
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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Sample	Description	Water Activity	pH
1	Cranberry cornmeal cookie	0.832	
2	Zucchini chocolate chip oat cookie	0.650	
3	Cranberry bar	0.887	3.79

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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246 Food Innovation Center / 1901 N. 21st St. / P.O. Box 8886206 / Lincoln, NE 68588-6206 / (402) 472-2829 / www.fpc.unl.edu

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