

# DELTA ANALYTICAL

## PRODUCT SPECIFICATION

### FoodState™ Beta Glucan Concentrate

Product No. 100031

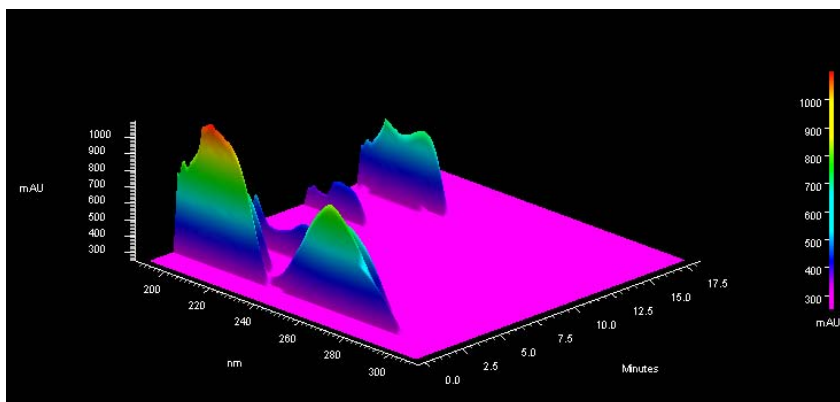
#### PRODUCT CHARACTERISTICS

Botanical Name  
Plant Part  
Description  
Flavor  
Preservatives

#### SPECIFICATION

*Saccharomyces cerevisiae*  
Whole Plant  
Fresh/Frozen *S. cerevisiae*  
Typical of *S. cerevisiae*  
None

#### Nutrient Peptide Chromatogram



#### Finished Raw Material



#### PHYSICAL DATA

Residual Moisture  
Bulk Density (Tapped)

#### METHOD

Thermogravimetric  
USP28<616>

#### SPECIFICATION

$5.0 \pm 1.5\%$   
 $0.50 \pm 0.10$  g/mL

#### NUTRITION INFORMATION

Beta 1-3 Glucan

Spectrophotometric

20% w/w Minimum

Calories (per 100 grams)

Calculation

318 kcal

Total Fat

1% Maximum

Total Carbohydrate

15% Minimum

Protein

50% Minimum

#### MICROBIOLOGICAL PROFILE

Total Aerobic Plate Count

AOAC 966.23

10,000 per Gram Maximum

*E. Coli*

AOAC 991.14

Less than 10 per Gram Maximum

Total Coliforms

AOAC 991.14

1,000 per Gram Maximum

Yeast & Mold

FDA-BAM 7<sup>th</sup> Ed.

300 per Gram Maximum

#### PACKAGING and STORAGE

Double poly bag with desiccant packs in a fiber drum. Cool dry storage (15-30°C).

Pack Size: 50 kgs

ISSUED DATE: 11/16/05

# DELTA $\Delta$ ANALYTICAL

## PRODUCT SPECIFICATION

### FoodState™ Coenzyme Q10 Concentrate

Product No. 100032

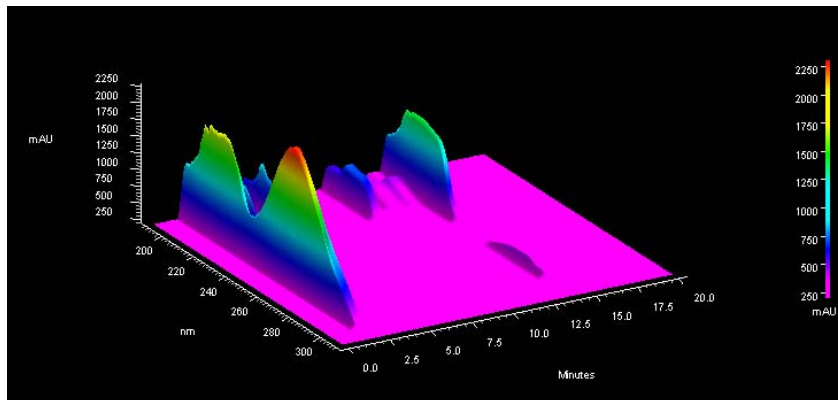
#### PRODUCT CHARACTERISTICS

Botanical Name  
Plant Part  
Description  
Flavor  
Preservatives

#### SPECIFICATION

*Saccharomyces cerevisiae*  
Whole Plant  
Fresh/Frozen *S. cerevisiae*  
Typical of *S. cerevisiae*  
None

