

Analytical Method Information

Analyte	MDL	Reporting Limit	Surrogate %R	Duplicate RPD	Matrix Spike %R	Blank Spike / LCS %R	RPD	RPD
Ash AOAC 923.03-ISO in Food (AOAC 923.03)								
Preservation:Cool 4°C								
Container:Other								
				Amount Required:	Hold Time:10 days			
Ash	0.100	0.100 % (wb)		20				
Calcium, (ICP) AOAC 984.27 in Food (AOAC 984.27)								
Preservation:Cool 4°C								
Container:Other								
				Amount Required:	Hold Time:10 days			
Calcium	0.100	100 mg/100 g		20				
Calories from Fat (Calc) in Food (CALCN)								
Preservation:Cool 4°C								
Container:Other								
				Amount Required:	Hold Time:10 days			
Calories from Fat								
Calories, Total (Calc) in Food (CALCN)								
Preservation:Cool 4°C								
Container:Other								
				Amount Required:	Hold Time:10 days			
Total Calories								
Carbohydrates, Total (by Difference) in Food (BY DIFFERENCE)								
Preservation:Cool 4°C								
Container:Other								
				Amount Required:	Hold Time:10 days			
Total Carbohydrates								
				20				
Cholesterol AOAC 994.10-ISO in Food (AOAC 994.10M)								
Preservation:*** DEFAULT PRESERVATION ***								
Container:*** DEFAULT CONTAINER								
				Amount Required:	Hold Time:14 days			

Cholesterol	1.00	1.00 mg/100 g						
Fatty Acid TG profile in Food (AOAC 996.06M)								
Preservation:Cool 4°C								
Container:Other								
				Amount Required:	Hold Time:10 days			
Total Fat	0.100	0.100 % (wb)						
Saturated Fat	0.100	0.100 % (wb)						
Trans-Fat	0.100	0.100 % (wb)						
Fiber, Total Dietary AOAC 985.29-ISO in Food (AOAC 985.29M)								
Preservation:Cool 4°C								
Container:Other								
				Amount Required:	Hold Time:180 days			
Dietary Fiber, Total								
	0.100	0.100 % (wb)						
Iron, (ICP) AOAC 984.27 in Food (AOAC 984.27)								
Preservation:Cool 4°C								
Container:Other								
				Amount Required:	Hold Time:10 days			
Iron	0.100	100 mg/100 g		20				
Moisture AOAC 984.25-ISO in Food (AOAC 984.25)								
Preservation:Cool 4°C								
Container:Other								
				Amount Required:	Hold Time:180 days			
Moisture	0.100	0.100 % (wb)		20				

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Potassium, (ICP) AOAC 984.27 in Food (AOAC 984.27)							
Preservation:Cool 4°C							
Container:Other							
				Amount Required:	Hold Time:180 days		
Potassium	0.100	100 mg/100 g					
Protein AOAC 992.15-ISO in Food (AOAC 992.15)							
Preservation:Cool 4°C							
Container:Other							
				Amount Required:	Hold Time:365 days		
Protein	0.100	0.100 % (wb)		20			
Sodium, (ICP) AOAC 984.27 in Food (AOAC 984.27)							
Preservation:Cool 4°C							
Container:Other							
				Amount Required:	Hold Time:180 days		
Sodium	0.100	100 mg/100 g		20			
Sugars (YSI) in Food (AOAC 925.05)							
Preservation:Cool 4°C							
Container:Other							
				Amount Required:	Hold Time:10 days		
Sugars (Total as Sucr)	0.100	0.100 % (wb)		20			
Vit. D3-ELISA in Food (ELISA)							
Preservation:Cool 4°C							
Container:Other							
				Amount Required:	Hold Time:180 days		
Vit. D3 (Cholecalciferol)	0.100	100 mcg/100g					