



REPORT OF ANALYSIS

Client : BLACK BELT PROTEIN UNIT 2 16 O'SHEA DRIVE NERANG QLD 4211	Job No. : BLAC30/170224 Quote No. : QT-02094 Order No. : Date Sampled : Date Received : 24-FEB-2017 Sampled By : CLIENT
Attention : CLAYTON MACKINTOSH	Phone : (03) 9644 4849
Project Name :	
Your Client Services Manager : Tim Stobaus	

Lab Reg No.	Sample Ref	Sample Description
V17/003952	1	Blackbelt WPC Chocolate
V17/003953	2	Blackbelt WPI Chocolate
V17/003954	3	Blackbelt WPC Strawberry
V17/003955	4	Blackbelt WPI Strawberry

Lab Reg No.		V17/003952	V17/003953	V17/003954	V17/003955	
Sample Reference	Units	1	2	3	4	Method
Proximates						
Moisture	g/100g	4.8	7.0	5.2	6.6	VL298
Protein (N x 6.38)	g/100g	79.5	86.2	78.6	86.7	VL299

V17/003952

- V17/003958

Protein values are calculated on a dry weight basis.

Paul Adorno, Section Manager

Food Composition - Vic

Accreditation No. 89

7-MAR-2017

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Report No. RN1150173

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Lab Reg No.	Sample Ref	Sample Description
V17/003956	5	Blackbelt WPC Vanilla
V17/003957	6	Blackbelt WPI Vanilla
V17/003958	7	Blackbelt Casein Chocolate

Lab Reg No.		V17/003956	V17/003957	V17/003958	
Sample Reference	Units	5	6	7	Method
Proximates					
Moisture	g/100g	4.5	6.9	5.4	VL298
Protein (N x 6.38)	g/100g	77.3	88.5	79.2	VL299



Paul Adorno, Section Manager
 Food Composition - Vic
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7-MAR-2017



ACCREDITED FOR
**TECHNICAL
 COMPETENCE**

Accredited for compliance with ISO/IEC 17025 - Testing.
 This report shall not be reproduced except in full.
 Results relate only to the sample(s) tested.

This Report supersedes reports: *RN1150013*

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