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	Acid/Titratable Acid Value (mg KOH/g)	Iodine Value (g I2/100g)	Peroxide Value (meq O2/kg)	Saponification Value (mg KOH/g)	Total Free Fatty Acid (% oleic acid)
Method	Titrimetric	Titrimetric	Titrimetric	Titrimetric	Titrimetric
SMP1001	7.23	10.06	13.74	4.68	9.78
SMP1002	17.87	5.23	10.44	18.67	1.57
SMP1003	13.31	1.50	2.15	16.61	16.63
SMP1004	18.23	2.98	5.93	18.10	2.55
SMP1005	10.15	14.47	15.88	13.63	13.33
SMP1006	17.19	10.11	17.57	11.07	15.16
SMP1007	5.21	7.03	2.38	19.97	7.16
SMP1008	13.84	8.99	15.36	15.24	2.19
SMP1009	18.05	1.38	19.39	2.56	6.29
SMP1010	12.17	11.28	19.15	19.02	16.68
SMP1011	18.42	6.63	1.55	8.15	2.25
SMP1012	2.04	17.60	16.03	3.89	8.83
SMP1013	4.87	3.84	15.70	9.92	17.81
SMP1014	3.20	5.91	14.68	14.09	6.69
SMP1015	6.48	2.13	14.46	2.49	6.25
SMP1016	7.29	7.25	10.40	9.89	17.85
SMP1017	15.78	4.58	6.14	9.56	9.73
SMP1018	5.86	19.47	10.75	6.52	8.87
SMP1019	10.90	8.54	4.52	9.53	7.90
SMP1020	11.31	11.35	16.56	6.07	5.20

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

Julius Signature
Julius Gbolade Famoriyo
FELLOW NISLT REG NO: F0256