

Nutrition Analysis Center

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Feed Commodities, LLC

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Client Code: QD0000556
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Received On: 05Dec2022
Reported On: 13Dec2022

ANALYTICAL REPORT

AR-22-QD-253290-01

Eurofins Sample Code:	464-2022-12050937	Sample Registration Date:	05Dec2022
Client Sample Code:	FC-12022022	Condition Upon Receipt:	acceptable, non-perishable
Sample Description:	Dried Bakery Product	Sample Reference:	

QD025 - Ash	Reference AOAC 942.05	Accreditation ISO/IEC 17025:2017 A2LA 2927.01	Completed 09Dec2022
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Parameter	Result
Ash	3.25 %

QD052 - Protein - Combustion	Reference AOAC 992.15; AOAC 990.03; AOCS Ba 4e-93	Accreditation ISO/IEC 17025:2017 A2LA 2927.01	Completed 12Dec2022
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Parameter	Result
Protein, Combustion	12.44 %
Nitrogen - Combustion	1.99 %
Protein Factor	6.25

QD059 - Fat by Acid Hydrolysis	Reference AOAC 954.02	Accreditation ISO/IEC 17025:2017 A2LA 2927.01	Completed 13Dec2022
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Parameter	Result
Crude Fat By Acid Hydrolysis	10.44 %

QD069 - Fiber, Crude	Reference AOAC 962.09; AOCS Ba 6-84	Accreditation ISO/IEC 17025:2017 A2LA 2927.01	Completed 11Dec2022
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Parameter	Result
Crude Fiber	2.0 %

QD148 - Moisture by Vacuum Oven	Reference AOAC 925.09	Accreditation ISO/IEC 17025:2017 A2LA 2927.01	Completed 07Dec2022
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Parameter	Result
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QD148 - Moisture by Vacuum Oven	Reference AOAC 925.09	Accreditation ISO/IEC 17025:2017 A2LA 2927.01	Completed 07Dec2022
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Parameter	Result
Moisture and Volatiles - Vacuum Oven	7.4 %

QQ167 - Water Activity	Reference AOAC 978.18 mod.	Accreditation ISO/IEC 17025:2017 A2LA 2927.01	Completed 06Dec2022
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Parameter	Result
Water Activity at 25°C	0.485

Respectfully Submitted,




David Gross
Support Services Manager

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