

Nutrition Analysis Center

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Andria's Food Group

 Rebecca Kenison
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Client Code: QD0010497
PO#: BBQ Sauce

Received On: 22Nov2022
Reported On: 01Dec2022

ANALYTICAL REPORT

AR-22-QD-243513-01

Eurofins Sample Code: 464-2022-11221482	Sample Registration Date: 22Nov2022
Client Sample Code: 001	Condition Upon Receipt: acceptable, non-perishable
Sample Description: Barbeque Sauce Ss=19.84g	Sample Reference:

GU109 - Gluten - Wheat, Rye, & Barley (ELISA)	Reference SENSISpec INgezim Gluten 30.GLU.K2:2020-10	Accreditation	Completed 01Dec2022	Sub 1
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Parameter	Result	Per Serving	Theoretical
Gluten Allergen (ELISA) - Wheat, Rye, & Barley	<3.0 ppm	<3.00 ppm	

QD036 - Calories From Total Fat, Calc	Reference CFR 21-calc.	Accreditation ISO/IEC 17025:2017 A2LA 2927.01	Completed 30Nov2022
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Parameter	Result	Per Serving	Theoretical
Calories From Total Fat, Calc.	4.0 kcal/100 g	1 kcal/Serving	

QD038 - Carbohydrates, Calculated	Reference CFR 21-calc.	Accreditation ISO/IEC 17025:2017 A2LA 2927.01	Completed 01Dec2022
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Parameter	Result	Per Serving	Theoretical
Carbohydrates, Calculated	41.07 %	8.15 g/Serving	

QD03M - Nutrition Facts Panel	Reference Genesis		Completed 01Dec2022
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Parameter	Result	Per Serving	Theoretical
Nutrition Label Format Report	Requested	Requested	

QD041 - Cholesterol in Food	Reference AOAC 994.10 mod.	Accreditation ISO/IEC 17025:2017 A2LA 2927.01	Completed 29Nov2022
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Parameter	Result	Per Serving	Theoretical
Cholesterol	<0.8 mg/100 g	<0.2 mg/Serving	

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QD0EK - Vitamin D (LC-MS/MS)	Reference Huang et al., Rapid Commun. Mass Spectrom 2014, 28	Accreditation ISO/IEC 17025:2017 A2LA 2927.01	Completed 29Nov2022
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Parameter	Result	Per Serving	Theoretical
Total Vitamin D2 and D3	<4 IU/100 g	<0.794 IU/Serving	
Vitamin D2	<4 IU/100 g	<0.794 IU/Serving	
Vitamin D3	<4 IU/100 g	<0.794 IU/Serving	

QD107 - Iron by ICP	Reference AOAC 984.27 mod,927.02 mod,985.01 mod,965.17 mod	Accreditation ISO/IEC 17025:2017 A2LA 2927.01	Completed 30Nov2022
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Parameter	Result	Per Serving	Theoretical
Iron	0.6 mg/100 g	0.1 mg/Serving	

QD148 - Moisture by Vacuum Oven	Reference AOAC 925.09	Accreditation ISO/IEC 17025:2017 A2LA 2927.01	Completed 28Nov2022
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Parameter	Result	Per Serving	Theoretical
Moisture and Volatiles - Vacuum Oven	55.6 %	11.0 g/Serving	

QD179 - Potassium by ICP	Reference AOAC 984.27 mod,927.02 mod,985.01 mod,965.17 mod	Accreditation ISO/IEC 17025:2017 A2LA 2927.01	Completed 30Nov2022
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Parameter	Result	Per Serving	Theoretical
Potassium	205 mg/100 g	40.6 mg/Serving	

QD198 - Sodium by ICP	Reference AOAC 984.27 mod,927.02 mod,985.01 mod,965.17 mod	Accreditation ISO/IEC 17025:2017 A2LA 2927.01	Completed 30Nov2022
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Parameter	Result	Per Serving	Theoretical
Sodium	575 mg/100 g	114 mg/Serving	

