

This report consists of 1 sample(s) Client

Lab: Bromatology

RUT 77465207-8

This report was issued on

December 29, 2022

Customer Identification

Name BIOGRAPES SPA
Attention SANTIAGO ELGUETA
Address PADRE HURTADO CENTRAL 828
City SANTIAGO District: LAS CONDES
Telephone 569 9917 4505

Sample Data

Sample **1.150.838**
Key GRAPE POMACE VITREOUS BIOMATERIAL
Matrix BIOMATERIAL
Sampled by CUSTOMER
Sampling Place
Sampling Date NOT REPORTED

ANALYSIS REQUESTED	RESULTS
<u>PROXIMAL WITH CRUDE FIBER</u>	
MOISTURE	6.60 g/100 g
TOTAL PROTEIN	10.80 g/100 g
TOTAL FAT	8,75 g/100 g
ASH	6,88 g/100 g
RAW FIBER	21,79 g/100 g
NON-NITROGENOUS EXTRACT	45,18 g/100 g
CALORIES	302,67 Kcal/100 g

DATE SAMPLE RECEIVED DATE 20/12/2022 12:00

ANALYSIS STARTED DATE ANALYSIS 23/12/2022 14:00

COMPLETED DATE ANALYSIS 29/12/2022 11:30

FINISHED

This report consists of 1 sample(s) Client

Lab: Bromatology

RUT 77465207-8

This report was issued on

December 29, 2022

REFERENCES:

Moisture, , Q-901/TGA, edition 01- Based on AOAC Official Methods of Analysis, 19th edition 2012, 938.08, 940.26, 945.46, 925.51, 930.30, 920.153, 925.10, 923.03, NCh841.Of78 - Thermogravimetry Total

Nitrogen, NCh2748.Of2019 (F: 6.25)

Fat Matter, , Q-009/EE edition 03 - Based on: AOAC Official Methods of Analysis, 20th edition 2016, 920.39, 920.85 - Ethereal Extract.

Ash,,, Q-901/TGA, edition 01- Based on AOAC Official Methods of Analysis, 19th edition 2012, 938.08, 940.26, 945.46, 925.51, 930.30, 920.153, 925.10, 923.03, NCh841.Of78 - Thermogravimetry

Crude Fiber,, Q-012/FCR edition 03 - Based on: AOAC Official Methods of Analysis, 19th edition 2012, 962.09 - Gravimetry Non-nitrogenous

extract,, Q-013/ENN, edition 02 - Based on: AOAC 19th edition 2012, 986.25 - Calculation.

Calories, , Q-014/CAL, 02 edition - Based on Methods of Analysis for Nutrition Labelling , pg. 106 - Calculation

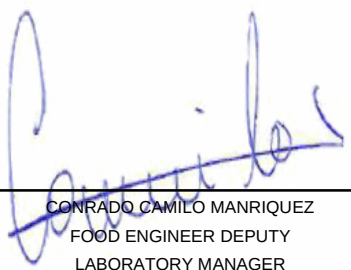
The sample was delivered to the Laboratory by the client. The results issued in this report are valid only for the tested sample as received.

All tests, unless otherwise indicated, were performed at Analab Chile S.A. at the address indicated in the footer. This analysis report may not be reproduced in whole or in part without the permission of Analab Chile S.A.

The institution or person to whom this document is presented can verify it on the web page www.analab.cl.

Verification Code

THQQFVtLKuLAEm2BjA9PA7a9U7gLO2nQLOr+u2X37SrE=


CONRADO CAMILO MANRIQUEZ
FOOD ENGINEER DEPUTY
LABORATORY MANAGER
JORGE ESPINOZA MUNITA
CHEMISTRY GRADUATE
GENERAL MANAGER

ANALAB CHILE S.A. is the Official Laboratory of the Agriculture and Livestock Service in: Wines and Alcohols, Livestock Products, Pesticides and Fertilizers since 1988.