#### **Nutrient Peptide Chromatogram**



#### **Finished Raw Material**



#### PHYSICAL DATA

Residual Moisture  
Bulk Density (Tapped)

#### METHOD

Thermogravimetric  
USP28<616>

#### SPECIFICATION

$3.5 \pm 1.5\%$   
 $0.65 \pm 0.10$  g/mL

#### NUTRITION INFORMATION

Coenzyme Q10  
  
Calories (per 100 grams)  
Total Fat  
Total Carbohydrate  
Protein

HPLC  
  
Calculation

5.0% w/w Minimum  
  
378 kcal  
2% Maximum  
20% Minimum  
55% Minimum

#### MICROBIOLOGICAL PROFILE

Total Aerobic Plate Count  
*E. Coli*  
Total Coliforms  
Yeast & Mold

AOAC 966.23  
AOAC 991.14  
AOAC 991.14  
FDA-BAM 7<sup>th</sup> Ed.

10,000 per Gram Maximum  
Less than 10 per Gram Maximum  
1,000 per Gram Maximum  
300 per Gram Maximum

#### PACKAGING and STORAGE

Double poly bag with desiccant packs in a fiber drum. Cool dry storage (15-30°C).  
Pack Size: 50 kgs

ISSUED DATE: 11/16/05

# DELTA $\Delta$ ANALYTICAL

## PRODUCT SPECIFICATION

### FoodState™ Phenolic Fruit Concentrate

Product No. 100033

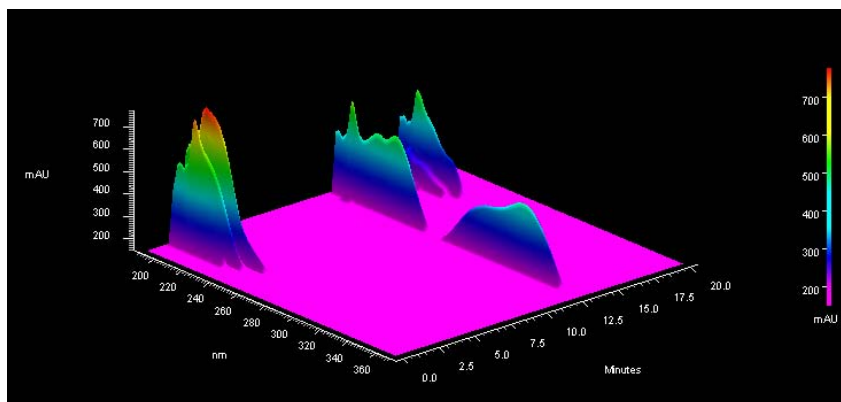
#### PRODUCT CHARACTERISTICS

Botanical Name  
Plant Part  
Description  
Flavor  
Preservatives

#### SPECIFICATION

*Citrus sinensis, Vaccinium angustifolium & Vaccinium macrapon*  
Whole Plant  
Fresh/Frozen Oranges, Blueberries & Cranberries  
Typical of Oranges, Blueberries & Cranberries  
None

#### Nutrient Peptide Chromatogram



#### Finished Raw Material



#### PHYSICAL DATA

Residual Moisture  
Bulk Density (Tapped)

#### METHOD

Thermogravimetric  
USP28<616>

#### SPECIFICATION

$3.5 \pm 1.5\%$   
 $0.75 \pm 0.10 \text{ g/mL}$

#### NUTRITION INFORMATION

Total Phenolics  
  
Calories (per 100 grams)  
Total Fat  
Total Carbohydrate  
Protein

Spectrophotometric

1.0% Minimum

Calculation

350 kcal  
2% Maximum  
80% Minimum  
3% Minimum

#### MICROBIOLOGICAL PROFILE

Total Aerobic Plate Count  
*E. Coli*  
Total Coliforms  
Yeast & Mold

AOAC 966.23  
AOAC 991.14  
AOAC 991.14  
FDA-BAM 7<sup>th</sup> Ed.

10,000 per Gram Maximum  
Less than 10 per Gram Maximum  
1,000 per Gram Maximum  
300 per Gram Maximum

#### PACKAGING and STORAGE

Double poly bag with desiccant packs in a fiber drum. Cool dry storage (15-30°C).  
Pack Size: 50 kgs

ISSUED DATE: 11/16/05