

06/01/2003

Cook Islands Noni Marketing Ltd  
PO Box 184  
Rarotonga  
Cook Islands

Submitted By  
Job Type  
Date/Time Received

Cook Islands Noni Marketing Ltd  
Routine  
20 Dec 2002 15:00

Attention: **Jason Lai**

## Final LABORATORY REPORT - Job Number 212217

Lab Ref	Sample Description	Sample Dates	Test	Test Result
212217-1	Fruit Juice NONI JUICE		Sucrose g/100ml	<0.1
			Lactose g/100ml	<0.1
			Maltose g/100ml	<0.1
			Glucose g/100ml	1.1
			Fructose g/100ml	1.1
			Degrees Brix %	5.7
			Specific gravity g/ml	1.022
			Protein g/100ml	0.6
			Fat g/100ml	<0.1
			Energy kilojoules KJ/100ml	71
			Ash g/100ml	0.73
			pH -	3.87
			Total solids g/100ml	4.9
			Aerobic Plate Count (35C) cfu/g	1100
			Escherichia coli cfu/g	<10
			Yeast cfu/g	1
			Mould cfu/g	<1
			Coag Pos Staphylococcus cfu/g	<10
			Salmonella /25g	Not Detected
			Iron mg/l	1.6
			Calcium mg/100ml	9
			Sodium mg/100ml	35
			Potassium mg/100ml	225
			Copper mg/l	0.31
			Zinc mg/l	0.72
			Magnesium mg/100ml	18
Carbohydrate (By Difference) g/100ml	3.6			
Cadmium mg/l	<0.002			
Enterobacteriaceae cfu/g	<1			
Nickel mg/l	<0.25			
Chromium mg/l	<0.25			

Comment	
Lab Ref: 212217-1	Specific gravity - Specific Gravity @ 20 deg C
Lab Ref: 212217-1	Degrees Brix - Deg Brix @ 20 deg C

Method Reference		
Sucrose	i	In-house GLC Method
Lactose	i	In-house GLC Method
Maltose	i	In-house GLC Method
Glucose	i	In-house GLC Method

<sup>i</sup> Indicates an IANZ accredited test IANZ Reg Nos. 175, 278, 445

MAF Reg No. L1903

- Tests not indicated as accredited are outside the scope of the laboratory's accreditation.
- The tests were performed on the samples as received, as they were not sampled by AgriQuality New Zealand Ltd staff.
- This report must not be reproduced except in full, without the written approval of the laboratory.



Fructose	<i>i</i> In-house GLC Method
Degrees Brix	Refractive Index
Specific gravity	In house method
Protein	<i>i</i> AOAC 988.05
Fat	<i>i</i> Based on AOAC 922.06, 950.54, 948.15
Energy kilojoules	<i>i</i> Australia New Zealand Food Authority, Amendment 53 to the Food Standards Code, Dec 2000
Ash	AOAC 940.26
pH	Based on BS4401 Part 9 1975, AOAC 981.12
Aerobic Plate Count (35C)	<i>i</i> FDA BAM 8th ed. 1995
Escherichia coli	Petrifilm method
Yeast	FDA BAM
Mould	FDA BAM
Coag Pos Staphylococcus	<i>i</i> FDA BAM
Salmonella	<i>i</i> MRVS (mod)
Iron	<i>i</i> AOAC 984.27 modified, ICP OES
Calcium	Wet oxidation ICP-OES
Sodium	<i>i</i> Wet oxidation ICP-OES
Potassium	Wet oxidation ICP-OES
Copper	<i>i</i> AOAC 984.27 modified, ICP OES
Zinc	AOAC 984.27 modified, ICP OES
Magnesium	Wet oxidation ICP-OES
Carbohydrate (By Difference)	Calculation
Cadmium	Wet oxidation ICP MS
Enterobacteriaceae	Chapter 8.2 MIMM 3rd ed. 2000
Nickel	Wet oxidation ICP-MS
Chromium	Wet oxidation ICP-MS



Helen Matthews

Analyst - General Chemistry

*i* Indicates an IANZ accredited test IANZ Reg Nos. 175, 278, 445

MAF Reg No. L1903

- Tests not indicated as accredited are outside the scope of the laboratory's accreditation.
- The tests were performed on the samples as received, as they were not sampled by AgriQuality New Zealand Ltd staff.
- This report must not be reproduced except in full, without the written approval of the laboratory.



AgriQuality New Zealand is the leading supplier of testing, analysis, verification, training and quality assurance systems to the food and agribusiness sectors.