



Food Safety & Quality Solutions

SILLIKER, Inc.

Illinois Laboratory

1304 Halsted Street, Chicago Heights, IL 60411

877/ 777 6375 Fax 708/ 756 0049

CERTIFICATE OF ANALYSIS

COA No:	CHG-33908146-0
Supersedes:	None
COA Date	8/23/10
Page 1 of 3	

TO:

Ms. Cynthia Huber
Secretary
International Yak Assn
PO Box 27
Hillside, CO 81232-0027

Received From:	Hillside, CO
Received Date:	7/22/10

Location of Test: (except where noted)	Chicago Heights, IL
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Analytical Results

Desc. 1:	Ribeye Yak	Laboratory ID:	322553624
Desc. 2:	Casper, WY., Pack River Yaks, Northville	Condition Rec'd:	NORMAL
Desc. 3:	MI., Ridgeway, CO., Eddy Sanders	Temp Rec'd (°C):	5
Analyte		Test Date	<u>Loc.</u>
Nutrition - Meat & Poultry Package		8/23/10	

NUTRITIONAL ANALYSIS

Serving Size: 113 g
Household Measure: 4 oz

LABEL ANALYTES		ANALYTICAL DATA PER 100g	ANALYTICAL DATA PER SERVING	ROUNDED DATA PER SERVING	% DAILY VALUE
Calories		106.2	120.0	120	
Calories from Fat		14.5	16.4	15	
Total Fat	(g)	1.61	1.82	2.0	3
Saturated Fat	(g)	0.71	0.80	1.0	5
Trans Fat	(g)	<0.10	<0.11	0	
Cholesterol	(mg)	44.9	50.7	50	17
Sodium	(mg)	76.3	86.2	85	4
Total Carbohydrate	(g)	0.5	0.6	<1	0
Dietary Fiber	(g)	N/A	N/A	N/A	
Sugars	(g)	N/A	N/A	N/A	
Protein (F=6.25)	(g)	22.42	25.33	25	
Vitamin A	(IU)	N/A	N/A		N/A
Vitamin C	(mg)	N/A	N/A		N/A
Calcium	(mg)	22.9	25.9		2
Iron	(mg)	2.2	2.5		15

CONTRIBUTING ANALYTES

Moisture	(g)	74.45	84.13
Ash	(g)	1.00	1.13
Beta Carotene	(IU)	N/A	N/A
Retinol	(IU)	N/A	N/A

* Contains less than 2% of the Daily Value of this nutrient.

N/A Not analyzed, as product is generally not considered a source of this nutrient.

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Analytical Results

FAT ANALYSIS BY GC Fatty Acids	% Fatty Acid in Product (Weight/Weight Basis)					Laboratory ID: 322553624	
	Saturated	Cis MUFA	Cis PUFA	Trans	Conjugated	% as Triglyceride	% FA of Total FA
4:0 Butanoic (Butyric)	0.003					0.004	0.215
5:0 Pentanoic (Valeric)						0.000	0.000
6:0 Hexanoic (Caproic)						0.000	0.000
7:0 Heptanoic (Enanthic)						0.000	0.000
8:0 Octanoic (Caprylic)	0.002					0.002	0.110
9:0 Nonanoic (Pelargonic)	0.001					0.001	0.046
10:0 Decanoic (Capric)	0.001					0.001	0.061
11:0 Undecanoic						0.000	0.000
12:0 Dodecanoic (Lauric)	0.001					0.001	0.075
12:1 Dodecenoic						0.000	0.000
14:0 Tetradecanoic (Myristic)	0.028					0.029	1.813
14:1 trans-Tetradecenoic				0.001		0.001	0.041
14:1 Tetradecenoic (Myristoleic)		0.002				0.003	0.160
15:0 Pentadecanoic	0.009					0.009	0.582
15:1 Pentadecenoic		0.003				0.003	0.165
16:0 Hexadecanoic (Palmitic)	0.331					0.348	21.548
16:1 trans-Hexadecenoic				0.012		0.012	0.757
16:1 Hexadecenoic (Palmitoleic)		0.050				0.053	3.262
17:0 Heptadecanoic (Margaric)	0.019					0.020	1.224
17:1 Heptadecenoic (Margaroleic)		0.010				0.010	0.622
18:0 Octadecanoic (Stearic)	0.302					0.315	19.633
18:1 trans-Octadecenoic (incl. Elaidic)				0.037		0.039	2.395
18:1 Octadecenoic (incl. Oleic)		0.531				0.555	34.509
18:2 trans-Octadecadienoic				0.014		0.014	0.896
18:2 Octadecadienoic (Linoleic)			0.072			0.076	4.699
20:0 Eicosanoic (Arachidic)	0.004					0.004	0.237
18:3 trans-Octadecatrienoic						0.000	0.000
18:3 g-Linolenic			0.001			0.001	0.036
20:1 trans-Eicosenoic				0.001		0.001	0.067
20:1 Eicosenoic (incl. Gadoleic)		0.005				0.005	0.305
18:3 Octadecatrienoic (Linolenic)			0.028			0.029	1.822
21:0 Heneicosanoic						0.000	0.000
18:2 conj Linoleic					0.009	0.009	0.589
18:4 Octadecatetraenoic (Morotic)						0.000	0.000
20:2 Eicosadienoic						0.000	0.000
20:3 5,8,11-Eicosatrienoic						0.000	0.000
22:0 Docosanoic (Behenic)	0.004					0.004	0.245
20:3 8,11,14-Eicosatrienoic (gamma)			0.003			0.003	0.184
22:1 trans-Docosaenoic (Brassicidic)						0.000	0.000

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	Saturated	Cis MUFA	Cis PUFA	Trans	Conjugated	% as Triglyceride	% FA of Total FA
22:1 Docosaenoic (Erucic)						0.000	0.000
20:3 11,14,17-Eicosatrienoic						0.000	0.000
20:4 Eicosatetraenoic (Arachidonic)			0.026			0.027	1.686
23:0 Tricosanoic						0.000	0.000
22:2 Docosadienoic						0.000	0.000
24:0 Tetracosanoic (Lignoceric)	0.001					0.001	0.079
20:5 Eicosapentaenoic			0.009			0.009	0.576
24:1 Tetracosanoic (Nervonic)						0.000	0.000
22:3 Docosatrienoic						0.000	0.000
22:4 Docosatetraenoic			0.002			0.002	0.150
22:5 Docosapentaenoic			0.016			0.017	1.048
22:6 Docosahexaenoic			0.003			0.003	0.164
Total (g per 100g)	0.71	0.60	0.16	0.06	0.01	1.61	100.00
% of Total Fatty Acid Concentration	45.87	39.02	10.36	4.16	0.59		

FAT ANALYSIS BY GC - SUMMARY

Fat by Fatty Acid Profile:	1.61 (g/100g)	Total Polyunsaturated Fatty Acids:	0.16 (g/100g)
Total Saturated Fatty Acids:	0.71 (g/100g)	Total Trans Fatty Acids:	0.06 (g/100g)
Total Monounsaturated Fatty Acids:	0.60 (g/100g)	Total Conjugated Fatty Acids:	0.01 (g/100g)


 Randy Fleener Laboratory Director

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