RBML FOOD LABS
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Abdel Khalek Bldg.4th Floor
Tel: 961 5 433149 - Fax: 961 5 437249 - Mobile: 961 3 882989 - 961 76 411770
www.rbml-micro.com, Email: ramikhodr@rbml-micro.com

ilac-MRA CYSAB ISO/IEC 17025:2017
No. of Cert.: L042-4
Testing

Sender	Green Chemistry sarl	Received Date	23/01/2026
Sampled By	Green Chemistry sarl	Test Date	06/02/2026
Sent to		Result Date	07/02/2026
Lab N°	1268	Report Date	10/02/2026

Additional information requested

تم استلام العينة وفقاً للشروط المتبعة 20C

Sample Ref. number / Lot number	Product date: purchased / produced / use by	Product	Origin	Test	Result	Normal Value	Method
BACTERIOLOGYmed SHELF LIFE							
26F1837.3 LIG-0525A1	Pro: Exp:	**LIGLILGLIG**		Staphylococcus Coagulase Positive 37°C (cfu/g)	**Not detected** خالية		#NordVal 049
26F1837.3 LIG-0525A1	Pro: Exp:	**LIGLILGLIG**		Salmonella 41.5°C (cfu/25g)	**Not detected** خالية	Not Detected	#SOL 37/04-12/18
26F1837.3 LIG-0525A1	Pro: Exp:	**LIGLILGLIG**		Listeria monocytogenes 37°C (cfu/g)	**Not detected** خالية	Not Detected	BRD 07/017-01/09
26F1837.3 LIG-0525A1	Pro: Exp:	**LIGLILGLIG**		Molds 25°C (cfu/g)	**Not detected** خالية		AOAC 040901
26F1837.3 LIG-0525A1	Pro: Exp:	**LIGLILGLIG**		Ecoli 44°C (cfu/g)	**Not detected** خالية		#AOAC 050601

-The statement of conformity is related only to the items tested above.
-The result mentioned in this report belongs to the samples that have been examined, as received by the laboratory.

Approved By Dr. Rami Khodr

Lab Director :

RBML FOOD LABS
Dr. Rami Khodr

Rev. 5

NB: Refer to the obligatory terms and conditions on the back side of each copy (in Arabic)

LD-Fo-08

*Mean above the norms

#Test Method covered by the above CYSAB Accreditation

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Sender Green Chemistry sarl
Sampled By Green Chemistry sarl
Sent to
Lab N° 1268
Additional information requested

Received Date 23/01/2026
Test Date 06/02/2026
Result Date 07/02/2026
Report Date 11/02/2026

تم استلام العينة وفقاً للشروط المتبعة 20C

Sample Ref. number	Product date: purchased	Product	Origin	Test	Result	Normal Value	Method
Lot number	produced use by						

CHEMISTRY REPORT

26F1837.3 LIG-0525A1	Pro: Exp:	**LIGLILGLIG**	PH	**5.2**		PH Meter
26F1837.3 LIG-0525A1	Pro: Exp:	**LIGLILGLIG**	Water Activity	**0.591**		Water Activity Meter
26F1837.3 LIG-0525A1	Pro: Exp:	**LIGLILGLIG**	ORP	**114**		
26F1837.3 LIG-0525A1	Pro: Exp:	**LIGLILGLIG**	Moisture %	**5.41**		Loss on Drying

Approved By Dr. Rami Khodr

Lab Director :

RBML FOOD lab Dr. Rami Khodr

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www.rbml-micro.com, Email: ramikhodr@rbml-micro.com

Sender: Green Chemistry sarl
Received Date: 23/01/2026
Result Date: 11/02/2026
Ref: 26F 1837
Product: LIGLIGLIG
Lot#:LIG-0525A1

Validation of Product Shelf-life -Accelerated Method

Intrinsic factors			
pH	5.2	**6-8** probable growth of Aerobes i.e food contaminant. **4.5-6** probable growth of yeast i.e. Food spoilage, **3.5-4** probable growth of Molds i.e. food spoilage.	ISO 2917/1999
Water Activity	0.582	**<0.86**: Inhibition of bacterial growth. > **0.86** probable growth of both aerobic and Anaerobic bacteria	ISO 2187:2004
ORP (OXIDATION REDUCTION POTENIAL)	115	**300-500 mv** Aerobic, - **250-100 mv** Anaerobic, - **100-300 mv** Facultative	ISO 2187:2004
Relative humidity	5.42	**< 60 %**	ISO 2187:2004
MAP		**O2 %**	Head space
		N2 %	Head space
		CO2 %	Head space

Result	
Use-by' date	20 months
Best-before' date	

Conclusion

This product is suitable for consumption within 20 months from testing date , or as per manufacturer storage instruction , at a constant temperature .

