



Food Quality Lab

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LTH CORPORATION

Percent Moisture in criss-cut fries

A = fryer with GFT

B = fryer without GFT

Sample I.D	% Moisture	%Difference with GFT
uncooked fries	63.2	Moisture increased by 16.5%
Cooked fries with GFT	17.6	
Cooked fries without GFT	15.1	

Percent Fat in criss-cut fries

A = fryer with GFT

B = fryer without GFT

Sample I.D	% Fat	%Difference with GFT
uncooked fries	8.80	Fat decreased by 13.7%
Cooked fries with GFT	42.75	
Cooked fries without GFT	36.90	

Date:

8/23/11

Approved by:

Tai Khan, Lab Director