

CERTIFICATION OF ANALYSIS

Product Code: <u>33814-GluP</u>

Product Description: Show Glucose Content of Raw Potato Test Papers. Application: Measure glucose sugar content caused by the breakdown of starch which is directly proportional to darkness/browning of potato when deep frying.

The papers used to produce these test strips are impregnated with an indicator specific to glucose. There are no established health hazards, and the test strips are stable if stored properly (protect from sunlight and excessive heat).

The papers produced are tested for precision and accuracy using certified buffer solutions.

For precision, 10 strips are pulled at random and checked for a positive and consistent color change at a minimum of one pH value. All 10 strips must react the same for the lot to pass.

For accuracy, random samples are pulled and checked against an approved color chart. For the lot to pass, all samples much test to within $+/-\frac{1}{2}$ color block unit for the pH buffer being tested.