

GymBeam Fitness Company GmbH

Kärtner Ring 1
1010 Wien
Austria



Our Sign : RRU
Date : 30.07.2026

Certificate of analysis 26035624 - 004 partial report A

Sample name : Yum Yum - Vanilla ice cream

Marking of sample : 400 g, manufactured: 13.07.2026

Customer No. : none

Packaging : Plastic vessel

Sample amount : 1 x 518 g

Shipping of sample : Courier Service

Sample entry : 17.07.2026

Entrance temperature : Room temperature

Sample taken : by sender

Begin/end of analysis : 17.07.2026 / 27.07.2026

The test results apply only to the test items described in the report. No responsibility is accepted for the validity of the results if any data or information provided by the customer may affect them. Data provided by the customer are clearly identified. The laboratory assumes no responsibility for the sampling including minimum quantities unless it was carried out by samplers from a company within the GBA Group or on its behalf. In this case, the results apply to the sample as received. The test report may not be published or reproduced, in whole or in part, without the written consent of the issuing company. The general terms and conditions are available at <https://www.gba-group.com/en/general-terms-and-conditions/>.

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Dok.-Nr.: ML 510-01 # 2 V1 E, 511, 19.02.2026

GBA Gesellschaft für Bioanalytik mbH
Goldtschmidtstr. 5, 21073 Hamburg
Telefon +49 (0)40 797172-0
Fax +49 (0)40 797172-27
E-Mail gba-group@gba-group.com
www.gba-group.com

Sitz der Gesellschaft:
Hamburg
Handelsregister:
Hamburg HRB 42774
USt-Id.Nr. DE 118 554 138
St.-Nr. 47/723/00196

Geschäftsführer:
Ralf Murzen,
Ole Borchert,
Alexander Kleinke,
Dr. Dominik Obeloer



seit 1989

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Test Results

Chemical/Physical Test	Result	Unit	Declaration	± MU	MU[%]	MU Source
Energy value in kJ (protein = N x 6,25)	1399	kJ/100 g	1630	490	35	I
Energy value in kcal (protein = N x 6,25)	331	kcal/100 g	385	116	35	I
Fat	6,0	g/100 g	7,9	0,6	10	I
Fatty acids						
Fatty acid, saturated	4,1	g/100 g	4,3	0,41	10	I
Carbohydrates	7,6	g/100 g	5,7	2,3	30	I
Starch	1,0	g/100 g		0,2	20	I
Sugar						
Sugar, total	6,7	g/100 g	5,7	2	30	I
Fructose	<0,20	g/100 g			15	I
Glucose	<0,20	g/100 g			30	I
Sucrose	<0,20	g/100 g			15	VII
Maltose	<0,50	g/100 g			15	VII
Lactose	6,7	g/100 g		1,3	20	I
Protein, F: 6.25	69,2	g/100 g	72	6,9	10	I
Sodium	0,18	g/100 g		0,027	15	I
Salt (from sodium)	0,45	g/100 g	0,37	0,068	15	I
Ash	2,6	g/100 g		0,39	15	I
Moisture	4,2	g/100 g		0,63	15	I

According to the customer specification, carbohydrates were calculated as the sum of analytically determined sugars and starch.

Hamburg, 30.07.2026

This test report is done automatically and is valid without signature.

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Methods

Parameter	Method	DR
Pressure pulping	§ 64 LFGB L 00.00-19/1: 2015-06 ^a ₀	
Energy value in kJ (protein = N x 6,25)	calculated α	
Energy value in kcal (protein = N x 6,25)	calculated α	
Fat	§ 64 LFGB L 17.00-4, mod.: 2017-10 ^a ₀	z
Fatty acids	DGF C-VI 10a: mod. sample preparation according to inhouse method: 2023 ^a ₀	z
Carbohydrates	calculated α	
Starch	R-Biopharm AG Enzytec Stärke E1268, enzymatic: 2011-01 ^a ₀	z
Sugar	HH-MA-M 02-005 # U: 2023-05 ^a ₀	z
Sugar, total	calculated α	
Protein, F: 6.25	§ 64 LFGB L 17.00-15: 2013-08 ^a ₀	z
Sodium	§ 64 LFGB L 00.00-144, ICP-OES: 2019-07 ^a ₀	z
Salt (from sodium)	calculated α	
Ash	§ 64 LFGB L 17.00-3: 1982-05, Cor. 2002-12 ^a ₀	z
Moisture	§ 64 LFGB L 17.00-1: 1982-05, Cor. 2002-12 ^a ₀	z

The methods marked with ^a are accredited methods of the performing laboratory.

Testing laboratory: ₀GBA Hamburg α automatically calculated from the system

MU-Source:

I: According to DIN ISO 11352 as expanded, combined measurement uncertainty with $k = 2$ (95 %), sampling not included

VII: According to expert estimation

Decision rules:

z: In conformity assessment, measurement uncertainty is disregarded and serves as informational data only.