



FSNS[®]

Food Safety Net Services

258 W Turbo, San Antonio, TX 78216, Phone 210/384-3426 Fax 210/308-8730

Analytical Results

Contact: Shelly ODonin
Customer: Puppy Belly Deli
 3420 E. Stanford Drive

Paradise Valley, AZ 85253

Phone: 480-261-0537

Fax: --

Report Number: 12-105313

Report Date: 9/7/2012

Samples Received: 08/24/2012

Start of Testing: 08/24/2012

Check Number:

PO Number:

Billing Code	Sample Date	Sample Number	Sample Description	Analyses - FSNS Method Number	Result	Units
CRF01	8/23/2012	1	Chicken with Brown Rice and Veggies Composite Type: None	Crude Fiber	0.60	%
ASH01	8/23/2012	1		Percent Ash #C05.1 (AOAC)	1.17	%
FAT02	8/23/2012	1		Percent Fat, Acid Hydrolysis #C01.2 (AOAC)	2.25	%
PRO01	8/23/2012	1		Percent Protein #C03.1 (AOAC)	9.51	%
VACMOI	8/23/2012	1		Vacuum Moisture #C02.2 (AOAC)	71.65	%
CRF01	8/23/2012	2	Beef and Potato with Veggies Composite Type: None	Crude Fiber	1.30	%
ASH01	8/23/2012	2		Percent Ash #C05.1 (AOAC)	1.59	%
FAT02	8/23/2012	2		Percent Fat, Acid Hydrolysis #C01.2 (AOAC)	4.20	%
PRO01	8/23/2012	2		Percent Protein #C03.1 (AOAC)	10.06	%
VACMOI	8/23/2012	2		Vacuum Moisture #C02.2 (AOAC)	73.59	%
CRF01	8/23/2012	3	Turkey with WW Pasta and Cranberries Composite Type: None	Crude Fiber	0.50	%
ASH01	8/23/2012	3		Percent Ash #C05.1 (AOAC)	1.04	%
FAT02	8/23/2012	3		Percent Fat, Acid Hydrolysis #C01.2 (AOAC)	2.60	%
PRO01	8/23/2012	3		Percent Protein #C03.1 (AOAC)	10.41	%
VACMOI	8/23/2012	3		Vacuum Moisture #C02.2 (AOAC)	69.90	%

Billing Code	Sample Date	Sample Number	Sample Description	Analyses - FSNS Method Number	Result	Units
CRF01	8/23/2012	4	Fish and Sweet Potato Composite Type: None	Crude Fiber	0.60	%
ASH01	8/23/2012	4		Percent Ash #C05.1 (AOAC)	1.75	%
FAT02	8/23/2012	4		Percent Fat, Acid Hydrolysis #C01.2 (AOAC)	2.95	%
PRO01	8/23/2012	4		Percent Protein #C03.1 (AOAC)	7.29	%
VACMOI	8/23/2012	4		Vacuum Moisture #C02.2 (AOAC)	77.45	%
CRF01	8/23/2012	5	Puppy Loves WW Crackers Composite Type: None	Crude Fiber	2.30	%
ASH01	8/23/2012	5		Percent Ash #C05.1 (AOAC)	2.06	%
FAT02	8/23/2012	5		Percent Fat, Acid Hydrolysis #C01.2 (AOAC)	3.63	%
PRO01	8/23/2012	5		Percent Protein #C03.1 (AOAC)	12.79	%
VACMOI	8/23/2012	5		Vacuum Moisture #C02.2 (AOAC)	5.15	%
CRF01	8/23/2012	6	Chicken Jerky Composite Type: None	Crude Fiber	0.20	%
ASH01	8/23/2012	6		Percent Ash #C05.1 (AOAC)	4.01	%
FAT02	8/23/2012	6		Percent Fat, Acid Hydrolysis #C01.2 (AOAC)	5.23	%
PRO01	8/23/2012	6		Percent Protein #C03.1 (AOAC)	73.95	%
VACMOI	8/23/2012	6		Vacuum Moisture #C02.2 (AOAC)	11.09	%
CRF01	8/23/2012	7	Beef Jerky Composite Type: None	Crude Fiber	1.20	%
ASH01	8/23/2012	7		Percent Ash #C05.1 (AOAC)	3.11	%
FAT02	8/23/2012	7		Percent Fat, Acid Hydrolysis #C01.2 (AOAC)	16.02	%
PRO01	8/23/2012	7		Percent Protein #C03.1 (AOAC)	59.07	%
VACMOI	8/23/2012	7		Vacuum Moisture #C02.2 (AOAC)	15.22	%

Sample Temperature Upon Receipt:	Room Temperature
Remarks:	Printed on: 09/07/2012 07:57:43 PM
All results contained in the above report relate only to the items tested. All Samples Received in Satisfactory Condition Unless Noted Otherwise	For Questions or Comments Contact: Dustin Morgenroth 210-308-0675

Supervisor Approval By: Melissa Rodriguez

Signature: 