

Nutritional Analysis- Yellow Peas (Spider)

REPORT NUMBER

15-322-4113

REPORT DATE
Nov 18, 2015
RECEIVED DATE
Nov 13, 2015

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37276



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ISSUE DATE
Nov 18, 2015

**MONTANA DEPT OF AGRICULTURE
TRESTON VERMANDEL
321 SOUTH 24TH ST WEST
BILLINGS MT 59101**

REPORT OF ANALYSIS
For: (37276) MONTANA DEPT OF AGRICULTURE
NUTRITIONAL ANALYSIS

Analysis	Level Found		Units	Reporting		Analyst- Date	Verified- Date
	As Received			Limit	Method		
Sample ID: YELLOW PEAS #009 LIBERTY SPIDER Lab Number: 2465390							
Moisture (vacuum oven)	9.9		%	0.1	AOAC variable *	pcm8-2015/11/18	ems4-2015/11/18
Protein	25.0		%	0.1	MWL FO 014 *	smc5-2015/11/18	ems4-2015/11/18
Fat (acid hydrolysis)	0.8		%	0.1	AOAC 922.06 (mod) *	pcm8-2015/11/18	ems4-2015/11/18
Ash	2.1		%	0.1	Ash in Foods *	dtd7-2015/11/18	ems4-2015/11/18
Carbohydrates	62.2		%	0.1	Calculation *	Auto-2015/11/18	Auto-2015/11/18
Calories	356		Cal	0.1	21 CFR PART 101.9 (CALC)	Auto-2015/11/18	Auto-2015/11/18

All results are reported on an AS RECEIVED basis.

Detailed Method Description(s)

Vacuum moisture

Analysis follows MWL FO 002 which references individual AOAC methods for specific materials including beef powders (AOAC 990.19), sugar (AOAC 925.45), flour (AOAC 925.09), pasta (AOAC 926.07), nuts (AOAC 925.40), and others. Samples are weighed in a tin and placed in a special oven that can be sealed, a vacuum produced and temperature regulated. Depending on the material, the amount of sample, vacuum level, temperature, and heating time are followed. After the specified time the samples are re-weighed and the loss in mass is reported as vacuum moisture.

AOAC 992.15 protein

Protein analysis is carried out using MWL FO 014 which is based on AOAC 992.15 and USDA/FSIS CLG-PRO04.03. Samples are weighed and placed in an instrument that combusts the sample and releases nitrogen. The amount of nitrogen is determined and then multiplied by a factor to convert the nitrogen value to a protein value. The standard reporting level is 0.1%

Fat (acid hydrolysis)

Analysis follows MWL FO 08 which is based on AOAC 922.06. The homogenized sample is treated with hydrochloric acid and then washed at least twice with both petroleum ether and diethyl ether and the solution placed in a pre-weighed container. The ether solution, which contains the dissolved fat, is evaporated and the percent fat determined by the weight gain of the beaker.

Ash in foods

Analysis follows MWL FO 022 which references individual AOAC methods for specific materials including meats (900.02, 920.155, 920.153), confectionaries (AOAC 900.02), spices (AOAC 941.12), pastas (AOAC 925.11), and others. The sample is weighed and ashed at the specified temperature (usually 550 degrees C), cooled in a desiccator and re-weighed. The remaining residue is reported as ash.

Calculation

Analytical results are entered into applicable formulas to provide a calculated result which is reported.

Basic Minerals

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MONTANA DEPT OF AGRICULTURE
TRESTON VERMANDEL
321 SOUTH 24TH ST WEST
BILLINGS MT 59101

REPORT OF ANALYSIS
For: (37276) MONTANA DEPT OF AGRICULTURE
NUTRITIONAL ANALYSIS

Analysis	Level Found		Reporting		Analyst- Date	Verified- Date
	As Received	Units	Limit	Method		
Sample ID: GREEN PEAS #04 RICHLAND CRUISER Lab Number: 2465392						
Calcium (total)	925	ppm	5.0	AOAC 2011.14 (mod) *	trh1-2015/11/18	bab2-2015/11/20
Potassium (total)	7490	ppm	10	AOAC 2011.14 (mod) *	trh1-2015/11/18	bab2-2015/11/20
Sodium (total)	n.d.	ppm	25	AOAC 2011.14 (mod) *	trh1-2015/11/18	bab2-2015/11/20
Iron (total)	46.8	ppm	5.0	AOAC 2011.14 (mod) *	trh1-2015/11/18	bab2-2015/11/20

All results are reported on an AS RECEIVED basis., n.d. = not detected , ppm = parts per million, ppm = mg/kg

Detailed Method Description(s)

ME 027

Analysis follows MWL ME 027 which is based on AOAC 2011.14. Samples have been prepared by MWL ME 077 using a wet ash process. Sample analysis involves moving the sample extract into the ICP where it is nebulized and introduced into the high temperature plasma which energizes the electrons of the dissolved minerals/metals. As the energized electrons of the minerals/metals return to ground state, energy is released as light. The emitted wavelength(s) and light intensities are used to identify and quantitate the minerals/metals in the sample