



## Arm & Hammer Animal Nutrition

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### Temperature Stability Report of A-MAX™

Date: March 8, 2017

Purpose: Effect of varying temperatures on stability of **A-MAX™ Ultra**.

Procedure: A-MAX Ultra was incubated at different temperatures as shown below.

1. Ambient
2. 121°C or 250 °F for 10 min

Analysis of both products was performed for their key nutrients levels.

Results:

Lot # VI7059  
Date Mfg February 28, 2017

Nutrient	Ambient temperature	121°C for 10 min	Change	% of Original
Protein	22.92	23.20	0.28	101.22
Crude Fat	2.31	2.33	0.02	100.87
Crude Fiber	7.05	6.94	-0.11	98.44
Ash	5.21	4.81	-0.4	92.32
Moisture	10.72	11.49	0.77	107.18

Results: Analysis results show that key nutrient levels did not change significantly in the heated sample. It should be noted that some of the minor differences in the two test results can be attributed to lab analytical variation. **These results support A-MAX to be stable when exposed to 121°C for 10 minutes.**

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