



TEST CERTIFICATE

Medcalfe Way Bridge Street Chatteris Cambridgeshire PE16 6QZ England
Telephone: 01354 695858

Page 1 of 2

The Organic Protein Company Ltd
2 Kings Barn Farm Cottages
Peppers Lane
Ashurst, West Sussex
BN44 3BB

Certificate Number: TCHC807205-1 Final
Date Reported: 24/01/2019
Date Analysis Started: 18/01/2019
Order Number:

Lab Ref.	Sample Details	Method Number	Test	Result	Units	Flag
CHC1063835	Desc: Raspberry & Baobab Organic Whey Protein Batch 181115. Date Received: 16/01/2019 Date Tested: 18/01/2019	AM/C/1015	Moisture (Loss on Drying)	6.2	g / 100g	#01
		AM/C/224	Protein (Nx6.38)	61.9	g / 100g	
		AM/C/1015	Total Fat (NMR)	4.3	g / 100g	
		AM/C/803	Ash	3.4	g / 100g	
		AM/C/901	Total Carbohydrate (by difference)	24.2	g / 100g	
		AM/C/309	Total Dietary Fibre (AOAC)	6.0	g / 100g	
		AM/C/901	Available Carbohydrate (by difference)	18.2	g / 100g	
		AM/C/901	Energy	371	kcal / 100g	
		AM/C/901	Energy	1569	kJ / 100g	
		AM/C/1014	Total Sugar	11.1	g / 100g	
		AM/C/1002	Sodium (ICP-OES)	209	mg / 100g	
		AM/C/107	Saturated Fatty Acids (in sample)	2.47	g / 100g	
		AM/C/107	Monounsaturated Fatty Acids (in sample)	1.25	g / 100g	
		AM/C/107	Polyunsaturated Fatty Acids (in sample)	0.39	g / 100g	
CHC1063836	Desc: Raw Cacao & Maco Organic Whey Protein Batch 181116. Date Received: 16/01/2019 Date Tested: 18/01/2019	AM/C/1015	Moisture (Loss on Drying)	5.3	g / 100g	#02
		AM/C/224	Protein (Nx6.38)	59.7	g / 100g	
		AM/C/1015	Total Fat (NMR)	5.5	g / 100g	
		AM/C/803	Ash	4.0	g / 100g	
		AM/C/901	Total Carbohydrate (by difference)	25.5	g / 100g	
		AM/C/309	Total Dietary Fibre (AOAC)	5.1	g / 100g	
		AM/C/901	Available Carbohydrate (by difference)	20.4	g / 100g	
		AM/C/901	Energy	380	kcal / 100g	
		AM/C/901	Energy	1606	kJ / 100g	
		AM/C/1014	Total Sugar	10.5	g / 100g	
		AM/C/1002	Sodium (ICP-OES)	331	mg / 100g	
		AM/C/107	Saturated Fatty Acids (in sample)	3.21	g / 100g	
		AM/C/107	Monounsaturated Fatty Acids (in sample)	1.68	g / 100g	
		AM/C/107	Polyunsaturated Fatty Acids (in sample)	0.37	g / 100g	

#01 Analysed using Ankom automated system.

#02 Analysed using Ankom automated system.

The results for saturated, monounsaturated and polyunsaturated fatty acids in the sample use a 0.956 conversion factor for non fatty acid material in the fat.

The values above for the total monounsaturated fatty acids and total polyunsaturated fatty acids are inclusive of both cis and trans components.



Certificate Number: TCHC807205-1 Final

Page 2 of 2

Juan Oliva

Section Head - Nutritional Chemistry

For and on Behalf of ALS Laboratories (UK) Limited

Disclaimers:

The testing results in this certificate relate only to the samples described above.
Unless otherwise stated, all results are expressed on an as received basis.
Opinions and interpretations expressed herein are outside the scope of UKAS accreditation.
Chemistry Samples will be retained for a period of 14 calendar days from the date reported unless otherwise agreed in writing with the Laboratory.

