CLIENT NAME: Client 1	**REPORT DATE:** July 29, 2025
ORGANIZATION: Demo Organization	**SAMPLE STORAGE:** Ambient Temperature
ADDRESS: 123 Lab Street	**CONDITION OF SAMPLE:** Tested As Received
EMAIL: Isnevisaac@gmail.com	**LAB CONTACT:** 07015568976
PHONE NO: 08012345678	**ENVIRONMENTAL DATA:** Ambient 25°C 50%RH
SAMPLE RECEIVED: 29th July 2025	**CLIENT ID:** JGLSP2502
NATURE OF SAMPLE: Feed	**SAMPLE WEIGHT:** 111.39 g – 470.21 g

Please Note: Sample not requested for after three weeks of completion of analysis will be assumed not needed and will be discarded.

CERTIFICATE OF ANALYSIS

Sample Code	Ash (%)	CHO (%)	Crude Fat (%)	Crude Fibre (%)	ME (kcal/kg)	Moisture (%)	Protein (%)
Method	Furnace (AOAC 942.05, 2000)	AOAC by difference	Soxhlet Extraction (AOAC 920.39)	AOAC 978.10, 2000	Calculated using Atwater factors	Oven (AOAC 930.15 2000)	Kjeldahl (AOAC 942.05 2000)
SMP1001	18.55	43.55	5.95	13.11	2986.30	1.12	17.72
SMP1002	5.42	26.55	12.77	19.85	2898.10	18.24	17.17
SMP1003	15.58	32.30	18.34	13.80	3592.60	3.73	16.25
SMP1004	3.38	47.73	18.51	4.70	3805.10	19.93	5.75
SMP1005	12.36	48.92	1.39	14.74	2771.50	5.35	17.24
SMP1006	14.87	38.63	17.05	6.00	3774.90	6.07	17.38
SMP1007	4.76	33.76	5.58	18.60	2625.40	17.98	19.32
SMP1008	9.53	38.22	17.82	7.56	3823.80	9.59	17.28
SMP1009	17.18	49.34	8.20	4.54	2885.60	16.39	4.35
SMP1010	5.68	80.43	2.16	1.72	3590.40	5.54	4.47
SMP1011	13.16	52.82	9.76	3.23	3138.40	17.35	3.68
SMP1012	17.05	18.97	17.81	19.30	2711.30	18.13	8.74
SMP1013	8.23	49.08	7.42	15.12	3343.00	2.35	17.80
SMP1014	5.59	33.93	19.05	13.46	3561.30	15.73	12.24
SMP1015	18.47	28.97	3.66	16.67	2062.20	17.88	14.35
SMP1016	10.77	24.92	17.92	14.67	3344.40	13.35	18.37
SMP1017	14.99	58.33	6.35	5.42	3267.10	5.85	9.06
SMP1018	6.26	56.45	7.61	2.84	3358.90	16.44	10.40
SMP1019	9.85	41.87	12.48	19.75	3315.60	3.11	12.94
SMP1020	7.77	56.81	2.64	5.38	2948.00	16.45	10.95

Summary interpretation:
Analysis of the feed samples reveals considerable variability in nutritional composition and significant quality concerns. Numerous samples exhibit excessively high moisture, increasing spoilage risk. Protein and metabolizable energy levels are inconsistent, with some samples being nutritionally deficient. Critically, high free fatty acid, peroxide, and acid values across many samples indicate widespread lipid rancidity. This compromises palatability, reduces digestibility, and poses potential health risks for animals. The overall data suggests inconsistent manufacturing practices or poor storage, leading to compromised feed quality and shelf stability below acceptable standards.

JaaGee Application, Training & Research Laboratory engages in nutritional analysis, microbial, and various chemical analysis to improve the quality and healthiness of foods and feeds.

Hannah Signature
Kehinde K. Hannah
HEAD OF LABORATORY

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