

## 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: 6/21/2023 Date Sample(s) Received: 6/20/2023

Report ID: 23-JE-161-JDI-0620

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Sample	Description	Water Activity	
HL 1	Lavender Honey Cornbread Cookie	0.614	
HL 2	SBA Carrot Cake	0.879	
HL 3	CI Carrot Cake	0.805	

Results approved by:

Jayne Stratton, Ph.D.

Laboratory Supervisor

Date Approved: 6/21/2023

Methods used:

Water activity: AOAC 978.18M

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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