

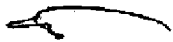


REPORT OF ANALYSIS

Client	: GB COMMTRADE PTY LTD UNIT F 36, BUILDING F LANE COVE WEST BUSINESS PARK 16 MARS ROAD LANE COVE NSW 2066	Job No.	: GBCO01/090710
Attention	: Azim	Quote No.	: QT-01453
Project Name	:	Order No.	:
Your Client Services Manager	: Tim Stobaus	Date Sampled	: 9-JUL-2009
		Date Received	: 10-JUL-2009
		Sampled By	: CLIENT
		Phone	: (03) 9644 4849

Lab Reg No.	Sample Ref	Sample Description
V09/017208	,	Dried Incaberry samples

Lab Reg No.	Sample Reference	Units	V09/017208			Method
Trace Elements						
Calcium	mg/kg	240				VL247
Iron	mg/kg	31				VL247
Phosphorus	mg/kg	2200				VL247
Potassium	mg/kg	15000				VL247
Sodium	mg/100g	< 1				VL247



Stavros Tzardis, Analyst
 Inorganics - Vic

27-JUL-2009

Lab Reg No.	Sample Reference	Units	V09/017208			Method
Proximates						
Fructose	g/100g	11				VL295
Glucose	g/100g	11				VL295
Sucrose	g/100g	19				VL295
Maltose	g/100g	< 0.2				VL295
Lactose	g/100g	< 0.2				VL295
Total Sugars	g/100g	41				VL295
Moisture	g/100g	18.2				VL298
Fat (Mojonnier extraction)	g/100g	3.4				VL302
Saturated Fat	g/100g	0.5				VL289
Protein (N x 6.25)	g/100g	6.4				VL299
Ash	g/100g	4.4				VL286
Carbohydrates	g/100g	49				
Energy (kj)	kJ/100g	1220				

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Lab Reg No.		V09/017208			
Sample Reference	Units				Method
Proximates					
Mono trans fats	g/100g	< 0.1			VL289
Mono-unsaturated fat	g/100g	0.4			VL289
Omega 3 fats	g/100g	< 0.1			VL289
Omega 6 fats	g/100g	2.3			VL289
Poly trans fats	g/100g	< 0.1			VL289
Poly-unsaturated fat	g/100g	2.4			VL289
Trans fats	g/100g	< 0.1			VL289
Saturated Triglycerides in Extracted Fat					
C4:0 Butyric	%	< 0.1			VL289
C6:0 Caproic	%	< 0.1			VL289
C8:0 Caprylic	%	< 0.1			VL289
C10:0 Capric	%	1.8			VL289
C12:0 Lauric	%	0.4			VL289
C14:0 Myristic	%	< 0.1			VL289
C15:0 Pentadecanoic	%	< 0.1			VL289
C16:0 Palmitic	%	8.6			VL289
C17:0 Margaric	%	0.1			VL289
C18:0 Stearic	%	2.6			VL289
C20:0 Arachidic	%	0.4			VL289
C22:0 Behenic	%	0.3			VL289
C24:0 Lignoceric	%	0.3			VL289
Total Saturated	%	14.4			VL289
Mono-unsaturated Triglycerides in Extracted Fat					
C14:1 Myristoleic	%	< 0.1			VL289
C16:1 Palmitoleic	%	0.6			VL289
C17:1 Heptadecenoic	%	< 0.1			VL289
C18:1 Oleic	%	12.0			VL289
C20:1 Eicosenic	%	< 0.1			VL289
C22:1 Docosenoic	%	< 0.1			VL289
C24:1 Nervonic	%	< 0.1			VL289
Total Mono-unsaturated	%	12.6			VL289
Poly-unsaturated Triglycerides in Extracted Fat					
C18:2w6 Linoleic	%	70.5			VL289
C18:3w6 gamma-Linolenic	%	< 0.1			VL289
C18:3w3 alpha-Linolenic	%	2.1			VL289
C20:2w6 Eicosadienoic	%	0.1			VL289
C20:3w6 Eicosatrienoic	%	< 0.1			VL289
C20:3w3 Eicosatrienoic	%	< 0.1			VL289
C20:4w6 Arachidonic	%	< 0.1			VL289
C20:5w3 Eicosapentaenoic	%	< 0.1			VL289
C22:2w6 Docosadienoic	%	0.1			VL289
Omega 3 Fatty Acids	%	2.1			VL289
Omega 6 Fatty Acids	%	70.7			VL289

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Lab Reg No.		V09/017208				
Sample Reference	Units					Method
Poly-unsaturated Triglycerides in Extracted Fat						
C22:4w6 Docosatetraenoic	%	< 0.1				VL289
C22:5w3 Docosapentaenoic	%	< 0.1				VL289
C22:6w3 Docosahexaenoic	%	< 0.1				VL289
Total Poly-unsaturated	%	72.7				VL289
Total Mono Trans Fatty Acids	%	< 0.1				VL289
Total Poly Trans Fatty Acids	%	0.1				VL289
P:M:S Ratio		5.0:0.9:1.0				VL289
Vitamins						
Ascorbic Acid	mg/100g	9.2				VL301
Retinol (Vitamin A)	ug/100g	< 5				VL287

SK Nahar

Dr. Nahar Syeda, Analyst
Food Composition - Vic

Neil Menz

Neil Menz, Analyst
Food Composition - Vic

Dr. Saman Buddhadasa

Dr. Saman Buddhadasa, Senior Chemist
Food Composition - Vic

Paul Adorno

Paul Adorno, Section Manager
Food Composition - Vic

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Lab Reg No.		V09/017208				
Sample Reference	Units					Method
Proximates						
Total Dietary Fibre	g/100g	19.1				

V09/017208

Fibre determined by BRI Research, North Ryde NSW.

BRI Report no: 72568

Tim Reddan

Tim Reddan
Laboratory Services Unit - Vic

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Results relate only to the sample(s) tested.
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