

Laboratory Analysis Report

Company Information: .

Reporting Date: 6/28/2023
Date Sample(s) Received: 6/27/2023
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Sample	Description	Water Activity	pH
Vegan ABC	Vegan american butter cream	0.815	
Rhubarb compote	SBA Carrot Cake	0.946	3.23
Chocolate SMBC	Chocolate swiss meringue buttercream	0.830	
Rhubarb dream bars		0.820	3.26
Rhubarb scone		0.812	

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

Date Approved: 6/28/2023

Methods used:

Water activity: AOAC 978.18M

pH: AOAC 970.21

Note: Water ganache sample was moldy.
Butter ABC sample lid was off when received.
Therefore, these samples were not tested.

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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