QD226 - Calories, Calculated	Reference CFR - Atwater calculation	Accreditation ISO/IEC 17025:2017 A2LA 2927.01	Completed 01Dec2022
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Parameter	Result	Per Serving	Theoretical
Calories Calculated	172 kcal/100 g	34 kcal/Serving	

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Sample Description: Barbeque Sauce Ss=19.84g	Sample Reference:

QD230 - Fiber, Total Dietary	Reference AOAC 991.43	Accreditation ISO/IEC 17025:2017 A2LA 2927.01	Completed 30Nov2022
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Parameter	Result	Per Serving	Theoretical
Total Dietary Fiber	1.1 g/100 g	0.2 g/Serving	

QD250 - Ash	Reference AOAC 942.05	Accreditation ISO/IEC 17025:2017 A2LA 2927.01	Completed 29Nov2022
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Parameter	Result	Per Serving	Theoretical
Ash	2.01 %	0.40 g/Serving	

QD251 - Calcium by ICP	Reference AOAC 984.27 mod,927.02 mod,985.01 mod,965.17 mod	Accreditation ISO/IEC 17025:2017 A2LA 2927.01	Completed 30Nov2022
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Parameter	Result	Per Serving	Theoretical
Calcium	51 mg/100 g	10 mg/Serving	

QD252 - Protein - Combustion	Reference AOAC 990.03; AOAC 992.15	Accreditation ISO/IEC 17025:2017 A2LA 2927.01	Completed 30Nov2022
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Parameter	Result	Per Serving	Theoretical
Protein	0.88 %	0.17 g/Serving	
Nitrogen - Combustion	0.14 %	0.03 g/Serving	
Protein Factor	6.25	6.25	

QD275 - Serving Size (Customer Supplied)	Reference No Reference		Completed 26Nov2022
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Parameter	Result	Per Serving	Theoretical
Unit weight	19.8400 g	19.8400 g	
Units per serving	1	1	1
Serving Size	19.84 g	19.84 g	19.84 g/Serving

QQ051 - Fatty Acid Composition-Sat,Trans,Poly,Mono,&Total	Reference AOAC 996.06 mod.	Accreditation ISO/IEC 17025:2017 A2LA 2927.01	Completed 30Nov2022
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Parameter	Result	Per Serving	Theoretical
cis, cis-Polyunsaturated Fatty Acids	0.12 %	0.02 g/Serving	

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QQ051 - Fatty Acid	Reference	Accreditation	Completed
Composition-Sat,Trans,Poly,Mono,&Total	AOAC 996.06 mod.	ISO/IEC 17025:2017 A2LA 2927.01	30Nov2022

Parameter	Result	Per Serving	Theoretical
cis-Monounsaturated Fatty Acids	0.20 %	0.04 g/Serving	
Total Saturated Fatty Acids	0.10 %	0.02 g/Serving	
Total Fat as Triglycerides	0.44 %	0.09 g/Serving	
Total Trans Fatty Acid Isomers - GC	<0.02 %	<0.01 g/Serving	

QQ129 - Sugar Profile (AOAC, Most Matrices)	Reference	Accreditation	Completed
	AOAC 982.14, mod.	ISO/IEC 17025:2017 A2LA 2927.01	30Nov2022

Parameter	Result	Per Serving	Theoretical
Fructose	<0.15 g/100 g	<0.03 g/Serving	
Glucose	<0.15 g/100 g	<0.03 g/Serving	
Sucrose	22.24 g/100 g	4.41 g/Serving	
Maltose	<0.15 g/100 g	<0.03 g/Serving	
Lactose	<0.15 g/100 g	<0.03 g/Serving	
Total sugars	22.24 g/100 g	4.41 g/Serving	

Subcontracting partners:
1 - Eurofins GeneScan, LA

Respectfully Submitted,




David Gross
Support Services Manager

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