

TEST CERTIFICATE

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Certificate Number: TCHT354803-1 Final

Order Number:

Date Analysis Started: 25/04/2009

Date Reported:

08/05/2009

Lab Ref.	Sample Details	Method Number	Test	Result	Units	Flag
CHT1365933	Desc: Growth Matrix. Date Received: 25/04/2009	AM/C/801	Moisture (Loss on Drying)	4.0	g / 100g	#01
		AM/C/224	Protein (Nx6.25)	36.1	g / 100g	
		AM/C/120	Fat (Acid Hydrolysis)	2.1	g / 100g	
		AM/C/803	Ash	2.5	g / 100g	
		AM/C/901	Total Carbohydrate (by difference)	55.3	g / 100g	
		AM/C/309	Total Dietary Fibre (AOAC)	0.9	g / 100g	
		AM/C/901	Available Carbohydrate (by difference)	54.4	g / 100g	
		AM/C/901	Energy	383	kcal / 100g	
		AM/C/901	Energy	1623	kJ / 100g	
		AM/C/403	Total Sugars (expressed as Glucose)	9.5	g / 100g	
		AM/C/626	Sodium	260	mg / 100g	
		AM/C/107	Saturated Fatty Acids (in sample)	1.21	g / 100g	
		AM/C/107	Monounsaturated Fatty Acids (in sample)	0.64	g / 100g	
		AM/C/107	Polyunsaturated Fatty Acids (in sample)	0.16	g / 100g	
CHT1365934	Desc: Instant Whey Choc Orange BN07. Date Received: 25/04/2009	AM/C/224	Protein (Nx6.38)	82.3	g / 100g	*
CHT1365935	Desc: Micro Whey Strawberry BN:31. Date Received: 25/04/2009	AM/C/224	Protein (Nx6.38)	87.7	g / 100g	*

Disclaimers:

Unless otherwise stated, all results are expressed on an as received basis.

Opinions and interpretations expressed herein are outside the scope of UKAS accreditation.

** Indicates a test which is not included in the UKAS accreditation schedule of this laboratory.

Chemistry Samples will be retained for a period of 30 calendar days from the date reported unless otherwise agreed in writing with the Laboratory.



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#01 Analysed by AM/C/1015 - UKAS accredited

The results for saturated, monounsaturated and polyunsaturated fatty acids in the sample use a 0.956 conversion factor for non fatty acid material in the fat.

The values above for the total monounsaturated fatty acids and total polyunsaturated fatty acids are inclusive of both cis and trans components.



Stewart Green

Technical Section Head Nutritional Chemistry

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