MINNESOTA VALLEY TESTING LABORATORIES, INC.



CERTIFICATE OF ANALYSIS

PROTEIN FACTORY 644 CROSS STREET #6 LAKEWOOD NJ 08701 Page: 1 of 3

Report Date: 19 May 2016 Work Order #: 15548 Account #: 032344

PO #: 8229

Date Received: 11 May 2016

Sampled by: MC

Project Name: NATIVE WPI
Temperature at Receipt: AMBIENT

		As Received Result		Method Reference	Date Analyzed
16-M72507	31603042 NATIVE WPI 2272				
Ash		2.03	%	AOAC 923.03	12 May 16
Fat, Mojonnier		1.37	%	AOAC 989.05	11 May 16
Moisture, Vacuum Oven		4.49	%	AOAC 927.05	11 May 16
		100 deg/5 hrs vac			
Aerobic Plate Count		< 10	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)		Negative		BAM Ch 5/AOAC 2011.03	11 May 16
Weight for Salmo	Weight for Salmonella		grams		11 May 16
Total Calories, Calculated		380.77	Kcal/100g	21 CFR 101.9	16 May 16
Carbohydrate		2.81	%	Calculated	16 May 16
Calcium		0.40	%	AOAC 985.01	17 May 16
Sodium		0.23	%	AOAC 985.01	17 May 16
Protein - Kjel N x 6.38		89.30	%	AOAC 988.05	16 May 16

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PROTEIN FACTORY 644 CROSS STREET #6 LAKEWOOD NJ 08701 Page: 2 of 3

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Temperature at Receipt: AMBIENT

		As Received Result		Method Reference	Date Analyzed
16-M72508	31603044 NATIVE WPI CHOC 2	2274			
Ash		2.57	%	AOAC 923.03	12 May 16
Fat, Mojonnier		2.79	%	AOAC 989.05	11 May 16
Moisture, Vacuum Oven		4.14	%	AOAC 927.05	11 May 16
		100 deg/5 hrs vac			
Aerobic Plate Count		< 10	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)		Negative		BAM Ch 5/AOAC 2011.03	11 May 16
Weight for Salmonella		25	grams		11 May 16
Fiber, Total Dietary		2.82	%	AOAC 985.29 16th Ed	13 May 16
Total Calories, Calor	ulated	387.11	Kcal/100g	21 CFR 101.9	16 May 16
Carbohydrate		6.41	%	Calculated	16 May 16
Iron		52.46	mg/Kg	SW6010C	17 May 16
Calcium		0.39	%	AOAC 985.01	17 May 16
Sodium		0.22	%	AOAC 985.01	17 May 16
Protein - Kjel N x 6.38		84.09	%	AOAC 988.05	16 May 16

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Project Name: NATIVE WPI
Temperature at Receipt: AMBIENT

		As Received Result		Method Reference	Date Analyzed
16-M72509	31603043 NATIVE WPI VAN 22	73			
Ash		2.58	%	AOAC 923.03	12 May 16
Fat, Mojonnier		1.57	%	AOAC 989.05	12 May 16
Moisture, Vacuum Oven		5.46	%	AOAC 927.05	11 May 16
		100 deg/5 hrs vac			
Aerobic Plate Count		30	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)		Negative		BAM Ch 5/AOAC 2011.03	11 May 16
Weight for Salmonella		25	grams		11 May 16
Total Calories, Calculated		375.69	Kcal/100g	21 CFR 101.9	16 May 16
Carbohydrate		3.50	%	Calculated	16 May 16
Calcium		0.38	%	AOAC 985.01	17 May 16
Sodium		0.25	%	AOAC 985.01	17 May 16
Protein - Kjel N x 6.38		86.89	%	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