

Eurofins Food Ireland Limited  
Science Service Center  
Finnabair Industrial Park  
0 Dundalk, Co Louth  
IRELAND

**Person in charge** Mrs. P. Burchhardt - 725  
**Client support** Mrs. P. Burchhardt - 725

Report date 04.05.2010  
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**Analytical report: AR-10-JK-031161-01**

**Sample Code: 703-2010-00337448**

<b>Reference</b>	Seeds Boliva April 10
<b>Client Sample Code</b>	Boliva April 10
<b>Number</b>	1
<b>Amount</b>	1124,5 g
<b>Reception temperature</b>	room temperature
<b>Ordered by</b>	Eurofins Food Ireland Limited
<b>Submitted by</b>	Eurofins Food Ireland Limited
<b>Sender</b>	DHL
<b>Received on</b>	19.04.2010
<b>Packaging</b>	plastic bag
<b>Start/end of analyses</b>	19.04.2010 / 04.05.2010

## TEST RESULTS

### Physical-chemical Analysis

<b>J3118</b>	<b>Protein, crude (N x 6,25)</b>		
Method:	ISO 5983, titrimetry, N X 6.25		
Protein, crude		27.4	%
<b>J3139</b>	<b>Oil</b>		
Method:	EN ISO 659, gravimetric		
Oil		31.3	%
<b>JJ00J</b>	<b>Fatty acid profile</b>		
Method:	ISO 5508 + 5509 EG VO 1429/92 ISO 15304, GC-FID		
C 16:0 (Palmitic acid)		6.8	%
C 16:1 (Palmitoleic acid) + isomeres		0.2	%
C 18:0 (Stearic acid)		3.3	%
C 18:1-9 (Oleic acid)		6.5	%
C 18:1-11 (Vaccenic acid)		0.8	%
C 18:2 (cis/trans)		0.1	%
C 18:2 (trans/cis)		0.1	%
C 18:2 (Linoleic acid)		19.2	%
C 20:0 (Arachidic acid)		0.3	%
C 18:3 (trans/cis/trans)		0.1	%
C 18:3 (cis/cis/trans)		0.3	%
C 20:1 (Eicosenoic acid) + isomers		0.2	%
C 18:3 (Linolenic acid 9,12,15 alpha)		61.8	%
C 22:0 (Behenic acid)		0.1	%
C 24:0 (Lignoceric acid)		0.1	%

Wiertz-Eggert-Jörissen

saturated fatty acids total	10.6	%
mono-unsaturated fatty acids total	7.7	%
poly-unsaturated fatty acids total	81.0	%
Trans-fatty acids (% in total fat)	0.6	%
others	0.1	%
<b>JJW21      Omega fatty acids</b>		
Method:      ISO 5508 + 5509 EG VO 1429/92 ISO 15304, calculated		
Omega-3 fatty acids	61.8	%
Omega-6 fatty acids	19.2	%
<b>JJW22      Omega fatty acids</b>		
Method:      ISO 5508 + 5509 EG VO 1429/92 ISO 15304, calculated		
Omega-9 fatty acids	6.9	%
<b>JJW3J      soluble dietary fibre</b>		
Method:      calculated		
soluble dietary fibre	6.2	%
<b>J3087      Fiber (total dietary)</b>		
Method:      AOAC 991.43/32.1.17 (2000), gravimetric		
Total dietary fibre	30.6	%
<b>JJF2F      Insoluble Dietary Fibre</b>		
Method:      AOAC 991.43/32.1.17 (2000), Gravimetric		
insoluble dietary fibre	24.4	%

Signature

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 Wiebke Puschmann  
 (General manager)

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 Dr. Thorsten Christian  
 (General manager)