

REPORT OF ANALYSIS



SAMPLE NUMBER: 61101588

BATCH NUMBER: 61101588

DATE ENTERED: 11/06/06

REPORT PRINTED: 11/14/06

VANILLA CREME WAFER

ASSAY	ANALYSIS	UNITS	PER SERVING
PROTEIN(N X 6.25)DUMAS METHOD	42.2	GM/100 G	16.036
MOISTURE (60 DEGREE VAC. OVEN)	1.6	GM/100 G	.608
FAT, ACID HYDROLYSIS	37.9	GM/100 G	14.402
ASH	1.9	GM/100 G	.722
TOTAL CARBOHYDRATE	16.4	GM/100 G	6.232
CALORIES	576.	CALORIES/100 G	218.88
SUGAR PROFILE			
FRUCTOSE BY HPLC	< .1	GM/100 G	< .04
GLUCOSE BY HPLC	< .1	GM/100 G	< .04
SUCROSE BY HPLC	.2	GM/100 G	.08
MALTOSE BY HPLC	.2	GM/100 G	.08
LACTOSE	.3	GM/100 G	.11

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).

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VANILLA CREME WAFER

METHOD REFERENCES (CONTINUED)

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).

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).

SUGAR PROFILE

Official Methods of Analysis of AOAC INTERNATIONAL (2000) 17th Ed., AOAC INTERNATIONAL, Gaithersburg, MD, USA, Official Method 982.14. (Modified)