

CHOCOLATE MINT WAFER

DATE ENTERED: 11/16/06

REPORT PRINTED: 11/16/06

FULL NUTRITIONAL BAR INFORMATION

	<u>ANALYSIS</u>	<u>UNIT</u>	<u>PER SERVING</u>
PROTEIN (N X 6.25) DUMAS METHOD	37.4	%	14.212 gm
MOISTURE, 70 DEGREES VAC. OVEN	1.6	%	.608 gm
ASH	1.6	%	.608 gm
TOTAL CARBOHYDRATE	22.8	%	8.664 gm
FAT	36.1	%	13.718 gm

METHOD REFERENCES

PROTEIN (N X 6.25) DUMAS METHOD

Official Methods of Analysis of AOAC INTERNATIONAL (2005) 18th Ed., AOAC INTERNATIONAL, Gaithersburg, MD, USA, Official Methods 968.06 and 922.15.

MOISTURE (70 DEGREE VAC. OVEN)

Official Methods of Analysis of AOAC INTERNATIONAL (2000) 17th Ed., AOAC INTERNATIONAL, Gaithersburg, MD, USA, Official Method 934.06.

ASH

Official Methods of Analysis of AOAC INTERNATIONAL (2000) 17th Ed., AOAC INTERNATIONAL, Gaithersburg, MD, USA, Official Method 934.06.

TOTAL CARBOHYDRATE

Composition of Foods, Agriculture Handbook No. 8, United States Department of Agriculture, pp. 164-165, 1975. United States Department of Agriculture, Energy Value of Foods, Agriculture Handbook No. 74

TOTAL FAT

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