

INSTITUTE OF AGRICULTURE AND NATURAL RESOURCES

COLLEGE OF AGRICULTURAL SCIENCES AND NATURAL RESOURCES

Department of Food Science and Technology

The Food Processing Center Laboratory Services

Laboratory Analysis Report

Reporting Date: 7/6/2023 Date Sample(s) Received: 7/5/2023

Report ID: 23-JE-176-JDI-0705

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		Water		
Sample	Description	Activity	рН	
	•			
1	Cranberry cornmeal cookie	0.832		
2	7. sahini ahasalata ahin aat saaliis	0.650		
2	Zucchini chocolate chip oat cookie	0,030		
3	Cranberry bar	0.887	3.79	
	See - Charles and the A. A			

Results approved by:

Jayne Stratton, Ph.D. **Laboratory Supervisor** Date Approved: 7/6/2023

Methods used:

Water activity: AOAC 978.18M

pH:

AOAC 970.21

Unless otherwise noted, samples were received in acceptable condition and analyzed on date received.

FPCLS does not retain samples once results are reported unless a specific request is made.

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END REPORT