





FACTS Office, 18 Uplands Rd, Milnerton, 7441 FACTS Lab, The Woodmill, Vredenburg Rd, Stellenbosch, 7600 P.O. Box 565, Milnerton, 7435, South Africa Tel: +27 21 551-2993; Email: info@factssa.com

Allergy Consulting & Testing Services

TEST REPORT –GLUTEN ELISA TESTING Date of Report: 26/02/2016 Analysis ID.: 6316 Client details Nutritech Date of Sample Receipt: 18/02/2016 63 Pickering Street Invoice No: 160226/1065 Newton Park Date of Analysis: 25/02/2016 No. of pages 1 Port Elizabeth 045 Customer Order No: Robyn Enquiries: Jana du Plessis For Attention Hannes Deacon Sample details Client sample identification: Premium Whey ProteinBC- WC15W2B1 BB- 15.02.18 MFD- 15.02.16 Sample ID No 5233 Dry, Shelf-stable Sample conditions: 1 x 1kg No. of samples submitted: Known sample deviations: None Sample drawn by: Client Analysis details Method identification: SOP-TM-001 (reference available on request) Test description: Quantitative Gluten Testing (ELISA) Additional method information: R5 Mendez, AOAC-OMA (2012.01), Deviations from standard method: None certified at AOAC-RI (12061), Codex Method (Type I) Method cross-reactivity: The ELISA specifically detects gluten Known factors influencing test results: None prolamins in wheat, barley and rye. No cross reaction with soy, oats, maize, rice, millet, teff, buckwheat, quinoa and amaranth. **Regulatory Aspects** According to the South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972) - Regulations Relating to the Labelling and Advertising of Foodstuffs, No. R. 146 (1 March 2010): · Gluten must be declared on food product labels when present in the product, its ingredients or in its packaging material. • The claim 'gluten-free' is not permitted for a food that: contains an ingredients that is or has been derived from any species of the significant cereals; and/or contains equal or more than 20 mg/kg gluten in the end product, when the level is determined by the R5 Mendez Enzyme-Linked Immunosorbent Assay (ELISA) for gluten, or other Codex-recommended methods. TEST RESULTS Method: Method ID: Method range of MoU: Your sample results (tested in duplicate) Regulatory limits: quantification: Lab ref. Gluten ^: Unit Interpretation: <5.0 ELISA SOP-TM-001 5.0 - 80.0 mg/kg 10 ppm 5233 mg/kg (ppm) <LLOQ \sim (ppm) gluten 5233 <5.0 <1100 mg/kg (ppm) Results are below the lower limit of quantification of the ELISA. Such results indicate that there may be zero or a very low level of Comments: gluten in the sample, too low to be accurately guantified with the ELISA. <LLOQ = Below lower level of quantification of the method MoU = Measurement of Uncertainty WROQ = Within range of reliable quantification of the method Method is SANAS accredited >ULOQ = Above the upper limit of quantification of the method $\ensuremath{^{\wedge}}$ There are currently no specified allowable levels set for gluten in South Africa. Stipulations for 'gluten-free' claims are indicated in R.146/2010 and summarised above. Approved by Jana du Plessis alternatively Cheryl Fox Dr. Harris Steinman (MSc Genetics, US) (Msc Biochemistry, US) (MB.Ch.B. (UCT), D.Ch. (SA), D. Av. Laboratory Manager Med) Please note that: 1. Test results relate only to the sample tested 5. Due to the deterioration of the samples, perishable samples are not stored for future enquiries, whereas non-perishables will be stored for 2. The integrity of the reported result is valid only from the time of sample a period of 30 days after testing has been conducted. receipt by FACTS. 6. This report may not be reproduced, except in full. When only certain 3. This report is issued by FACTS under its General Terms and Conditions of Service, available online at www.factssa.com/TermsConditions.htm pages or sections of the full report are reproduced, written permission must be obtained from FACTS. 4. This report is further issued under the Service Agreement as signed by the parties thereof, and the Acceptance Note as completed and 7. All opinions and interpretations expressed herein are based on test confirmed by the parties thereof. method literature, relevant legislation, sound guidance documents and/or technical knowledge and experience.

- End of Report -

Page 1 of 1