Decision rule for Best before' date and 'Use by' date					
	pH				
(aw) unit	<3.9	3.9 <4.2	4.2-4.6	>4.6-5.0	>4.6-5.0
<0.88	NG	NG	NG	NG	NG
0.88-0.90	NG	NG	NG	NG	G
>0.90-0.92	NG	NG	NG	G	G
>0.92-0.96	NG	NG	G	G	G
>0.96	NG	G	G	G	G
The food product support the growth of vegitative cells and pathogenic bacteria					
G: Support Growth					
NG: Do not support Growth					

RBML FOOD lab Dr. Rami Khodr

REFERNCE **EU Regulation 2073/2005 and its amendments**
EU Regulation (EU) No 1169/2011
EU Regulation (EC) No 178/2002

Use-by' date is used for highly perishable foods that will present a safety risk if consumed after this date

Best-before' date The date until which a food retains safe if its storage properties and condtions were maintained.

MAP Modified atmospheric packaging

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Dear sir

Based on your request please find enclosed our comments subject to **Accelerated Shelf-Life Study (ASLT) as per FDA 2020 regulation**

the shelf-life evaluation conducted for your product was performed using an **Accelerated Shelf-Life Study (ASLT)** approach.

Study Design

The product was stored under controlled, constant room temperature conditions. Samples were withdrawn and analyzed on a weekly basis throughout the study period in order to monitor stability over time.

Parameters Monitored

At each sampling interval, the following analyses were performed:

Microbiological Parameters

- Relevant microbiological indicators and pathogens, as applicable

Physicochemical Parameters

- pH
- ORP (Oxidation-Reduction Potential)
- Water activity (aw)
- Moisture content
- Other relevant chemical parameters as previously reported

These parameters are essential for evaluating product stability, microbial growth potential, and overall quality throughout storage.

RBML FL
Lab
Dr. Rami Khodr

All results were previously shared and are attached again for your reference.

Regulatory Framework

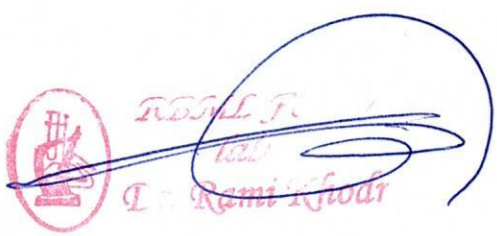
The study and compliance evaluation were conducted in accordance with the following European regulatory references:

- Regulation (EC) No 2073/2005 and its amendments
- Regulation (EU) No 1169/2011
- Regulation (EC) No 178/2002

These regulations establish microbiological criteria, food safety principles, and general food law requirements for products placed on the market.

Kind regards,

End of report



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No. of Cert.: L042-4
Testing

Sender Green Chemistry sarl
Sampled By Green Chemistry sarl
Sent to
Lab N° 998
Additional information requested

Received Date 23/01/2026
Test Date 30/01/2026
Result Date 31/01/2026
Report Date 02/02/2026

تم استلام العينة وفقاً للشروط المتبعة 20C

Sample Ref. number / Lot number	Product date: purchased / produced / use by	Product	Origin	Test	Result	Normal Value	Method
BACTERIOLOGYmed SHELF LIFE							
26F1837.2 LIG-0525A1	Pro: Exp:	**LIGLILGLIG**		Staphylococcus Coagulase Positive 37°C (cfu/g)	**Not detected** خالية		#NordVal 049
26F1837.2 LIG-0525A1	Pro: Exp:	**LIGLILGLIG**		Salmonella 41.5°C (cfu/25g)	**Not detected** خالية	Not Detected	#SOL 37/04-12/18
26F1837.2 LIG-0525A1	Pro: Exp:	**LIGLILGLIG**		Listeria monocytogenes 37°C (cfu/g)	**Not detected** خالية	Not Detected	BRD 07/017-01/09
26F1837.2 LIG-0525A1	Pro: Exp:	**LIGLILGLIG**		Molds 25°C (cfu/g)	**Not detected** خالية		AOAC 040901
26F1837.2 LIG-0525A1	Pro: Exp:	**LIGLILGLIG**		Ecoli 44°C (cfu/g)	**Not detected** خالية		#AOAC 050601

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Approved By Dr. Rami Khodr

Lab Director :

RBML FOOD lab Dr. Rami Khodr

Rev. 5

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#Test Method covered by the above CYSAB Accreditation

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Sender	Green Chemistry sarl	Received Date	23/01/2026
Sampled By	Green Chemistry sarl	Test Date	30/01/2026
Sent to		Result Date	31/01/2026
Lab N°	998	Report Date	11/02/2026

Additional information requested

تم استلام العينة وفقاً للشروط المتبعة 20Ĉ

CHEMISTRY REPORT

Sample Ref. number / Lot number	Product date: purchased produced use by	Product	Origin	Test	Result	Normal Value	Method
26F1837.2 LIG-0525A1	Pro: Exp:	**LIGLILGLIG**		PH	**5.15**		PH Meter
26F1837.2 LIG-0525A1	Pro: Exp:	**LIGLILGLIG**		Water Activity	**0.583**		Water Activity Meter
26F1837.2 LIG-0525A1	Pro: Exp:	**LIGLILGLIG**		ORP	**121**		
26F1837.2 LIG-0525A1	Pro: Exp:	**LIGLILGLIG**		Moisture %	**5.37**		Loss on Drying

Approved By Dr. Rami Khodr

Lab Director :

RBML FOOD lab Dr. Rami Khodr

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No. of Cert.: L042-4
Testing

