Midwest Laboratories®

REPORT OF ANALYSIS

ANCHOR INGREDIENTS
Black Soybeans

Sample ID:14819
Lab Number:13266267
Date Sampled:2019-7-15

Analysis	As Received	Units	Limit	Method
Fat (acid hydrolysis)	7.8	%	0.1	AOAC 992.06
Moisture (vacuum oven)	11.5	%	0.1	AOAC variable
Protein	39.2	%	0.1	AOAC992.15
Protein (dry basis)	34.1	%	0.1	AOAC992.15

Fat (acid hydrolysis)
Analysis follows MWL FO 08 which is based on AOAC 922.06. The homogenized sample is treated with hydrochloric acid and then washed at least twice with both petroleum ether and diethyl ether and the solution placed in a pre-weighed container. The ether solution, which contains the dissolved fat, is evaporated and the percent fat determined by the weight gain of the beaker.

Vacuum moisture
Analyses follows MWL FO 002 which references individual AOAC methods for specific materials including beef powders (AOAC 990.19), sugar (AOAC 925.45), flour (AOAC 925.09), pasta (AOAC 926.07), nuts (AOAC 925.40), dried fruits (AOAC 934.06) and others. Samples are weighed in a tin and placed in a special oven that can be sealed, a vacuum produced and temperature regulated. Depending on the material, the amount of sample, vacuum level, temperature, and heating time are followed. After the specified time the samples are re-weighed and the loss in mass is reported as vacuum moisture.

AOAC 992.15 protein
Protein analysis is carried out using MWL FO 014 which is based on AOAC 992.15 and USDA/FSIS CLG-PRO04.03. Samples are weighed and placed in an instrument that combusts the sample and releases nitrogen. The amount of nitrogen is determined and then multiplied by a factor to convert the nitrogen value to a protein value. The standard reporting level is 0.1.