

Sample Name: Egg White - Chocolate

Item#	Lot#	790120	
Lab# 288294	PO#		
Analysis: Protein (AOAC)	Method: AOAC	Result: 28.05g/34g	Spec: N/A

*used factor = 6.25 to convert Nitrogen, N2% to protein

Analyzed by: *Tuan Anh Pham* Chemist Approved by: *Wendi Wang* Wendi Wang, PhD, President



Sample Name: Egg White - Vanilla

Item#	Lot#	760120	
Lab# 288293	PO#		
Analysis: Protein (AOAC)	Method: AOAC	Result: 26.62g/33g	Spec: N/A

*used factor = 6.25 to convert Nitrogen, N2% to protein

Analyzed by: *Tuan Anh Pham* Chemist Approved by: *Wendi Wang* Wendi Wang, PhD, President



Sample Name: Egg White - Salted Caramel

Item#	Lot#	770120	
Lab# 288292	PO#		
Analysis: Protein (AOAC)	Method: AOAC	Result: 27.00g/33g	Spec: N/A

*used factor = 6.25 to convert Nitrogen, N2% to protein

Analyzed by: *Tuan Anh Pham* Chemist Approved by: *Wendi Wang* Wendi Wang, PhD, President