Sender Green Chemistry sarl
Sampled By Green Chemistry sarl
Sent to
Lab N° 754
Additional information requested

Received Date 23/01/2026
Test Date 23/01/2026
Result Date 29/01/2026
Report Date 11/02/2026

تم استلام العينة وفقاً للشروط المتبعة 20C°

Sample Ref. number / Lot number	Product date: purchased produced use by	Product	Origin	Test	Result	Normal Value	Method
BACTERIOLOGYmed SHELF LIFE							
26F1837.1 LIG-0525A1	Pro: Exp:	**LIGLILGLIG**		Staphylococcus Coagulase Positive 37°C (cfu/g)	**Not detected** خالية		#NordVal 049
26F1837.1 LIG-0525A1	Pro: Exp:	**LIGLILGLIG**		Salmonella 41.5°C (cfu/25g)	**Not detected** خالية	Not Detected	#SOL 37/04-12/18
26F1837.1 LIG-0525A1	Pro: Exp:	**LIGLILGLIG**		Listeria monocytogenes 37°C (cfu/g)	**Not detected** خالية	Not Detected	BRD 07/017-01/09
26F1837.1 LIG-0525A1	Pro: Exp:	**LIGLILGLIG**		Molds 25°C (cfu/g)	**Not detected** خالية		AOAC 040901
26F1837.1 LIG-0525A1	Pro: Exp:	**LIGLILGLIG**		Ecoli 44°C (cfu/g)	**Not detected** خالية		#AOAC 050601

-The statement of conformity is related only to the items tested above.
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Approved By Dr. Rami Khodr

Lab Director :

RBML FOOD lab Dr. Rami Khodr

Rev. 5

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LD-Fo-08

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Lebanon - Chwaifat - Main Road
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www.rbml-micro.com, Email: ramikhodr@rbml-micro.com

Sender Green Chemistry sarl
Sampled By Green Chemistry sarl
Sent to
Lab N° 754
Additional information requested

Received Date 23/01/2026
Test Date 23/01/2026
Result Date 29/01/2026
Report Date 11/02/2026

تم استلام العينة وفقاً للشروط المتبعة 20Ĉ

CHEMISTRY REPORT

Sample Ref. number / Lot number	Product date: purchased produced use by	Product	Origin	Test	Result	Normal Value	Method
26F1837.1 LIG-0525A1	Pro: Exp:	**LIGLILGLIG**		PH	**5.2**		PH Meter
26F1837.1 LIG-0525A1	Pro: Exp:	**LIGLILGLIG**		Water Activity	**0.57**		Water Activity Meter
26F1837.1 LIG-0525A1	Pro: Exp:	**LIGLILGLIG**		ORP	**115**		
26F1837.1 LIG-0525A1	Pro: Exp:	**LIGLILGLIG**		Moisture %	**5.42**		Loss on Drying

Approved By Dr. Rami Khodr

Lab Director :

RBML FOOD lab Dr. Rami Khodr

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Sender Green Chemistry sarl
Sampled By Green Chemistry sarl
Sent to
Lab N° 754
Additional information requested

Received Date 23/01/2026
Test Date 23/01/2026
Result Date 29/01/2026
Report Date 29/01/2026

تم استلام العينة وفقاً للشروط المتبعة 20C

Sample Ref. number / Lot number	Product date: purchased produced use by	Product	Origin	Test	Result	Normal Value	Method

CHEMISTRY REPORT

26F1837.2 / LIG-0525A1	Pro: Exp:	LIGLILGLIG		Gluten (ppm)	19.51	Gluten free <20ppm	AOAC -OMA 2014.03

Codex Standards118-1979 & EU 41-2009(Gluten) ان هذه العينة مطابقة للمواصفات المتبعة تبعا للفحوصات التي اجريت تبعاً لقرار

Approved By Dr. Rami Khodr

Lab Director :

RBML FOOD lab Dr. Rami Khodr

Rev. 4

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LD-Fo-08

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www.rbml-micro.com, Email: ramikhodr@rbml-micro.com

Sender: Green Chemistry sarl
Received Date: 23/01/2026
Result Date: 13/02/2026
Ref: 26F 1837
Product: LIGLILGLIG
Lot#: LIG-0525A1

Nutrition Facts

Serving size	(100g)
Amount Per Serving	
Calories	**370**
	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 25mg	**1%**
Total Carbohydrate 85g	**31%**
Dietary Fiber < 1g	**2%**
Total Sugars 25g	
Includes 7g Added Sugars	**14%**
Protein 7g	**14%**
Vitamin D 0.5mcg	2%
Calcium 203mg	15%
Iron 0.25mg	2%
Potassium 303mg	6%
Vitamin A 10mcg	2%
Vitamin C 0mg	0%
Vitamin K 25mcg	20%
Thiamin 0.52mg	45%
Riboflavin 1mg	80%
Niacin 0.22mg	2%
Vitamin B6 0.61mg	35%
Folate 16mcg	4%
Vitamin B12 0mcg	0%
Pantothenic Acid 0.9mg	20%
Magnesium 58mg	15%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

RBML FOOD lab