

# Certificate of Analysis

**Submission Reference: Classic Bake House**

**Final Report**

Pre-registration ID: Summer Xia

**Classic Bakehouse  
 Classic Bakehouse  
 35D Hannigan Drive  
 St Johns  
 Auckland 1072  
 New Zealand**

Report Issued: 25-Jul-2017

AsureQuality Reference: [17-149474](#)

Sample(s) Received: 17-Jul-2017 10:45

Temperature of 17-149474-1, 17-149474-3 and 17-149474-4 on receipt in laboratory: Ambient

Temperature of 17-149474-2 on receipt in laboratory: Chilled.

## Results

The tests were performed on the samples as received.

Customer Sample Name: Toast		AsureQuality ID: 17-149474-1	
Sample Description: Toast			
Sample Condition: Acceptable		Sampled Date: 16-Jul-2017 18:00	Manufactured Date: 16-Jul-2017
Specification Code: NIP - Bread - 01		Description: NIP - Bread	
Test	Result	Unit	Method Reference
Complete *	Yes		AsureQuality Method
Ash *	1.8	% m/m	AsureQuality Method
Carbohydrate by Difference	48.3	g/100 g	Calculation
Energy	1260	kJ/100 g	1.2.8 FSANZ Food Standard Code
Moisture *	33.4	% m/m	AsureQuality Method
Protein *	8.6	g/100 g	via Kjeldahl
Saturated Fat	4.5	g/100 g	AsureQuality Method (Based on JAOCS, 62 (1985))
Sugar Profile	7.7	g/100 g	AsureQuality Method (GLC)
Fat SBR	7.9	g/100 g	AOAC 922.06
Sodium	450	mg/100 g	AsureQuality Method (ICP-OES)

Customer Sample Name: Sponge Cake		AsureQuality ID: 17-149474-2	
Sample Description: Cake			
Sample Condition: Acceptable		Sampled Date: 16-Jul-2017 18:00	Manufactured Date: 16-Jul-2017
Specification Code: NIP - Bread - 01		Description: NIP - Bread	
Test	Result	Unit	Method Reference
Complete *	Yes		AsureQuality Method
Ash *	0.6	% m/m	AsureQuality Method
Carbohydrate by Difference	44.0	g/100 g	Calculation
Energy	1520	kJ/100 g	1.2.8 FSANZ Food Standard Code
Moisture *	29.8	% m/m	AsureQuality Method
Protein *	8.9	g/100 g	via Kjeldahl
Saturated Fat	3.6	g/100 g	AsureQuality Method (Based on JAOCS, 62 (1985))
Sugar Profile	26.1	g/100 g	AsureQuality Method (GLC)
Fat SBR	16.7	g/100 g	AOAC 922.06
Sodium	73	mg/100 g	AsureQuality Method (ICP-OES)

AsureQuality has used reasonable skill, care, and effort to provide an accurate analysis of the sample(s) which form(s) the subject of this report. However, the accuracy of this analysis is reliant on, and subject to, the sample(s) provided by you and your responsibility as to transportation of the sample(s). AsureQuality's standard terms of business apply to the analysis set out in this report.

**Customer Sample Name:** Biscuit **AsureQuality ID:** 17-149474-3**Sample Description:** Cookies**Sample Condition:** Acceptable**Sampled Date:** 16-Jul-2017 18:00**Manufactured Date:** 16-Jul-2017**Specification Code:** NIP COOKIES - 01 **Description:** NIP COOKIES

Test	Result	Unit	Method Reference
Ash *	1.4	g/100 g	AsureQuality Method
Carbohydrate by Difference	58.1	g/100 g	Calculation
Energy	2120	kJ/100 g	1.2.8 FSANZ Food Standard Code
Moisture *	5.9	g/100 g	AsureQuality Method
Protein *	7.3	g/100 g	via Kjeldahl
Saturated Fat	19.2	g/100 g	AsureQuality Method (Based on JAOCS, 62 (1985))
Sugar Profile	24.3	g/100 g	AsureQuality Method (GLC)
Fat SBR *	27.3	g/100 g	AOAC 945.44
Sodium	210	mg/100 g	AsureQuality Method (ICP-OES)

