



# NUTRITIONAL ANALYSIS

OMIC USA Inc.

TESTING  
THE **LIMITS**



ISO 17025 ACCREDITED  
ANALYTICAL LABORATORY

FOREIGN  
OFFICIAL LABORATORY  
Japan Ministry of Health, Labor & Welfare  
Korea Food & Drug Administration

ORELAP/NELAP  
ACCREDITATION

GLP RESIDUE  
CHEMISTRY



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## NUTRITIONAL LABEL

(CONSTITUENTS REPORTED PER 100 GRAMS or FDA SPECIFICATIONS)

Calories	kcal	Moisture	gm
Fat Calories	cal	Dietary Fiber	gm
Total Fat	gm	Sugars	gm
Monounsaturated	gm	Protein	gm
Polyunsaturated	gm	Vitamin A	IU
Saturated Fat	gm	Vitamin C	mg
Trans Fatty Acid	gm	Iron	mg
Cholesterol	mg	Ash	gm
Sodium	mg	Calcium	mg
Carbohydrates	gm		

## NUTRITION

Ash by muffle furnace  
Caffeine  
Calories by calculation  
Carbohydrates  
Cholesterol  
Fat by Acid Hydrolysis  
Fat by Ether Extraction  
Fat, Monounsaturated  
Fat, Polyunsaturated  
Fat, Saturated  
Fat, Trans Fatty Acids

Fat, Omega-3 Fatty Acids  
Fat, Omega-6 Fatty Acids  
Fiber, Crude  
Fiber, Dietary (TDF)  
Moisture by Forced Air Oven  
Moisture by Vacuum Oven  
Protein by combustion  
Protein by Kjeldahl titration  
Salt (Measured As Chloride)  
Starch (As Is)  
Urease Activity

## VITAMINS (BY HPLC)

Vitamin A (Retinol + Carotene)  
Vitamin B1 (Thiamine)  
Vitamin B2 (Riboflavin)  
Vitamin B3 (Niacin)  
Vitamin B5 (Pantothenic acid)  
Vitamin B6 (Pyridoxine)  
Vitamin B7 (Biotin)  
Vitamin B9 (Folic acid)  
Vitamin B12 (Cobalamin)  
Vitamin C  
Vitamin D (D2 or D3)  
Vitamin E (Tocopherol)

## MINERALS & METALS

Aluminum  
Antimony  
Arsenic  
Barium  
Bismuth  
Boron  
Cadmium  
Calcium  
Chromium  
Cobalt  
Copper  
Germanium  
Iron  
Lead  
Magnesium  
Manganese  
Mercury  
Molybdenum  
Nickel  
Palladium  
Phosphorus  
Potassium  
Selenium  
Silver  
Sodium  
Tin  
Zinc

## FOOD QUALITY

Brix by Refractometer  
Free Fatty Acids (As % Oleic Acid)  
Peroxidase value  
pH  
Specific Gravity  
Starch Damage  
Tannin  
Water Activity

## FOOD ADDITIVES & PRESERVATIVES

Alcohol by GC  
Benzoic Acid  
Glycerin  
Nitrate  
Nitrite  
Parabens  
Polysorbate (Tween 80)  
Potassium Sorbate  
Propylene Glycol  
Silicon Dioxide  
Sodium Benzoate  
Sorbic Acid  
Sulfites

## ANTIOXIDANTS

Butylated hydroxyanisole (BHA)  
Butylated hydroxytoluene (BHT)  
Ethoxyquin  
Propyl gallate  
tert-Butylhydroquinone (TBHQ)

## RADIOACTIVITY

Americium 241  
Cesium 134/137  
Plutonium 233/239  
Strontium 90

## CONTAMINANTS

4-Methylimidazole  
Acrylamide  
Ammelide  
Ammeline  
Bisphenol A (BPA)  
Chloro-1,2-propanediol (3-MCPD)  
Cadaverine  
Cyanide  
Cyanuric acid  
Diethylene/Ethylene Glycol  
Formaldehyde  
Melamine  
Sand/Silica  
Solvent Residue  
Volatiles

## FOOD COLORS

Blue #1  
Blue #2  
Green #3  
Red #2  
Red #3  
Red #4 (Carmine)  
Red #40  
Yellow #5  
Yellow #6

## SUGARS (BY HPLC)

Fructose  
Glucose  
Lactose  
Maltose  
Sucrose



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