

REPORT OF ANALYSIS



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BATCH NUMBER: 70206800

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CHARLOTTE, NC 28269

CHOCOLATE CHOCOLATE WAFER

<u>ASSAY</u>	<u>ANALYSIS</u>	<u>UNITS</u>	<u>PER SERVING</u>
PROTEIN(N X 6.25)DUMAS METHOD	40.7	GM/100 G	15.5
MOISTURE (60 DEGREE VAC. OVEN)	1.3	GM/100 G	.5
FAT, ACID HYDROLYSIS	33.8	GM/100 G	12.8
ASH	2.4	GM/100 G	.9
TOTAL CARBOHYDRATE	21.8	GM/100 G	8.3
CALORIES	554.	CALORIES/100 G	210.5
CALORIES FROM FAT	304.	CALORIES/100 G	115.5

METHOD REFERENCES

PROTEIN(N X 6.25)DUMAS METHOD  
Official Methods of Analysis of AOAC INTERNATIONAL, 18th Ed., Methods 968.06 and 992.15, AOAC INTERNATIONAL, Gaithersburg, MD, USA, (2005).

MOISTURE (60 DEGREE VAC. OVEN)  
Official Methods of Analysis of AOAC INTERNATIONAL (2005) 18th Ed., AOAC INTERNATIONAL, Gaithersburg, MD, USA, Official Method 925.45. (Modified)

FAT, ACID HYDROLYSIS  
Official Methods of Analysis of AOAC INTERNATIONAL, 18th Ed., Methods 922.06 and 954.02, AOAC INTERNATIONAL, Gaithersburg, MD, USA, (2005).

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METHOD REFERENCES (CONTINUED)

ASH

Official Methods of Analysis of AOAC INTERNATIONAL (2005) 18th Ed., AOAC INTERNATIONAL, Gaithersburg, MD, USA, Official Method 923.03.

TOTAL CARBOHYDRATE

United States Department of Agriculture, Energy Value of Foods, Agriculture Handbook No. 74, pp. 2-11, (1973).

CALORIES

United States Department of Agriculture, "Composition of Foods" Agricultural Handbook, No. 8, pp. 159-160, (1975).

CALORIES FROM FAT

Calculation upon request.