

# MINNESOTA VALLEY TESTING LABORATORIES, INC.



1126 N. Front St. ~ New Ulm, MN 56073 ~ 800-782-3557 ~ Fax 507-359-2890

2616 E. Broadway Ave. ~ Bismarck, ND 58501 ~ 800-279-6885 ~ Fax 701-258-9724

1201 Lincoln Highway ~ Nevada, IA 50201 ~ 800-362-0855 ~ Fax 515-382-3885

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MEMBER  
ACIL

## CERTIFICATE OF ANALYSIS

PROTEIN FACTORY  
644 CROSS STREET #6  
LAKEWOOD NJ 08701

Page: 1 of 1

Report Date: 21 May 2016

Work Order #: 15968

Account #: 032344

PO #: 8471

Date Received: 16 May 2016

Sampled by: MC

Project Name: WPI

Temperature at Receipt: AMBIENT

	As Received Result		Method Reference	Date Analyzed
<b>16-M74797</b>	<b>31605065 WHEY ISOLATE 2216</b>			
Ash	2.32	%	AOAC 923.03	17 May 16
Fat, Mojonnier	1.43	%	AOAC 989.05	16 May 16
Moisture, Vacuum Oven	5.32	%	AOAC 927.05	16 May 16
	100 deg/5 hrs vac			
Aerobic Plate Count	10	CFU/gram	BAM 8th Ed	16 May 16
Coliform Count	< 10	CFU/gram	BAM Ch 4	16 May 16
Escherichia coli	< 10	CFU/gram	BAM Ch 4	16 May 16
Staphylococcus aureus	< 10	CFU/gram	BAM 8th Ed	16 May 16
Mold Count	< 10	CFU/gram	BAM 8th Ed	16 May 16
Yeast Count	< 10	CFU/gram	BAM 8th Ed	16 May 16
Salmonella (VIDAS)	Negative		BAM Ch 5/AOAC 2011.03	16 May 16
Weight for Salmonella	25	grams		16 May 16
Total Calories, Calculated	376.59	Kcal/100g	21 CFR 101.9	18 May 16
Carbohydrate	5.74	%	Calculated	18 May 16
Calcium	0.43	%	AOAC 985.01	17 May 16
Sodium	0.14	%	AOAC 985.01	17 May 16
Protein - Kjel N x 6.38	85.19	%	AOAC 988.05	18 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



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MVTL guarantees the accuracy of the analysis done on the sample submitted for testing. It is not possible for MVTL to guarantee that a test result obtained on a particular sample will be the same on any other sample unless all conditions affecting the sample are the same, including sampling by MVTL. As a mutual protection to clients, the public and ourselves, all reports are submitted as the confidential property of clients, and authorization for publication of statements, conclusions or extracts from or regarding our reports is reserved pending our written approval.

AN EQUAL OPPORTUNITY EMPLOYER

## CERTIFICATE OF ANALYSIS

Page: 1 of 1

PROTEIN FACTORY  
644 CROSS STREET #6  
LAKEWOOD NJ 08701

Report Date: 15 Jan 2016  
Work Order #: 02718  
Account #: 032344  
PO #: 8300  
Date Received: 5 Jan 2016  
Sampled by: MC  
Project Name: WHEY ISOLATE  
Temperature at Receipt: AMBIENT

	As Received Result		Method Reference	Date Analyzed
<b>16-M1554 Lot #: 31511173 WHEY ISOLATE 2218 POWDER</b>				
Ash	2.89	%	AOAC 923.03	15 Jan 16
Fat, Acid Hydrolysis	2.52	%	AOAC 16th Ed.	6 Jan 16
Moisture, Vacuum Oven	4.10	%	AOAC 927.05	7 Jan 16
	100 deg/5 hrs vac			
Aerobic Plate Count	60	CFU/gram	BAM 8th Ed	5 Jan 16
Coliform Count	< 10	CFU/gram	BAM Ch 4	5 Jan 16
Escherichia coli	< 10	CFU/gram	BAM Ch 4	5 Jan 16
Staphylococcus aureus	< 10	CFU/gram	BAM 8th Ed	5 Jan 16
Mold Count	10	CFU/gram	BAM 8th Ed	5 Jan 16
Yeast Count	< 10	CFU/gram	BAM 8th Ed	5 Jan 16
Salmonella (VIDAS)	Negative		BAM Ch 5/AOAC 2011.03	5 Jan 16
Weight for Salmonella	100	grams		5 Jan 16
Fiber, Total Dietary	3.65	%	AOAC 985.29 16th Ed	8 Jan 16
Total Calories, Calculated	384.64	Kcal/100g	21 CFR 101.9	7 Jan 16
Carbohydrate	9.97	%	Calculated	15 Jan 16
Calcium	0.44	%	AOAC 985.01	6 Jan 16
Sodium	0.15	%	AOAC 985.01	6 Jan 16
Protein N x 6.25	80.52	%	AOAC 988.05	7 Jan 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

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## CERTIFICATE OF ANALYSIS

PROTEIN FACTORY  
644 CROSS STREET #6  
LAKEWOOD NJ 08701

Page: 1 of 1  
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
<b>16-M26111</b>	<b>Lot #: 31602023</b>			
	<b>WHEY ISOLATE VANILLA 2219 POWDER</b>			
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