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*Laboratory Analysis Report*

Reporting Date: 6/29/2023  
Date Sample(s) Received: 6/28/2023  
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Sample	Description	Water Activity	pH
1-Ends	Double choc. Zucchini cake	0.768	
2-Ends	Nettle cake	0.809	
3-Ends	Rhubarb oat muffin	0.798	

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

Date Approved: 6/29/2023

Methods used:

Water activity: AOAC 978.18M

pH: AOAC 970.21

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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](http://www.fpc.unl.edu)

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