

<b>CLIENT NAME:</b> Client 1	<b>REPORT DATE:</b> July 19, 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> 19th July 2025	<b>CLIENT ID:</b> JGLSP2501
<b>SAMPLE WEIGHT:</b> 182.37 g – 467.30 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	11.18	58.88	4.66	17.82	3014.60	1.46	6.00
SMP1002	13.83	50.30	4.71	1.54	3169.10	11.29	18.33
SMP1003	10.79	51.40	2.10	18.51	2755.40	4.44	12.76
SMP1004	19.31	37.91	5.29	11.90	2725.30	7.27	18.32
SMP1005	19.64	35.27	18.70	14.27	3431.00	3.69	8.43
SMP1006	16.39	30.29	19.93	3.32	3616.10	14.80	15.27
SMP1007	10.64	55.24	8.63	8.57	3187.90	11.88	5.04
SMP1008	7.85	44.20	6.93	7.78	3080.90	16.01	17.23
SMP1009	13.61	60.51	16.84	2.21	4100.80	2.71	4.12
SMP1010	10.11	39.10	13.54	13.17	3074.60	16.78	7.30
SMP1011	16.74	30.88	14.41	8.87	3145.70	13.76	15.34
SMP1012	17.43	51.64	2.03	13.75	2687.90	4.16	10.99
SMP1013	3.14	64.33	17.49	7.33	4238.50	5.43	2.28
SMP1014	14.02	55.67	15.28	9.55	3771.60	1.24	4.24
SMP1015	3.90	41.66	15.05	8.62	3783.70	11.70	19.07
SMP1016	18.61	54.03	6.61	8.34	2953.70	7.47	4.94
SMP1017	18.67	48.76	4.97	9.94	2632.90	11.78	5.88
SMP1018	3.54	38.00	16.07	14.98	3326.70	18.40	9.01
SMP1019	17.45	35.95	3.67	13.38	2245.10	17.63	11.92
SMP1020	14.61	35.86	12.79	13.76	3203.50	7.53	15.45

**Summary interpretation:**  
 Analysis of feed samples reveals concerning variability in nutritional quality and safety parameters. Several samples exhibit elevated moisture levels, posing a significant risk of mold growth and spoilage, which contravenes safe storage guidelines. Protein content widely ranges, with some samples critically low, indicating inadequate nutritional value for typical livestock requirements. Broad variations in ash, crude fibre, fat, and metabolizable energy further highlight inconsistency, potentially impacting animal performance, feed suitability for intended use, and overall product integrity.

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