

Eurofins Nutrition Analysis Center

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Feed Commodities, LLC

 Jim Seley  
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 Tacoma, WA 98421

**Client Code:** QD0000556  
**PO#:** 7157T

## ANALYTICAL REPORT

AR-24-QD-018988-01

**Received On:** 11Jan2024  
**Reported On:** 18Jan2024

<b>Eurofins Sample Code:</b>	464-2024-01110925	<b>Sample Registration Date:</b>	11Jan2024
<b>Client Sample Code:</b>	FC-01042024	<b>Condition Upon Receipt:</b>	acceptable, non-perishable
<b>Sample Description:</b>	Dried Bakery Product	<b>Sample Reference:</b>	7517T

<b>QD011 - Aflatoxin by ELISA</b>	<b>Reference</b> Commercial ELISA Test Kit	<b>Completed</b> 16Jan2024
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Parameter	Result
Aflatoxin By ELISA	<5 ppb
Method not applicable for the quantification of the analyte in this sample matrix.	

<b>QD025 - Ash</b>	<b>Reference</b> AOAC 942.05	<b>Accreditation</b> ISO/IEC 17025:2017 A2LA 2927.01	<b>Completed</b> 17Jan2024
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Parameter	Result
Ash	3.49 %

<b>QD052 - Protein - Combustion</b>	<b>Reference</b> AOAC 992.15; AOAC 990.03; AOCS Ba 4e-93	<b>Accreditation</b> ISO/IEC 17025:2017 A2LA 2927.01	<b>Completed</b> 16Jan2024
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Parameter	Result
Protein, Combustion	11.38 %
Nitrogen - Combustion	1.82 %
Protein Factor	6.25

<b>QD059 - Fat by Acid Hydrolysis</b>	<b>Reference</b> AOAC 954.02	<b>Accreditation</b> ISO/IEC 17025:2017 A2LA 2927.01	<b>Completed</b> 16Jan2024
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Parameter	Result
Crude Fat By Acid Hydrolysis	12.27 %

<b>QD069 - Fiber, Crude</b>	<b>Reference</b> AOAC 962.09; AOCS Ba 6-84	<b>Accreditation</b> ISO/IEC 17025:2017 A2LA 2927.01	<b>Completed</b> 17Jan2024
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Parameter	Result
Crude Fiber	3.0 %

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<b>QD069 - Fiber, Crude</b>	<b>Reference</b> AOAC 962.09; AOCS Ba 6-84	<b>Accreditation</b> ISO/IEC 17025:2017 A2LA 2927.01	<b>Completed</b> 17Jan2024
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<b>Parameter</b>	<b>Result</b>
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<b>QD148 - Moisture by Vacuum Oven</b>	<b>Reference</b> AOAC 925.09	<b>Accreditation</b> ISO/IEC 17025:2017 A2LA 2927.01	<b>Completed</b> 16Jan2024
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<b>Parameter</b>	<b>Result</b>
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Moisture and Volatiles - Vacuum Oven	8.1 %
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<b>QD300 - Salt Calculated from Chloride</b>	<b>Reference</b> AOAC 2016.03; AOAC 971.27	<b>Accreditation</b> ISO/IEC 17025:2017 A2LA 2927.01	<b>Completed</b> 18Jan2024
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<b>Parameter</b>	<b>Result</b>
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Salt from Chloride	1.47 %
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<b>QD301 - Salt Calculated from Sodium</b>	<b>Reference</b> AOAC 984.27 mod,927.02 mod,985.01 mod,965.17 mod	<b>Accreditation</b> ISO/IEC 17025:2017 A2LA 2927.01	<b>Completed</b> 18Jan2024
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<b>Parameter</b>	<b>Result</b>
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Salt Calculated From Sodium	1.46 %
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<b>QQ167 - Water Activity</b>	<b>Reference</b> AOAC 978.18 mod.	<b>Accreditation</b> ISO/IEC 17025:2017 A2LA 2927.01	<b>Completed</b> 16Jan2024
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<b>Parameter</b>	<b>Result</b>
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Water Activity at 25°C	0.505
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<b>UMDTC - Salmonella - AOAC-RI 121501</b>	<b>Reference</b> AOAC-RI 121501	<b>Accreditation</b>	<b>Completed</b> 18Jan2024	<b>Sub</b> 1
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<b>Parameter</b>	<b>Result</b>
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Salmonella spp.	Not Detected /25 g
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<b>UMSJD - Moulds - AACC 42-50 mod</b>	<b>Reference</b> AACC 42-50 mod	<b>Accreditation</b>	<b>Completed</b> 18Jan2024	<b>Sub</b> 1
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<b>Parameter</b>	<b>Result</b>
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Mold	22,000 cfu/g
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<b>UMU9F - Moulds - FDA BAM Chapter 18 mod.</b>	<b>Reference</b> FDA BAM Chapter 18 mod.	<b>Accreditation</b>	<b>Completed</b> 18Jan2024	<b>Sub</b> 1
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Parameter	Result
Mold	12,000 cfu/g
Yeast	9,300 cfu/g

Subcontracting partners:

1 - Eurofins Microbiology Laboratories (Des Moines), IA

Respectfully Submitted,



*Anthony Zoutte*

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Anthony Zoutte  
Evening Manager

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