

AGROLAB LUFA Dr.-Hell-Str. 6, 24107 Kiel

GymBeam Fitness Company GmbH
Kärntner Ring 1
1010 Wien
ÖSTERREICH

Date 09.09.2026
Customer no. 10093858

REPORT

This version replaces the previous test report version of the order 3808575, which hereby loses its validity. If applicable, the number reported after the slash of the analysis number(s) identifies the sample(s) affected by the amendments.

Test report version **2**
Order **3808575**

Dear sir, madam,

Amendments to previous version

Amendments to previous version at order level

Change result/s if applicable Note : At the customer's request, only the nutritional values were included in the test report.

Yours sincerely,



AGROLAB GROUP
Your labs. Your service.

AGROLAB LUFA Service-Team L2, Tel. 0431/1228-338
E-Mail ServiceTeamL2.lufa@agrolab.de
Group leader: Annika Luderer
Food chemist/counter-sampling expert

The activities reported in this document are accredited according to DIN EN ISO/IEC 17025:2018. Only not accredited activities are identified by the symbol "N".

AGROLAB LUFA Dr.-Hell-Str. 6, 24107 Kiel

GymBeam Fitness Company GmbH
Kärntner Ring 1
1010 Wien
ÖSTERREICH

Date 09.09.2026

Customer no. 10093858

REPORT

This version replaces the previous test report version of the order 3808575, which hereby loses its validity. If applicable, the number reported after the slash of the analysis number(s) identifies the sample(s) affected by the amendments.

Test report version **2**
 Order **3808575**
 Sample no. **187178 / 2**
 Invoice recipient **10093722 Gym Beam Slovakia**
 Sample acceptance **11.06.2026**
 Customer sample description **JW (Just Whey) - Cookies & Cream 500g**
 Packaging **1x plastic bottle, 500 g**
 BBD **05.06.2028**

Unit Result Declaration Substance Method

Nutrition values/ingredients

Fructose	g/100g	<0,50			OM	DIN 10758 :1997-05, Berichtigung 2018-09 (mod.)
Glucose	g/100g	<0,50			OM	DIN 10758 :1997-05, Berichtigung 2018-09 (mod.)
Lactose	g/100g	6,82			OM	DIN 10758 :1997-05, Berichtigung 2018-09 (mod.)
Maltose	g/100g	<0,50			OM	DIN 10758 :1997-05, Berichtigung 2018-09 (mod.)
Sucrose	g/100g	<0,50			OM	DIN 10758 :1997-05, Berichtigung 2018-09 (mod.)
Sugar	g/100g	6,82 ^{x)}	5,7		OM	calculated
Crude fat, total	g/100g	4,27	5,2		OM	\$64 LFGB L 17.00-4 : 2017-10 (mod.)
Total dietary fibers	g/100g	2,57			OM	\$64 LFGB L 00.00-18 : 2017-10
Crude protein (Nx6,25)	^{*)} g/100g	73,5	76		OM	REG (EC) 152/2009, III, C, consolidated version : 2024-04

Fatty acid distribution expressed in % of total fatty acids

Octanoic acid / C8:0 / Caprylic acid	%	1,8			OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Decanoic acid / C10:0 / Capric acid	%	2,5			OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Dodecanoic acid / C12:0 / Lauric acid	%	2,2			OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Tetradecanoic acid / C14:0 / Myristic acid	%	7,5			OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Tetradec-9-enoic acid (9Z) / C14:1 (9Z) / Myristoleic acid	%	0,5			OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Pentadecanoic acid (C 15:0)	%	0,9			OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Palmitic acid (C 16:0)	%	31,5			OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Hexadecanoic acid trans-isomers C 16:1 trans	%	<0,1			OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Palmitoleic acid (C 16:1)	%	1,1			OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Hexadecadioic acid C16:2 (n-4)	%	<0,1			OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Hexadecatrienic acid C16:3 omega-3	%	<0,1			OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)

The activities reported in this document are accredited according to DIN EN ISO/IEC 17025:2018. Only not accredited activities are identified by the symbol "x)".



Date 09.09.2026

Customer no. 10093858

REPORT

Test report version

2

Order

3808575

Sample no.

187178 / 2

Unit

Result Declaration

Substance Method

Margaric acid (C 17:0)	%	0,5		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Heptadecenoic acid (C 17:1)	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Stearic acid (C 18:0)	%	9,8		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Octadecenoic acid trans- isomers C 18:1 trans	%	1,3		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Oleic acid C 18:1	%	25,2		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Petroselinic acid C 18:1	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
cis-vaccenic acid C 18:1	%	1,2		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Octadecadienoic acid trans- isomers C 18:2 trans	%	0,7		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Linoleic acid C 18:2 omega-6	%	10,5		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Octadecatetrienic acid, trans- isomers C 18:3 trans	%	<0,4		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
alpha-linolenic acid C 18:3 omega-3	%	0,5		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
gamma-linolenic acid C 18:3 omega-6	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Stearidonic acid C 18:4 omega-3	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Arachic acid C 20:0	%	0,3		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Eicosenoic acid C 20:1	%	0,7		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Eicosadienic acid C 20:2 omega-6	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Eicosatrienoic acid C 20:3 omega-3	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Eicosatrienoic acid C 20:3 omega-6	%	0,3		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Arachidonic acid C 20:4 omega-6	%	0,4		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Eicosapentaenic acid C 20:5 omega-3	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Eicosatetraenic acid C 20:4 omega-3	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Henicosanoic acid C 21:0	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Docosanoic acid C 22:0	%	0,2		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Docosenoic acid trans- isomers C 22:1 trans	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Cetoleinic acid C 22:1	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Eruic acid (docosenic acid) C 22:1	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Docosadienic acid C 22:2 omega-6	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Docosatrienic acid C 22:3	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Docosatetraenic acid C 22:4 omega-6	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Docosapentaenic acid C 22:5 omega-3	%	0,2		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Docosapentaenic acid C 22:5 omega-6	%	<0,1		OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)

x) Single values below the detection or quantification limit were not taken into account.

