



## Certificate of Analysis

Client: Artisan Sourdough Bread

Client Code:

Attn:

Order No:

Ph: 0417836109

Add: 2/22 Payneham Rd  
Stepney

Sample: Potato Bread

Batch code:

Date of Collection: 23.1.18

Time: 11:50 AM

Received in Laboratory on: 23.1.18

Sample temperature on arrival: 24.1°C

Test initiated on: 23.1.18

Sample tested as received in the Laboratory.

Results are representative only of the sample portion submitted.

Laboratory Number: 18010898

Test	Methods	Results
Moisture g/100g	SUBAL	42.8
Fat g/100g	SUBAL	0.8
Protein (TNx6.25) g/100g	SUBAL	8.2
Ash @550°C g/100g	SUBAL	1.8
Energy kJ/100g	SUBAL	958
Total Carbohydrate g/100g	SUBAL	46.4
Saturated Fatty Acids g/100g	SUBAL	0.2
Mono Unsaturated Fatty Acids g/100g	SUBAL	0.1
Poly Unsaturated Fatty Acids g/100g	SUBAL	0.5
Trans Fatty Acids g/100g	SUBAL	<0.1
Sodium mg/100g	SUBAL	450
Total Sugars g/100g	SUBAL	2.5

Sample Test was subcontracted to NATA accredited laboratory No 1240,16438(ALS)



WORLD RECOGNISED  
ACCREDITATION

NATA Accredited Laboratory Number: **18223**

The tests, calibrations or measurement covered by this document have been performed in accordance with NATA requirements which include the requirements of ISO/IEC 17025 and are traceable to Australian national standards of measurement. This document shall not be reproduced, except in full.

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Microbiologist

Date: 9.2.18