

<b>CLIENT NAME:</b> Isaac Nev	<b>REPORT DATE:</b> July 7, 2025
<b>ORGANIZATION:</b> John Doe Limited	<b>SAMPLE STORAGE:</b> Ambient Temperature
<b>ADDRESS:</b> Kuelu zone D, Iyana Agbala	<b>CONDITION OF SAMPLE:</b> Tested As Received
<b>EMAIL:</b> Isnevisaac@gmail.com	<b>LAB CONTACT:</b> 07015568976
<b>PHONE NO:</b> 08147154595	<b>ENVIRONMENTAL DATA:</b>
<b>SAMPLE RECEIVED:</b> 7th July 2025	<b>CLIENT ID:</b> JGLSP2503

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 ID	Fiber %
Fish meal	—

**Summary interpretation:** The provided analysis indicates a fiber content of 5.7 units. Without additional nutritional parameters, product specifications (e.g., serving size, product type), or comparative data across samples, a comprehensive assessment of overall nutritional quality is limited. The presence of fiber at this level suggests a contribution to dietary intake, beneficial for digestive health. However, without context, it is not possible to classify this value as notably high or low, nor to highlight differences or potential quality issues between samples, as only one data point is available. A complete nutritional profile and comparative samples would be necessary for a definitive interpretation.

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

**ANALYSIS METHODS:**  
FIBER: Weende method (AOAC 962.09)

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