



MycOTOXIN & FOOD LABORATORIES

Department of Food Science and Technology,
College of
Science.

KNUST,

0322394620

0242776558

mycof.analysislab.knust@gmail.com

Report of Analysis No: COA/FSTL/097

Food Lab Sample ID: SBM

Sample Description: Potatoes

Sample Submitted by Client

Receive Date: 10.05.17

Report Date: 22.05.17

Test Required: Physicochemical Analysis

Method Reference: AOAC Official Method 2005.08

Client Sample ID: Potato

Client:

REPORT OF ANALYSIS

SAMPLE CODE	%MOISTUR E	%ASH	%CRUDE FIBRE	%PROTEI N	%FAT	%NFE	%TOTAL CARBOHYDRAT E
AO	73.38± 0.65	0.10± 0.00	1.77± 0.04	0.11± 0.03	3.22± 0.40	21.43± 1.03	23.20± 1.07
RS	73.84± 0.45	0.83± 0.00	0.99± 0.03	0.62± 0.04	1.74± 0.10	21.98± 0.48	22.96± 0.51
AW	75.78± 4.30	1.23± 0.01	0.11± 0.00	3.82± 0.03	3.37± 0.58	15.69± 4.9	15.80± 4.93
OF	71.04± 0.06	1.56± 0.00	0.64± 0.00	1.53± 0.04	4.84± 0.95	20.39± 0.84	21.03± 0.84
TP	74.42± 0.43	0.76± 0.00	0.10± 0.00	0.68± 0.04	2.76± 0.62	21.29± 1.09	21.38± 1.09

SAMPLE CODE	TOTAL CAROTENOIDS (mg/g)	BETA CAROTENE (mg/g)
AO	0.7788	0.0009
RS	0.1097	0.0042
AW	0.1102	0.0027
OF	1.6454	0.0066
TP	0.5273	0.0130

AOAC (2005; 2008) Official Method of Analysis, 16th edition Association of Official Analytical Chemist, Washington DC.

Results shown in this report relate solely to the item submitted for analysis

Reports are not a guarantee of quality of the material of product from which the samples were taken for submission for analysis

This report and any attached files are confidential and legally privileged to submitter only and are reported to the person or persons submitting samples unless instructed otherwise.