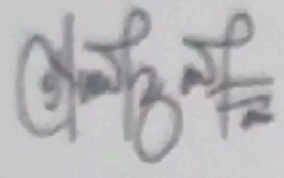


Lab Ref No.: UL2208-A02938

**Certificate of Analysis**  
 SN: RS8940142227700209

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 Noor Azinah Maamin  
 Chemist & Food Analyst  
 IKM No. : M/1973/4360/03 Food Analyst No: MJMM 0623  
 AN1: RA4590780707401190

**KCR DIA ENTERPRISE**  
 TK 1, PT 6252 JALAN TEMBILA, KG RAJA  
 22200 BESUT TERENGGANU  
 MALAYSIA

 Date of Issue: 2022-08-25  
 Date of Received: 2022-08-08  
 Date of Completion: 2022-08-25

Sample Marking: PFT11 ORGA FEED

Sample Description: ONE (1) POWDER SAMPLE SUBMITTED IN PLASTIC CONTAINER

Test Performances Date: 09/08/2022 - 24/08/ 2022

**Remarks:**

1. %Total Carbohydrate = 100 – (%Ash + %Moisture + %Protein + %Fat)
2. Protein Factor: 6.25
3. N.D: Not Detected (Below Detection Limit)
4. Opened / balance samples will be discarded two weeks after issuance of Certificate of Analysis.

Test Description	Unit	Result(s)	Test Method/Equipment/Technique
Total Ash	g/100g	5.3	UNIQ Sdn Bhd - 200901027854 (870956-D) Bridge to
Moisture	g/100g	3.7	In-house Method No: STP/Chem/A05 based on AOAC 20th Edition: 923.03
Protein	g/100g	32.3	In-house Method No: STP/Chem/A04 based on AOAC 20th Edition: 950.46
Total Fat - Soxhlet	g/100g	9.4	In-house Method No: STP/Chem/A03 based on AOAC 20th Edition: 981.10
Carbohydrate (by difference)	g/100g	49.3	In-house Method No: STP/Chem/A02 based on AOAC 20th Edition: 991.36
Energy (by calculation)	kcal/100g	511	In-house Method No: STP/Chem/A06 based on Promerance Food Analysis: Theory and Practice, 2nd Ed. (pg 637)
			In-house Method No: STP/Chem/A01 based on Pearson's The Chemical Analysis of Foods (6th Edition, page 578)

