



Food Safety & Quality Solutions

SILLIKER JR LABORATORIES, ULC.

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May 9, 2008

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

Attention: Stephen Lee

**Customer #:** NU300

**PO#:**

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

**Sample #:** 58713-001

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

**Comment:** Amended Report - Replaces Original COA#31188

**Temp on Receipt:** RT

**Date Analysis Started:** 03/04/2008

| <u>Test</u>                    | <u>Compound</u>       | <u>Specification</u>        | <u>Limit</u> | <u>Result</u>  | <u>Detection Limit</u> |
|--------------------------------|-----------------------|-----------------------------|--------------|----------------|------------------------|
| Aerobic Plate Count            |                       | N/A                         |              | 600,000 CFU/g  | <10 cfu/g or ml        |
| E. coli - MPN                  |                       | < 3 log cfu/g               |              | 0.20 MPN/g     | <0.18 MPN/g o          |
| Fungi                          | Mold                  | < 3 log cfu/g<br>(combined) |              | <10 CFU/g      | < 10 cfu/ ml or        |
|                                | Yeast                 | < 3 log cfu/g<br>(combined) |              | 1000 CFU/g     | < 10 cfu/ ml or        |
| Salmonella spp., MSRV          |                       | Not detected in 25g         |              | Negative /25g  | negative               |
| Staphylococcus aureus          |                       | < 3 log cfu/g               |              | <25 CFU/g      | <25 cfu/g or ml        |
| Anisidine value in food        |                       |                             |              | 0.63           |                        |
| Ash                            |                       |                             |              | 3.66 %         | 0.1%                   |
| Calories                       |                       |                             |              | 594 kcal/100g  |                        |
| Calories from fat              |                       |                             |              | 382 kcal/100g  |                        |
| Carbohydrate                   |                       |                             |              | 43.28 %        |                        |
| Fat extraction for fatty acids |                       |                             |              | 41.80 %        | 0.4%                   |
| Moisture                       |                       |                             |              | 0.9 %          | 0.1 %                  |
| Peroxide Value                 |                       |                             |              | 3.5 Meq/kg     | 0.5 MEQ/kg             |
| Protein - total                |                       |                             |              | 9.7 %          | 0.5 %                  |
| Sugars                         | Total sugars          |                             |              | 3.3 %          | 0.1 %                  |
| Vitamin A - assay              | Beta-carotene         |                             |              | 10 mcg/100g    | <10 IU/100g,           |
|                                | Retinol               |                             |              | ND mcg/100g    | <10 IU/100g,           |
|                                | Total vitamin A       |                             |              | 10 mcg or RE/1 | <10 IU/100g,           |
| Vitamin C - assay              |                       |                             |              | 3.7 mg/100g    | 0.5mg/100g             |
| Cholesterol                    |                       |                             |              | 1.7 mg/100g    |                        |
| Dietary Fiber - total          |                       |                             |              | 41.4 %         | <2 %                   |
| Fatty Acid Profile             | EPA                   |                             |              | <0.1 %         | 0.1%                   |
|                                | Omega 3 fatty acids   |                             |              | 23.11 %        | 0.1%                   |
|                                | DHA                   |                             |              | <0.1 %         | 0.1%                   |
|                                | Omega 6 fatty acids   |                             |              | 5.45 %         | 0.1%                   |
|                                | Fat as Triglycerides  |                             |              | 41.1 %         |                        |
|                                | Saturated fatty acids |                             |              | 3.74 %         |                        |

**Analyst**

Jun Xia

**QA Approved**

Cathy Cardinall

**ISO 9000 QUALITY SYSTEM REGISTERED**

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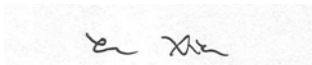
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|----------------------------------|-------------------|----------------------|--------------|---------------|------------------------|
| Fatty Acid Profile               | Trans fatty acids |                      |              | <0.01 %       |                        |
| Metal Analysis                   | Sodium            |                      |              | 47.3 mg/100g  | ppb                    |
|                                  | Calcium           |                      |              | 565.1 mg/100g | 0.017 ppm              |
|                                  | Iron              |                      |              | 6.6 mg/100g   | 0.02 ppm               |
| Metal analysis by ICP/MS (trace) | Arsenic           | <0.14 ug/kg b.w./day |              | 0.07 ppm      | 0.01 ppm               |
|                                  | Cadmium           | <0.09 ug/kg b.w./day |              | 0.29 ppm      | 0.001 ppm              |
|                                  | Lead              | <0.29 ug/kg b.w./day |              | 0.04 ppm      | 0.01 ppm               |
|                                  | Mercury           | <0.29 ug/kg b.w./day |              | 0.008 ppm     | 0.005 ppm              |

**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"
- Ash - C002 - Ash in Food Products based on AOAC 920.155c
- Calories - Atwater method (Calculation)
- Calories from fat - Calculation
- Carbohydrate - Calculation
- Cholesterol - P009 - Cholesterol in Food Products based on AOAC 994.10
- Dietary Fiber - total - C039 - Dietary Fibre in Food Products based on AOAC 985.29
- E. coli - MPN - MFHPB-19, HPB Compendium of Analytical Methods, vol. 2
- Fat extraction for fatty acids - C101b - Fat in Foods by Hydrolytic Extraction based on AOAC Method 996.06
- 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
- Metal analysis by AA - C032b - Determination of Metals in Food and Mineral Supplements by Atomic Absorption Spectrometry based on AOAC, 985.35 - modified (hot block digestion instead of ashing)
- Metal analysis by ICP/MS (trace) - AOAC 984.27 using ICP/MS
- Moisture - C017 - Total Solids/Moisture in Food Products based on AOAC 950.46

  
**Analyst** \_\_\_\_\_  
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|---|-----------------|----------------------|--------------|---------------|------------------------|
| Peroxide Value - AOAC 965.33  |                 |                      |              |               |                        |
| Protein - total - C033 - Analysis of Protein in Food and Dairy Products by Macro - Kjeldahl based on Modification of AOAC, 981.10                         |                 |                      |              |               |                        |
| Salmonella spp., MSRV - MFLP-75, HPB Compendium of Analytical Methods Vol. 3  |                 |                      |              |               |                        |
| Staphylococcus aureus - MFHPB-21, HPB Compendium of Analytical Methods, vol 2   |                 |                      |              |               |                        |
| Sugars - H105 - Sugars in Food Products based on AOAC, 984.17 Methods of Analysis for Nutrition Labeling, Sugars, P458                                    |                 |                      |              |               |                        |
| Vitamin A - assay - H081f - Vitamin A and Beta Carotene in Food Products based on AOAC Method 970.64  |                 |                      |              |               |                        |
| Vitamin C - assay - Vitamin C in Food Products based on Extraction by AOAC Methods of Analysis for Nutrition Labeling (1993) Chapter 37, Analysis by HPLC |                 |                      |              |               |                        |

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