

CERTIFICATE OF ANALYSIS
AR-17-JF-015904-29

Eurofins Sample Code: 813-2017-11160367
 Client Sample Code: MK 9101
 Analysis Date: 11/16/2017

Sample Description: Black Soybean
 Condition Upon Receipt: Acceptable

Test	Result
- Protein - Combustion Method Reference: AOAC 990.03; AOAC 992.15 Protein (DRY BASIS)	44.88 %
QD250 - Ash Method Reference: AOAC 942.05 Ash	4.76 %
QD252 - Protein - Combustion Method Reference: AOAC 990.03; AOAC 992.15 Protein (AS-IS)	40.08 %
QD148 - Moisture by Vacuum Oven Method Reference: AOAC 925.09 Moisture and Volatiles - Vacuum Oven	10.7 %
QD379 - Total Fat from Trans Profile Method Reference: AOAC 996.06 mod. Total Fat as Triglycerides	16.42 %
QD038 - Carbohydrates, Calculated Method Reference: CFR 21-calc. Carbohydrates, Calculated	28.04 %
QD226 - Calories, Calculated Method Reference: CFR - Atwater calculation Calories Calculated	420 kcal/100 g
QD230 - Fiber, Total Dietary Method Reference: AOAC 991.43 Total Dietary Fiber	16.5 %
QQ129 - Sugar Profile (AOAC, Most Matrices) Method Reference: AOAC 982.14, mod. Fructose	0.31 %

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Glucose	<0.15 %
Lactose	<0.15 %
Maltose	<0.15 %
Sucrose	5.38 %
Total sugars	5.69 %

QD380 - Saturated Fat from Trans Profile

Method Reference: AOAC 996.06 mod.

Total Saturated Fatty Acids	2.39 %
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QQ051 - Total Trans Fatty Acids

Method Reference: AOAC 996.06 mod.

Total Trans Fatty Acid Isomers - GC	<0.01 %
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QD381-Mono & Poly Unsaturated Fatty Acids from Trans FAP

Method Reference: AOAC 996.06 mod.

cis, cis-Polyunsaturated Fatty Acids	10.06 %
cis- Monounsaturated Fatty Acids	3.25 %

QD041 - Cholesterol in Food

Method Reference: AOAC 994.10 mod.

Cholesterol	<0.8 mg/100 g
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QD198 - Sodium by ICP

Method Reference: AOAC 984.27, 927.02, 985.01, 965.17 mod

Sodium	0.00400 %
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QD251 - Calcium by ICP

Method Reference: AOAC 984.27, 927.02, 985.01, 965.17 mod

Calcium	0.177 %
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QD107-Iron by ICP

Method Reference: AOAC 984.27, 927.02, 985.01, 965.17 mod

Iron	0.00760 %
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QD179 - Potassium by ICP

Method Reference: AOAC 984.27, 927.02, 985.01, 965.17 mod

Potassium	1.76 %
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CERTIFICATE OF ANALYSIS*AR-17-JF-015904-29***QD036 - Calories From Total Fat, Calc**

Method Reference: CFR 21-calc.

Calories From Total Fat, Calc.

150 kcal/100 g

QD0EK - Vitamin D (LC-MS/MS)

Method Reference: Huang et al., Rapid Commun. Mass Spectrum 2014, 28

Total Vitamin D2 and D3

<4.00 IU/100 g

Vitamin D2

<4.00 IU/100 g

Vitamin D3

<4.00 IU/100 g

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