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**Certificate Number:** TCHC421755-1 Final

**Date Reported:** 17/03/2017

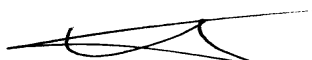
**Date Analysis Started:** 15/03/2017

**Order Number:**

Lab Ref.	Sample Details	Method Number	Test	Result	Units	Flag
CHC594733	Desc: Marrowfat Peas.Date Sampled:07.03.17. Date Received: 08/03/2017	AM/C/1015	Moisture (Loss on Drying)	11.1	g / 100g	
		AM/C/224	Protein (Nx6.25)	22.0	g / 100g	
		AM/C/1015	Total Fat (NMR)	1.3	g / 100g	
		AM/C/803	Ash	2.5	g / 100g	
		AM/C/901	Total Carbohydrate (by difference)	63.1	g / 100g	
		AM/C/309	Total Dietary Fibre (AOAC)	25.2	g / 100g	
		AM/C/901	Available Carbohydrate (by difference)	37.9	g / 100g	
		AM/C/901	Energy	302	kcal / 100g	
		AM/C/901	Energy	1268	kJ / 100g	
		AM/C/1014	Total Sugar	2.3	g / 100g	
		AM/C/1002	Sodium (ICP-OES)	<3	mg / 100g	
		AM/C/107	Saturated Fatty Acids (in sample)	0.24	g / 100g	
		AM/C/107	Monounsaturated Fatty Acids (in sample)	0.42	g / 100g	
		AM/C/107	Polyunsaturated Fatty Acids (in sample)	0.58	g / 100g	

The results for saturated, monounsaturated and polyunsaturated fatty acids in the sample use a 0.956 conversion factor for non fatty acid material in the fat.

The values above for the total monounsaturated fatty acids and total polyunsaturated fatty acids are inclusive of both cis and trans components.



Timothy Lumb

Laboratory Manager - Nutritional Chemistry

For and on Behalf of ALS Food and Pharmaceutical

### Disclaimers:

The testing results in this certificate relate only to the samples described above.  
Unless otherwise stated, all results are expressed on an as received basis.  
Opinions and interpretations expressed herein are outside the scope of UKAS accreditation.  
Chemistry Samples will be retained for a period of 30 calendar days from the date reported unless otherwise agreed in writing with the Laboratory.

