

Nutritional Analysis Report

| RLFT Client Company Name: | Koop Endurance Services | Sample Description: | Icy Mango Hill Aid | |
|---------------------------|-------------------------|---------------------|---------------------------|--|
| RLFT Client Contact: | Jason Koop | ESS Invoice #: | 24-07726 | |
| RLFT Client Phone Number: | N/A | ESS Lab #: | 26783 | |
| RLFT Client Email: | <u>N/A</u> | Date Received: | 5/6/2024 | |
| RLFT Salesperson Contact: | Bronte Boyadzhyan | Date Reported: | 5/29/2024 | |
| RLFT Salesperson Phone #: | (562) 448-8351 | Analyst: | Exact Scientific Services | |
| RLFT PO #: | M13054 | Approved By: | Katie Hallaian | |

Nutrition Facts

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|-------------------|-------------------|---------------------|-------|-------------------|
| Description | Analyte | Results per Serving | Units | Method |
| Calories | | 98.2 | kCal | 21 CFR part 101.9 |
| Calories from Fat | | 10.4 | kCal | AOAC |
| Moisture | | 76.4 | g | AOAC |
| Ash | | 0.45 | g | AOAC |
| Total Fat | | 1.15 | g | AOAC |
| | Saturated Fat | 0.20 | g | AOCS |
| | Mono-unsaturated | 0.10 | g | AOCS |
| | Poly-unsaturated | 0.85 | g | AOCS |
| | Trans Fatty Acids | ND | g | AOCS |
| Cholesterol | | ND | mg | AOAC |
| Protein | | 1.01 | g | LECO |
| Carbohydrates | | 21.0 | g | Calculation |
| Dietary Fiber | | ND | g | AOAC 985.29 |
| Sugars, Total* | | 13.4 | g | HPLC-RI |
| | Fructose | 6.08 | g | HPLC-RI |
| | Glucose | 5.27 | g | HPLC-RI |
| | Sucrose | 2.03 | g | HPLC-RI |
| | Maltose | ND | g | HPLC-RI |
| | Lactose | ND | g | HPLC-RI |
| Minerals | | | | |
| | Sodium | 63.8 | mg | ICP-OES |
| | Potassium | 107 | mg | ICP-OES |
| | Calcium | 5.04 | mg | ICP-OES |
| | Iron | 0.20 | mg | ICP-OES |
| Vitamins | | | | |
| | Vitamin D | ND | mcg | HPLC |
| | | | | |

ND - Not Detected

We provide nutritional information using US FDA compliant nutrition label software, with the accuracy of the label content 100% dependent on what we receive from you, our clients. Laboratory service results are dependent on both the input we receive from you regarding the ingredients in your product and the quality of the product sample you send to us. Product quality is dependent on the product temperature when shipped, the container used to ship your product to us and the integrity of the sample we receive from you. We are not responsible for any errors that may occur based on your input or the poor product quality we receive from you. RL Food Testing Laboratory is not responsible for any consequential or other damages. All claims against RL Food Testing Laboratory are limited to the cost of services rendered. * All lab testing is performed by our trusted third party laboratory partner/s.



1

^{*}Analytical method does not distinguish between natural and added sugars.