

*Laboratory Analysis Report*

Reporting Date: 5/16/2023  
Date Sample(s) Received: 5/15/2023  
Report ID: 23-JE-127-JDI-0515  
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Sample	Description	Water Activity	pH
1	Mock SMBC	Mock Swiss meringue buttercream	0.827 6.36
2	Brigderio	Fudgy chocolate filling	0.809 5.74
3	SMBC	Swiss meringue buttercream	0.856 5.55
4	Coconut filling	Coconut filling	0.798 5.69
5	Chocolate ganache	2:1 ganache	0.836 5.67
6	Russian frosting	Sweetened condensed milk frosting	0.867 5.68

Results approved by: Jayne Stratton, Ph.D.  
Laboratory Supervisor

Date Approved: 5/16/2023

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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