



REPORT OF ANALYSIS

Client	: AMAZONIA PTY LTD 3 OXFORD STREET KENSINGTON WA 6151	Job No.	: AMAZ02/080922
		Quote No.	: QT-01453
		Order No.	:
		Date Sampled	: 21-SEP-2008
		Date Received	: 22-SEP-2008
Attention	: Chris Norden	Sampled By	: CLIENT
Project Name	:		
Your Client Services Manager	: Tim Stobaus	Phone	: (03) 9644 4809

Lab Reg No.	Sample Ref	Sample Description
V08/024784	.	Organic Freeze Dried Acai Powder, Lot# 1677900, Production Date: 19/12/07, Exp: 19/12/08

Lab Reg No.	Sample Reference	Units				Method
V08/024784						
Trace Elements						
Calcium	mg/100g	210				VL247
Iron	mg/100g	3.6				VL247
Sodium	mg/100g	52				VL247

Paul Adorno, Section Manager
Inorganics - Vic

15-OCT-2008

Lab Reg No.	Sample Reference	Units				Method
V08/024784						
Proximates						
Saturated Fat	g/100g	11.4				VL289
Mono trans fats	g/100g	< 0.1				VL289
Mono-unsaturated fat	g/100g	30.2				VL289
Omega 3 fats	g/100g	0.3				VL289
Omega 6 fats	g/100g	4.6				VL289
Poly trans fats	g/100g	< 0.1				VL289
Poly-unsaturated fat	g/100g	4.8				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	%	< 0.1				VL289
C12:0 Lauric	%	< 0.1				VL289

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Lab Reg No.		V08/024784				
Sample Reference	Units					Method
Saturated Triglycerides in Extracted Fat						
C14:0 Myristic	%	< 0.1				VL289
C15:0 Pentadecanoic	%	< 0.1				VL289
C16:0 Palmitic	%	22.4				VL289
C17:0 Margaric	%	< 0.1				VL289
C18:0 Stearic	%	1.9				VL289
C20:0 Arachidic	%	< 0.1				VL289
C22:0 Behenic	%	< 0.1				VL289
C24:0 Lignoceric	%	0.1				VL289
Total Saturated	%	24.5				VL289
Mono-unsaturated Triglycerides in Extracted Fat						
C14:1 Myristoleic	%	< 0.1				VL289
C16:1 Palmitoleic	%	3.3				VL289
C17:1 Heptadecenoic	%	< 0.1				VL289
C18:1 Oleic	%	61.4				VL289
C20:1 Eicosenic	%	< 0.1				VL289
C22:1 Docosenoic	%	< 0.1				VL289
C24:1 Nervonic	%	< 0.1				VL289
Total Mono-unsaturated	%	64.7				VL289
Poly-unsaturated Triglycerides in Extracted Fat						
C18:2w6 Linoleic	%	9.8				VL289
C18:3w6 gamma-Linolenic	%	< 0.1				VL289
C18:3w3 alpha-Linolenic	%	0.5				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	%	0.5				VL289
Omega 6 Fatty Acids	%	9.8				VL289
C22:4w6 Docosatetraenoic	%	< 0.1				VL289
C22:5w3 Docosapentaenoic	%	< 0.1				VL289
C22:6w3 Docosahexaenoic	%	< 0.1				VL289
Total Poly-unsaturated	%	10.4				VL289
Total Mono Trans Fatty Acids	%	< 0.1				VL289
Total Poly Trans Fatty Acids	%	< 0.1				VL289
P:M:S Ratio		0.4:2.6:1.0				VL289

V08/024784

Omega 9 fats: 28.7 g/100g

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Lab Reg No.		V08/024784					
Sample Reference	Units						Method

SB

Sam Barone, Chemist
Organics - Vic

15-OCT-2008

Lab Reg No.		V08/024784					
Sample Reference	Units						Method
Components							
Date Analysed		2-OCT-2008					
Date Prepared		1-OCT-2008					
Proximates							
Fructose	g/100g	0.3					VL295
Glucose	g/100g	0.4					VL295
Sucrose	g/100g	< 0.2					VL295
Maltose	g/100g	< 0.2					VL295
Lactose	g/100g	< 0.2					VL295
Total Sugars	g/100g	< 1					VL295
Moisture	g/100g	2.9					VL298
Fat (Mojonnier extraction)	g/100g	46.7					VL302
Protein (N x 6.25)	g/100g	8.7					VL299
Ash	g/100g	3.5					VL286
Carbohydrates	g/100g	9					
Energy (kj)	kJ/100g	2260					
Organic Acids							
Acetic Acid	mg/100g	< 20					VL319
Citric acid	mg/100g	1540					VL319
Lactic acid	mg/100g	< 20					VL319
Malic Acid	mg/100g	58					VL319
Quinic acid	mg/100g	< 20					VL319
ORAC Analysis Vitamin E							
ORAC_Vit E Equiv. (hydro)	umol/kg	769000					VL370
ORAC_Vit E Equiv. (Lipo)	umol/kg	17500					VL370
ORAC_Vit E Equiv. (Total)	umol/kg	786500					VL370

V08/024784

The ORAC assay provides a measure of antioxidant scavenging ability directed at the biologically prevalent peroxy radical, a common reactive oxygen species (ROS). ORAC(hydro) represents the water-soluble antioxidant capacity and ORAC(lipo) represents the fat-soluble antioxidant capacity for the sample. The water-soluble vitamin E analogue

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Trolox is used as the calibration standard and the ORAC(hydro) and ORAC(lipo) results are represented as umol of Trolox equivalent per litre or kilogram. The total antioxidant capacity is the sum of ORAC(hydro) and ORAC(lipo) values and is also expressed as umol Trolox equivalent per litre or kilogram.



Paul Adorno, Section Manager
Food Composition - Vic



Neil Menz, Analyst
Food Composition - Vic



Dr. Nahar Syeda, Analyst
Food Composition - Vic

15-OCT-2008

Lab Reg No.		V08/024784				
Sample Reference	Units					Method
Proximates						
Total Dietary Fibre	g/100g	29.0				

V08/024784

Fibre determined by Agrifood Technology, Werribee Vic. NATA Accred. 2726.

Agrifood Report No: 19738



Anne Coyle
Laboratory Services Unit - Vic

15-OCT-2008

Results relate only to the sample(s) tested.

This Report supersedes reports: RN701692 RN701693 RN701696