



**LAPORAN HASIL ANALISA**

**Report of Analysis**

No: 028/PL.17.10.2/PJ/2022

**Nomor Permohonan** : 018/PL17.10.1/PJ/2022  
*Number of Order*

**Nama Customer** : ANGGA HERVIONA IKHWANUDIN  
*Customer Name*

**Personil Penghubung** : ANGGA H.I.  
*Contact Person*

**Alamat** : DSN. KRAJAN RT 03/ RW 01 KEL. SUMBERJERUK KALISAT  
*Address*

**Jenis Sampel** : SUSU KEDELAI  
*Type of Sample (s)*

**Jenis Uji** : Protein, Lemak, Karbohidrat, Padatan, Timbal, Tembaga, Seng, Merkuri, Arsen dan pH  
*Type of Analysis*

**Tanggal Penerimaan** : 14 JANUARI 2022  
*Received Date*

**Tanggal Pengujian** : 17 JAN - 24 FEB 2022  
*Date of Analysis*

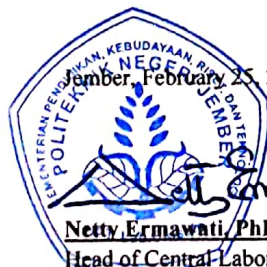
Hasil Uji / Test Result :

NO	PARAMETER PARAMETERS	SATUAN UNIT	HASIL UJI TEST RESULT	SPESIFIKASI METODE METHOD SPESIFICATION
1.	Protein Total	%	2,590	Kjeldahl (SNI 01-2891-1992)
2.	Lemak	%	0,190	Gravimetri (SNI 01-2891-1992)
3.	Laktosa	%	3,800	SNI 01-2891-1992
4.	Solid Non Fat (SNF)	%	7,15	SNI 01.3743.1995
5.	Timbal (Pb)	ppm	11,494	Atomic Absorption Cook Book. SHIMADZU Corporation
6.	Tembaga (Cu)	ppm	114,612	
7.	Seng (Zn)	ppm	73,616	
8.	Merkuri (Hg)	ppm	0,372	
9.	Arsen (As)	ppm	0,079	
10.	pH		6,943	SNI 06-6989.11-2004

Catatan :

Note

- \*) Hasil analisa tersebut sesuai dengan sampel yang kami terima, tanpa adanya modifikasi yang mempengaruhi hasil analisa.  
*The results of those analyzes are based on the sample we received without any modifications which effecting the results of the analysis.*
- \*) Nilai hasil analisis yang tercantum hanya berlaku bagi sampel yang kami terima tersebut diatas.  
*The analysis results listed in this report apply only to the sample we received above.*
- \*) UPT Laboratorium Biosain tidak bertanggung jawab atas penyalahgunaan laporan hasil analisa oleh customer/client.  
*UPT Laboratorium Biosain has no responsibility for the misusing the report of analysis by customer/client.*



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