MINNESOTA VALLEY TESTING LABORATORIES, INC.



CERTIFICATE OF ANALYSIS

PROTEIN FACTORY 644 CROSS STREET #6 LAKEWOOD NJ 08701 Page: 1 of 1

Report Date: 17 May 2016 Work Order #: 15546 Account #: 032344

PO #: 8453

Date Received: 11 May 2016

Sampled by: MC Project Name: BCAA

Temperature at Receipt: AMBIENT

		As Received Result		Method Reference	Date Analyzed
16-M72505 31603049 ADVANCED BCAA 2163					
Ash	3	3.63	%	AOAC 923.03	12 May 16
Fat, Mojonnier	(0.28	%	AOAC 989.05	11 May 16
Moisture, Vacuum Oven	2	2.32	%	AOAC 927.05	11 May 16
	•	100 deg/5 hrs vac			
Aerobic Plate Count	Ę	50	CFU/gram	BAM 8th Ed	11 May 16
Coliform Count	•	< 10	CFU/gram	BAM Ch 4	11 May 16
Escherichia coli	•	< 10	CFU/gram	BAM Ch 4	11 May 16
Staphylococcus aureus	•	< 10	CFU/gram	BAM 8th Ed	11 May 16
Mold Count	•	< 10	CFU/gram	BAM 8th Ed	11 May 16
Yeast Count	•	< 10	CFU/gram	BAM 8th Ed	11 May 16
Salmonella (VIDAS)	1	Negative		BAM Ch 5/AOAC 2011.03	11 May 16
Weight for Salmonella	2	25	grams		11 May 16
Total Calories, Calculated		377.60	Kcal/100g	21 CFR 101.9	16 May 16
Carbohydrate	•	16.16	%	Calculated	16 May 16
Protein - Kjel N x 6.38		77.61	%	AOAC 988.05	16 May 16

CFU = Colony Forming Units

Approved by:

Dan O'Connell, Chemistry Lab Manager New Ulm, MN

Mike Smoley, Microbiology Lab Manager New Ulm, MN