



# Food Quality Lab

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## LTH CORPORATION

### Percent Moisture in boneless, skinless chicken thighs

A = fryer with GFT

B = fryer without GFT

Sample I.D	%Moisture	%Difference with GFT
uncooked chicken	68.40%	Moisture increased by 5%
Cooked chicken with GFT	64.35%	
Cooked chicken without GFT	61.05%	

### Percent Fat in boneless, skinless chicken thighs

A = fryer with GFT

B = fryer without GFT

Sample I.D	%Fat	%Difference with GFT
uncooked chicken	9.22%	Fat decreased by 50%
Cooked chicken with GFT	8.25%	
Cooked chicken without GFT	16.50%	

Date:

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Approved by:

Tai Khan

Tai Khan, Lab Director