The activities reported in this document are accredited according to DIN EN ISO/IEC 17025:2018. Only not accredited activities are identified by the symbol "x)".

Date 09.09.2026

Customer no. 10093858

REPORT

Test report version

2

Order

3808575

Sample no.

187178 / 2

	Unit	Result Declaration	Substance	Method
<i>Docosahexaenic acid C 22:6 omega-3</i>	%	<0,1	OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
<i>Tricosanoic acid C 23:0</i>	%	<0,1	OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
<i>Lignoceric acid C 24:0</i>	%	<0,1	OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
<i>Nervonic acid C 24:1</i>	%	<0,1	OM	DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.)
Sum saturated fatty acids	%	57,2 x)	OM	calculated
Sum monounsaturated fatty acids	%	28,7 x)	OM	calculated
Sum polyunsaturated fatty acids	%	11,9 x)	OM	calculated
Sum trans fatty acids	%	2,0 x)	OM	calculated

Explanation: The symbol "<" or n.q. in the result column means, the parameter concerned is not quantifiable at the limit of quantification shown opposite.

Explanation: OM = on original matter; DM = on dry matter base

The calculation of the measurement uncertainties given in the following table is based on the GUM (Guide to the expression of uncertainty in measurement, BIPM, IEC, IFCC, ISO, IUPAC, IUPAP and OIML, 2008) and the Nordtest Report (Handbook for calculation of measurement uncertainty in environmental laboratories (TR 537 (ed. 4) 2017)). This is therefore a very reliable value with a 95% confidence level (confidence interval). Deviations from this are indicated as entries in the column "Deviating determination method".

Measurement uncertainty	Deviating determination method	Parameter
20%		alpha-linolenic acid C 18:3 omega-3, Pentadecanoic acid (C 15:0), Palmitoleic acid (C 16:1), Octanoic acid / C8:0 / Caprylic acid, Octadecenoic acid trans-isomers C 18:1 trans, Octadecadienoic acid trans-isomers C 18:2 trans, Eicosenoic acid C 20:1, cis-vaccenic acid C 18:1
30%	Estimation	Arachic acid C 20:0, Tetradec-9-enoic acid (9Z) / C14:1 (9Z) / Myristoleic acid, Margaric acid (C 17:0), Eicosatrienoic acid C 20:3 omega-6, Docosapentaenoic acid C 22:5 omega-3, Docosanoic acid C22:0, Arachidonic acid C 20:4 omega-6
0,6g/100g	VDLUFAS ASR	Crude fat, total
4%		Crude protein (Nx6,25)
10%		Decanoic acid / C10:0 / Capric acid, Tetradecanoic acid / C14:0 / Myristic acid, Stearic acid (C 18:0), Palmitic acid (C 16:0), Oleic acid C 18:1, Linoleic acid C 18:2 omega-6, Dodecanoic acid / C12:0 / Lauric acid
15%		Lactose
2,0g/100g	Estimation	Total dietary fibers

Norm modification

DGF C-VI 11a : 2016 (mod.) + DGF C-VI 10a : 2016 (mod.): also in milk fats, use original sample without fat extraction with adapted reaction conditions, n-heptane instead of isooctane, Na2SO4 without pre-annealing, testing of GC-FID response with reference
DIN 10758 :1997-05, Berichtigung 2018-09 (mod.): Extension to matrix food and feed; use of a light scattering detector (ELSD), use of a HILIC HPLC column, no determination of turanose, extension of the method for lactose

§64 LFGB L 17.00-4 : 2017-10 (mod.): Extension to matrix dry food

If tagatose is added there will be no distinction between fructose and tagatose.

Start of testing: 11.06.2026

End of testing: 24.06.2026

The results are related only to the samples tested. In cases where the laboratory has not been responsible for sampling, the reported results apply to the samples as received. The laboratory is not responsible for the information provided by the customer. The customer information, if any, presented in this test report is not subject to the accreditation of the laboratory and may affect the validity of the test results. Duplication of this document or of parts of it requires the authorization from laboratory.

In conformity assessment, the economic approach is used as the decision rule (a non-conformity exists if the measurement result is included measurement uncertainty above the specification or standard), as long as nothing else has been determined by corresponding legal or normative bases.

AGROLAB LUFA GmbH

Dr.-Hell-Str. 6, 24107 Kiel, Germany
www.agrolab.de



Date 09.09.2026
Customer no. 10093858

REPORT

Test report version 2
Order 3808575
Sample no. 187178 / 2



AGROLAB LUFA Service-Team L2, Tel. 0431/1228-338
E-Mail ServiceTeamL2.lufa@agrolab.de
Group leader: Annika Luderer
Food chemist/counter-sampling expert

The activities reported in this document are accredited according to DIN EN ISO/IEC 17025:2018. Only not accredited activities are identified by the symbol " * " .