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NELAP Accredited, State Laboratory Certification Numbers:
 PADEP: 02-00257, WVDEP: 215, WVDHHR: 9951 CM

CHEMISTRY · MICROBIOLOGY · FOOD SAFETY · CONSUMER PRODUCTS
 WATER · AIR · WASTES · FOOD · PHARMACEUTICALS · NUTRACEUTICALS

PRELIMINARY CERTIFICATE OF ANALYSIS

Date Reported
 Date Received 5/14/2010
 Order Number 1005-00980
 Invoice No.
 Cust # B139
 Sample Date
 Sample Time 0:00

Permit No.
 Cust P.O.

SUBJECT: Healthwise Bars for Analysis

TEST	METHOD	RESULT	UNITS	DATE	TECH
003	Healthwise / (260)-Strawberry Cheesecake-40g				
	Lot Code: 10132A				
	Manufacture Date: 5/12/2010				
Calories	Atwater Calc Factors	400	Cal/100g	05/20/10	CB
Calories from Fat	Calculation	100	Cal/100g	05/20/10	CB
Fat (Mojonnier)	AOAC 18	11.1	%	05/18/10	RDB
Moisture	Calculation	45.2	%	05/20/10	CB
Protein	AOAC 992.23 MOD Combust.	29.7	%	05/17/10	EAV
Moisture	AOAC 18	12.5	%	05/17/10	EAV
Ash	AOAC 18	1.47	%	05/17/10	EAV
Water Activity	AOAC 978.18B(C)	0.582		05/14/10	BB
NUTRIENTS per		40	g	05/20/10	CB
Calories		160		05/20/10	CB
Calories from Fat		40		05/20/10	CB
Fat		4.44	g	05/20/10	CB
Carbohydrates		18.1	g	05/20/10	CB
Protein		11.9	g	05/20/10	CB

◆ This symbol indicates that the parameter is outside of the laboratory's current scope of accredited methods; however, the analysis, with applicable Quality Control, was performed in accordance with the cited method.

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 USDA-EPA-NIOSH Testing Food Sanitation Consulting Chemical and Microbiological Analyses and Research

