

CERTIFICATE OF ANALYSIS

PROTEIN FACTORY
644 CROSS STREET #6
LAKEWOOD NJ 08701

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Report Date: 22 Feb 2016

Work Order #: 07123

Account #: 032344

PO #: 8417

Date Received: 17 Feb 2016

Sampled by: MC

Project Name: WHEY ISOLATE

Temperature at Receipt: AMBIENT

	As Received Result		Method Reference	Date Analyzed
16-M26111 Lot #: 31602023 WHEY ISOLATE VANILLA 2219 POWDER				
Ash	2.73	%	AOAC 923.03	18 Feb 16
Fat, Mojonnier	1.66	%	AOAC 989.05	18 Feb 16
Moisture, Vacuum Oven	5.36	%	AOAC 927.05	18 Feb 16
	100 deg/5 hrs vac			
Aerobic Plate Count	40	CFU/gram	BAM 8th Ed	17 Feb 16
Coliform Count	< 10	CFU/gram	BAM Ch 4	17 Feb 16
Escherichia coli	< 10	CFU/gram	BAM Ch 4	17 Feb 16
Staphylococcus aureus	< 10	CFU/gram	BAM 8th Ed	17 Feb 16
Mold Count	< 10	CFU/gram	BAM 8th Ed	17 Feb 16
Yeast Count	< 10	CFU/gram	BAM 8th Ed	17 Feb 16
Salmonella (VIDAS)	Negative		BAM Ch 5/AOAC 2011.03	17 Feb 16
Weight for Salmonella	100	grams		17 Feb 16
Total Calories, Calculated	375.94	Kcal/100g	21 CFR 101.9	22 Feb 16
Carbohydrate	4.83	%	Calculated	22 Feb 16
Calcium	0.50	%	AOAC 985.01	18 Feb 16
Sodium	0.12	%	AOAC 985.01	18 Feb 16
Protein - Kjeld N x 6.38	85.42	%	AOAC 988.05	22 Feb 16

CFU = Colony Forming Units

Approved by:



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



Jesse L. Portner, Microbiology Lab Manager New Ulm, MN