



Food Safety & Quality Solutions

SILLIKER JR LABORATORIES, ULC.

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September 17, 2008

Nutrican  
 5650 Yone Street  
 Suite 1500  
 Toronto, ON  
 M2M 4G3  
 Canada

Attention: Stephen Lee

**Sample #:** 58713-004

**Sample Description:** Nano-Flax Sprouted Flax Seed, 20nm - 3micron

**Comment:**

**Customer #:** NU300

**PO#:**

**Date Received:** 03/03/2008

**Temp on Receipt:** RT

**Date Analysis Started:** 03/05/2008

<u>Test</u>	<u>Compound</u>	<u>Specification</u>	<u>Limit</u>	<u>Result</u>	<u>Detection Limit</u>
Aerobic Plate Count				1,100,000 CFU/g	<10 cfu/g or ml
Fungi	Mold			<10 CFU/g	< 10 cfu/ ml or
	Yeast			30 CFU/g	< 10 cfu/ ml or
Anisidine value in food				6.37	
Peroxide Value				1.54 millieq/kg	0.5 MEQ/kg
Fatty Acid Profile - nutritional	Total Fat as Triglycerides			42.18 %	0.1%
	Omega-3 Fatty Acids			21.19 %	0.1%
	cis-Polyunsaturated Fatty Acids			27.06 %	0.1%
	cis-Monounsaturated Fatty Acids			8.63 %	0.1%
	Omega-6 Fatty Acids			5.87 %	0.1%
	Saturated Fatty Acids			4.21 %	0.1%
	Trans Fatty Acids			0.17 %	0.01%
	Conjugated Linoleic Acid			<0.01 %	0.1%

**Methodology:**

Aerobic Plate Count - MFHPB-18, HPB Compendium of Analytical Methods, Vol 2

Anisidine value in food - Standard methods for the analysis of oils,fat and derivatives(1979). Determination of p-adinisine value.Method 2.504, 6th ed.Pergamon press,London,pp143-144"

Fatty Acid Profile - nutritional (with trans) - P005 - Fatty Acid Profile in Food Products based on AOAC 996.06, AOCS Official Method Ce2-66

Fungi - MFHPB-22, HPB Compendium of Analytical Methods, Vol 2

Peroxide Value - AOAC 965.33

**Analyst**

Jun Xia

**QA Approved**

Koti Deenadayalan

**ISO 9000 QUALITY SYSTEM REGISTERED**

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