

Food & Nutrition reports and COA

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TEST NEEDS REPORTS THROUGH LAB AGRIFOOD TECHNOLOGY .

Client name	[REDACTED]	Client Id	[REDACTED]	Date sample prepared	24/06/2020
Address	[REDACTED]	Sample ID: Dog Treat	S2020-41283	Issue date :	03/07/2020
Contact	[REDACTED]	Purpose :	Nutrition	Page:	1-4
Document Number	AR2000035	Job No :	J2006-1683	Date Sampled	01/07/2020
Total ingredients tested	17	Test:	Nutritional	Test Needs Report No :	TN2000035

SLNO	CONTENTS	PAGE NO
1	CUSTOMER DETAILS AND SAMPLES	1
2	SUMMARY OF THE TEST	1
3	INGREDIENTS TESTED	1
4	INFORMATION	1-2
5	TEST NEEDS VERIFICATION	2
6	COA	3-4

1.SUMMARY OF THE TEST:

Nutritional ingredients with Dietary fibre balanced

Test results : **Good**

2. INGREDIENTS TESTED :

Ash :Carbohydrates :Energy :Fat :Saturated Fat: Mono unsaturated Fat: Poly unsaturated Fat: Trans Fat:Moisture:Protein :Total Free Sugars

Total Dietary Fibre :Sodium

3.INFORMATION:

Nutrition panels provide information on the average amount of energy (in kilojoules or both in kilojoules and kilocalories), protein, fat, saturated fat, carbohydrate, sugars and sodium (a component of salt) in the food, as well as any other nutrient or biologically active substance claim that requires nutrition information. For example, if a food had a 'good source of fibre' claim then the amount of fibre in the food must be shown in the nutrition information panel.

The nutrition information panel must be presented in a standard format which shows the average amount per serve and per 100g (or 100mL if liquid) of the food. the number of servings of the food, where the weight or volume of the packaged foods is variable, the number of servings of the food per kg, or other units as appropriate.

The word 'slice', 'pack', or 'package' may replace the term 'serving'. For example, one slice of bread (28 g) may be used to represent a serving. The word 'serving' may also be replaced with any other appropriate word describing a common measure or unit including 'metric cup' or 'metric tablespoon'.

Result verified by
Chief Chemist



Test Needs Australia

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ANALYSIS REPORT

Final Report

Job No: J2006-1683
Date Issued: 03-Jul-2020
Report Number: 50989

Attention: Jason Shetty
Client: Plant needs
Address: 21a Nathan Drive
Campbellfield

Purchase Order: Rec'd 24/06/20
Date Sampled:
Date Received: 24-Jun-2020

The following sample was analysed:

Sample ID

S2020-41283	Your Reference	3
	Product	Pet Food
	Description	Dog Treats

Analysis of this sample conducted on 01-Jul-2020

Analysis Results

Determinant		Result Value
Ash (as is) (TP/024)		
S2020-41283	Ash (as is)	6.02 g/100g
Carbohydrates (Difference) (TP/110)		
S2020-41283	Carbohydrates	10.7 g/100g
Energy (Human Nutrition) (TP/110)		
S2020-41283	Energy	1290 kJ/100g
S2020-41283	Energy,	308 calories/100g
Fat by Acid Hydrolysis (TP/050)		
S2020-41283	Fat	12.3 g/100g
Fatty Acid Profile (TP/047)		
S2020-41283	Saturated Fat	4.8 g/100g
S2020-41283	Mono unsaturated Fat	1.9 g/100g
S2020-41283	Poly unsaturated Fat	5.6 g/100g
S2020-41283	Trans Fat	<0.1 g/100g
Oven Moisture (TP/022)		
S2020-41283	Moisture	12.4 g/100g
Kjeldahl (TP/026)		
S2020-41283	Protein (N x 6.25) (as is)	20.2 g/100g
Sugar Profile (TP/036)		
S2020-41283	Total Free Sugars	1.8 g/100g
Total Dietary Fibre (TP/025)		
S2020-41283	Sample Type	Normal Sample for TDF analysis
S2020-41283	Total Dietary Fibre	38.3 g/100g
Metals - ICPMS Major (TP/394)		
S2020-41283	Sodium	560 mg/100g

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Note: All samples are analysed on an as received basis.
 This report is not to be reproduced except in full.

Please refer to the following link for the measurement of uncertainty values for all NATA accredited analysis



^ - NATA Accreditation does not cover the performance of this test/Component.

The sample(s) referred to in this report were analysed for the following determinant(s):

Analysis		Laboratory
Metals - ICPMS Major	TP/394	Food Safety Laboratory
Ash (as is)	TP/024	Quality and Milling Laboratory
Carbohydrates (Difference)	TP/110	Quality and Milling Laboratory
Energy (Human Nutrition)	TP/110	Quality and Milling Laboratory
Fat by Acid Hydrolysis	TP/050	Quality and Milling Laboratory
Fatty Acid Profile	TP/047	Quality and Milling Laboratory
Oven Moisture	TP/022	Quality and Milling Laboratory
Kjeldahl	TP/026	Quality and Milling Laboratory
Sugar Profile	TP/036	Quality and Milling Laboratory
Total Dietary Fibre	TP/025	Quality and Milling Laboratory

The results in this report were authorised by:

Name	Title
Robert Rantino	Laboratory Operations Manager

