

CERTIFICATE OF ANALYSIS

RAHMAN FOOD CANNING TECHNOLOGY
16, Lorong 5, Jalan Sentosa,
Kampung Dato Onn,
80350 Johor Bahru, Johor.
Tel : 012-701 2422 Fax :
Attn : Mr Abdul Rahman Bin Muhammad

Certificate No : CN/FDS0042/1011
Sample Log Code : FDS0042/1011
Sample Received Date : 06-Oct-2011
Complete Analysis Date : 12-Oct-2011
Date Issue : 12-Oct-2011

Sample Description : Kuah Laksa Johor
Date Produced: 4/9/2011
Date Expire: 4/9/2012
Temperature and Pressure: 121 celcius at 15 PSI
Technology used: Mini Autoclave

Analysis results :

Parameter	Units	Analysis Result	Standard Method/Technique/Equipment Used
		per 100g	
Crude Protein	g	6.6	MS 1194 : 1991
Fat	g	6.4	In House method LWI-TEC-088 based on AOAC 989.05:1997
Energy	kcal	104	In-house method LWI-TEC-092 and LWI-TEC-093 by calculation based on method of analysis for Nutrition Labelling,AOAC : 1993 and Food Regulations : 1985
Carbohydrate	g	5.1	In-house method LWI-TEC-094 by calculation based on method of analysis for Nutrition Labelling,AOAC : 1993 and Food Regulations : 1985

Remark : -



Teem Chin Mean
Manager
M.Sc., AMIC,
A/2152/4620/04

CERTIFICATE OF ANALYSIS

RAHMAN FOOD CANNING TECHNOLOGY

Certificate No

: CN/FDS0042/1011

Sample: Kuah Laksa Johor		
NUTRITION INFORMATION		
Serving size 180 g		
	Per 100 g	Per serving 180 g
Energy	104 kcal 437 kJ	187 kcal 786 kJ
Carbohydrate	5.1 g	9.2 g
Protein	6.6 g	11.9 g
Fat	6.4 g	11.5 g