



Analysis Report * N PAL Analytical Laboratories 12/05/2016

Product: Cereal Blend

Test Code	Assay/ Analyte	Results	Unites
MVOS	Moisture, vacuum oven, 70c	moisture 10.08	%
PRKR	Protein, Kjeldahi (N x 6.25)	protein 7.87	%
FTHS	Fat, acid hydrolysis, high sugar	fat 2.14	%
FIBER	Fiber, crude	fiber 1.85	%
ASHS	Ash, 525C (fruit, vegs, added sugar)	ash 2.73	%
CAL	Calories, bomb calorimetry	calories 3.75	kcal/g
CAF	Calcium	calcium 0.094	%
PF	Phosphorus	phosphorus 0.269	%
CL	Chloride, soluble	chloride .736	%
		salt 1.21	%
NA	Sodium	sodium 4970	ppm
SRLC	Sugar profile by HPLC		
		Fructose 0.480	%
		Glucose 0.410	%
		Sucrose 8.65	%
		Maltose 0.430	%
		Lactose < 0.200	%
WSTR	Starch, enzymatic, total and gelatinized		
		Total Starch 62.4	%
		Gelatinized Starch 56.1	%
		Percent Gelatinized 90.0	%

