

GymBeam Fitness Company GmbH

Kärtner Ring 1  
1010 Wien  
Austria



Our Sign : RRu  
Date : 24.07.2026

### **Certificate of analysis 26035753 - 009**

Sample name : True Whey - Chocolate Coconut

Marking of sample : 400 g Manufactured: 13.7.2026

Customer No. : none

Packaging : Plastic vessel

Sample amount : 1 x 517 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 / 24.07.2026

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 The test report may not be published or reproduced, in whole or in part, without the written consent of the issuing company.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

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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)   | 1390   | kJ/100 g   | 1605        | 487   | 35    | I         |
| Energy value in kcal (protein = N x 6,25) | 328    | kcal/100 g | 379         | 115   | 35    | I         |
| Fat                                       | 4,6    | g/100 g    | 5,7         | 0,46  | 10    | I         |
| Fatty acids                               |        |            |             |       |       |           |
| Fatty acid, saturated                     | 2,9    | g/100 g    | 3,6         | 0,29  | 10    | I         |
| Carbohydrates                             | 8,7    | g/100 g    | 8,0         | 2,6   | 30    | I         |
| Starch                                    | 2,0    | g/100 g    |             | 0,4   | 20    | I         |
| Sugar                                     |        |            |             |       |       |           |
| Sugar, total                              | 6,7    | g/100 g    | 5,9         | 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                          | 71,7   | g/100 g    | 73          | 7,2   | 10    | I         |
| Sodium                                    | 0,16   | g/100 g    |             | 0,024 | 15    | I         |
| Salt (from sodium)                        | 0,40   | g/100 g    | 0,38        | 0,06  | 15    | I         |
| Ash                                       | 3,1    | g/100 g    |             | 0,47  | 15    | I         |
| Moisture                                  | 4,6    | g/100 g    |             | 0,69  | 15    | I         |

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

Hamburg, 24.07.2026

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

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## Methods

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

The methods marked with <sup>a</sup> are accredited methods of the performing laboratory.

Testing laboratory:  $\alpha$  automatically calculated from the system oGBA Hamburg

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.