**Customer Sample Name:** Danish Pastry **AsureQuality ID:** 17-149474-4**Sample Description:** Pastry**Sample Condition:** Acceptable**Sampled Date:** 16-Jul-2017 18:00**Manufactured Date:** 16-Jul-2017**Specification Code:** NIP - Bread - 01 **Description:** NIP - Bread

Test	Result	Unit	Method Reference
Complete *	Yes		AsureQuality Method
Ash *	2.2	% m/m	AsureQuality Method
Carbohydrate by Difference	49.4	g/100 g	Calculation
Energy	1700	kJ/100 g	1.2.8 FSANZ Food Standard Code
Moisture *	19.8	% m/m	AsureQuality Method
Protein *	10.1	g/100 g	via Kjeldahl
Saturated Fat	12.6	g/100 g	AsureQuality Method (Based on JAOCS, 62 (1985))
Sugar Profile	6.3	g/100 g	AsureQuality Method (GLC)
Fat SBR	18.5	g/100 g	AOAC 922.06
Sodium	420	mg/100 g	AsureQuality Method (ICP-OES)

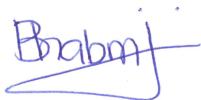
## Analysis Summary

### Auckland Laboratory

Analysis	Method	Accreditation	Authorised by
<b>Sample Preparation</b>			
GC-PREP01, 01-DEFAULT	AsureQuality Method	Not Accredited	Mohammed Bhamji
<b>Ash</b>			
GC-ASH-01, 01-IN_HOUSE_METHOD	AsureQuality Method	Not Accredited	Shivanjani Chand
<b>Carbohydrate by Difference</b>			
GC-CARB02, 03-RESULT_ENTRY	Calculation	IANZ	Mohammed Bhamji
<b>Energy</b>			
GC-ENER01, 01-ENERGY_KJ_FOOD	1.2.8 FSANZ Food Standard Code	IANZ	Mohammed Bhamji
<b>Moisture</b>			
GC-MOIS06, 03-IN_HOUSE_METHOD	AsureQuality Method	Not Accredited	Shivanjani Chand
<b>Moisture</b>			
GC-MOIS07, 04-IN_HOUSE_METHOD	AsureQuality Method	Not Accredited	Mohammed Bhamji
<b>Protein</b>			
GC-PROT03, 13-VIA_NITROGEN	via Kjeldahl	Not Accredited	Mohammed Bhamji
<b>Fatty Acid Profile</b>			
MN-FAP-02, 01-DEFAULT	AsureQuality Method (Based on JAOCS, 62 (1985))	IANZ	Thurkkajini Kankkeya
<b>Sugar Profile</b>			
MN-SUGR01, 01-TOTAL_SUGARS	AsureQuality Method (GLC)	IANZ	Josieka Lal

Analysis	Method	Accreditation	Authorised by
<b>Fat (SBR)</b> GC-FSBR01, 02-CEREALS	AOAC 922.06	IANZ	Zhixiu Wu
<b>Fat (SBR)</b> GC-FSBR01, 06-HIGH_SUGAR	AOAC 945.44	Not Accredited	Zhixiu Wu
<b>Instrumental Analysis of Prepared Samples By ICP-OES For Macro Elements</b> TR-ICPO02, 01-DEFAULT	AsureQuality Method (ICP-OES)	IANZ	Shaheen Prasad

Any tests marked with \* are not accredited for specific matrices or analytes.



**Mohammed Bhamji**  
Analyst



**Shivanjani Chand**  
Analyst



**Josieka Lal**  
Analyst



**Shaheen Prasad**  
Supervisor



**Thurkkajini Kankkeya**  
Laboratory Analyst



**Zhixiu Wu**  
Scientific Analyst

**Accreditation**

