

<b>CLIENT NAME:</b> Client 1		<b>REPORT DATE:</b> July 18, 2025							
<b>ORGANIZATION:</b> Demo Organization		<b>SAMPLE STORAGE:</b> Ambient Temperature							
<b>ADDRESS:</b> 123 Lab Street		<b>CONDITION OF SAMPLE:</b> Tested As Received							
<b>EMAIL:</b> lsnevisaac@gmail.com		<b>LAB CONTACT:</b> 07015568976							
<b>PHONE NO:</b> 08012345678		<b>ENVIRONMENTAL DATA:</b> Ambient 25°C 50%RH							
<b>SAMPLE RECEIVED:</b> 18th July 2025		<b>CLIENT ID:</b> JGLSP2501							
<b>SAMPLE WEIGHT:</b> 129.11 g – 364.22 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

Parameter	Method	SMP1001	SMP1002	SMP1003	SMP1004	SMP1005	SMP1006	SMP1007	SMP1008	SMP1009	SMP1010
Ash (%)	Furnace (AOAC 942.05, 2000)	19.84	1.48	2.62	6.49	5.32	19.78	16.51	14.90	16.59	18.65
CHO (%)	AOAC by difference	39.87	63.85	57.31	47.94	44.08	42.25	49.36	30.44	40.90	60.15
Crude Fat (%)	Soxhlet Extraction (AOAC 920.39)	14.01	6.41	4.88	16.56	6.14	15.99	13.03	6.81	16.56	3.47
Crude Fibre (%)	AOAC 978.10, 2000	1.96	11.24	15.88	1.44	8.07	17.95	8.62	17.17	8.80	2.17
ME (kcal/kg)	Calculated using Atwater factors	3323.70	3325.70	3027.60	4020.40	3067.80	3182.70	3424.70	2550.90	3199.60	2867.10
Moisture (%)	Oven (AOAC 930.15 2000)	12.62	12.15	11.91	12.26	17.59	2.69	5.54	12.67	15.32	11.84
Protein (%)	Kjeldahl (AOAC 942.05 2000)	11.70	4.87	7.40	15.31	18.80	1.34	6.94	18.01	1.83	3.72

**Summary interpretation:**

Analysis of the feed samples reveals considerable variability in nutritional profiles. While some batches demonstrate good energy (ME up to 4020 kcal/kg) and protein content, others exhibit critically low protein levels (as low as 1.34%), indicative of severe nutritional inadequacy or potential misclassification, rendering them unsuitable for standard livestock feed without significant supplementation. Elevated moisture in certain samples (up to 17.6%) poses a spoilage risk. High ash content in some suggest potential mineral imbalances or contamination. This wide range implies inconsistent quality control or diverse feed types requiring careful application to avoid deficiencies or safety concerns.

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

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 HEAD OF LABORATORY

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