment:

Based on the tests carried out, the sample described above is a commercially available and marketable product.

Klemens

On behalf of Laura Klemens
State-certified food chemist