



REPORT OF ANALYSIS

<b>Client</b> : KIMBERLEY WILD GUBINGE MUNGET ABORIGINAL CORPORATION PENDER BAY DAMPIER PENINSULA WA 6725	<b>Job No.</b> : KIMB10/160229 <b>Quote No.</b> : QT-02039 <b>Order No.</b> : <b>Date Sampled</b> : <b>Date Received</b> : 29-FEB-2016 <b>Sampled By</b> : CLIENT
<b>Attention</b> : JACINTA MONCK	<b>Phone</b> : (03) 9644 4849
<b>Project Name</b> :	
<b>Your Client Services Manager</b> : Tim Stobaus	

Lab Reg No.	Sample Ref	Sample Description
V16/005098	FEB.2016	Terminalia Ferdinandiana - Gubinge (Kakadu Plum) Fruit Powder

Lab Reg No.	Sample Reference	Units	V16/005098	FEB.2016	Method
<b>Trace Elements</b>					
Sodium	mg/100g	110			VL247

*Nunzio Limongiello*

Nunzio Limongiello, Analyst  
Inorganics - Vic

16-MAR-2016

Lab Reg No.	Sample Reference	Units	V16/005098	FEB.2016	Method
<b>Microbiology</b>					
Standard Plate Count	CFU/g	< 150			VM1.22A
Yeasts	CFU/g	< 100			VM1.28A
Mould	CFU/g	< 100			VM1.28A
<b>Dates</b>					
Date Tested		1-MAR-2016			

ND = Not Detected.

*Glenda Scott*

Glenda Scott, Analyst  
Microbiology - Vic

16-MAR-2016

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Lab Reg No.		V16/005098				
Sample Reference		FEB.2016				
	Units					Method
<b>Proximates</b>						
Fructose	g/100g	13				VL295
Glucose	g/100g	10				VL295
Sucrose	g/100g	4.2				VL295
Maltose	g/100g	<0.2				VL295
Lactose	g/100g	<0.2				VL295
Total Sugars	g/100g	27				VL295
Moisture	g/100g	8.5				VL298
Fat (Mojonnier extraction )	g/100g	0.8				VL302
Saturated Fat	g/100g	0.3				VL289
Protein ( N x 6.25)	g/100g	3.9				VL299
Ash	g/100g	5.8				VL286
Carbohydrates	g/100g	40				VL412
Energy (kj)	kJ/100g	1110				VL412
Mono trans fats	g/100g	<0.1				VL289
Mono-unsaturated fat	g/100g	<0.1				VL289
Omega 3 fats	g/100g	0.1				VL289
Omega 6 fats	g/100g	0.3				VL289
Poly trans fats	g/100g	<0.1				VL289
Poly-unsaturated fat	g/100g	0.4				VL289
Trans fats	g/100g	<0.1				VL289
<b>Vitamins</b>						
Ascorbic Acid	mg/100g	8500				VL301
<b>Saturated Fatty Acids</b>						
C4:0 Butyric	%	<0.1				VL289
C6:0 Caproic	%	<0.1				VL289
C8:0 Caprylic	%	0.4				VL289
C10:0 Capric	%	0.3				VL289
C12:0 Lauric	%	2.0				VL289
C14:0 Myristic	%	1.2				VL289
C15:0 Pentadecanoic	%	0.4				VL289
C16:0 Palmitic	%	26.4				VL289
C17:0 Margaric	%	0.3				VL289
C18:0 Stearic	%	2.0				VL289
C20:0 Arachidic	%	1.0				VL289
C22:0 Behenic	%	0.8				VL289
C24:0 Lignoceric	%	0.4				VL289
Total Saturated	%	35.3				VL289
<b>Mono-unsaturated Fatty Acids</b>						
C14:1 Myristoleic	%	<0.1				VL289
C16:1 Palmitoleic	%	0.9				VL289
C17:1 Heptadecenoic	%	<0.1				VL289

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Lab Reg No.		V16/005098				
Sample Reference		FEB.2016				
	Units					Method
<b>Mono-unsaturated Fatty Acids</b>						
C18:1 Oleic	%	3.3				VL289
C20:1 Eicosenic	%	0.2				VL289
C22:1 Docosenoic	%	<0.1				VL289
C24:1 Nervonic	%	<0.1				VL289
Total Mono-unsaturated	%	4.6				VL289
<b>Poly-unsaturated Fatty Acids</b>						
C18:2w6 Linoleic	%	35.8				VL289
C18:3w6 gamma-Linolenic	%	<0.1				VL289
C18:3w3 alpha-Linolenic	%	15.3				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	%	15.4				VL289
Omega 6 Fatty Acids	%	35.9				VL289
C22:4w6 Docosatetraenoic	%	<0.1				VL289
C22:5w3 Docosapentaenoic	%	<0.1				VL289
C22:6w3 Docosahexaenoic	%	<0.1				VL289
Total Poly-unsaturated	%	51.3				VL289
Total Mono Trans Fatty Acids	%	<0.1				VL289
Total Poly Trans Fatty Acids	%	0.4				VL289
P:M:S Ratio		1.5:0.1:1				VL289
<b>Antioxidants</b>						
ORAC_Vit E Equiv. (hydro)	umol/kg	1052900				VL370
ORAC_Vit E Equiv. (Lipo)	umol/kg	1500				VL370
ORAC_Vit E Equiv. (Total)	umol/kg	1054400				VL370
Date Prepared		8-MAR-2016				VL370
Date Analysed		9-MAR-2016				VL370

V16/005098

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 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.

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<b>Lab Reg No.</b>		<b>V16/005098</b>				
<b>Sample Reference</b>	<b>Units</b>	<b>FEB.2016</b>				



Norbert Strobel, Analyst  
Food Composition - Vic



Paul Adorno, Section Manager  
Food Composition - Vic



Munifa Puente, Analyst  
Food Composition - Vic



Devika Kodituwakku, Analyst  
Inorganics - Vic



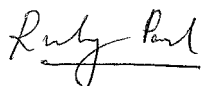
Leo Demel, Analyst  
Food Composition - Vic

16-MAR-2016

<b>Lab Reg No.</b>		<b>V16/005098</b>				
<b>Sample Reference</b>	<b>Units</b>	<b>FEB.2016</b>				
<b>Proximates</b>						
Total Dietary Fibre	g/100g	41.5				

V16/005098

Fibre determined by AEGIC, North Ryde NSW. NATA Accred. 66.  
AEGIC Job Reference: 06752



Ruby Paul  
Laboratory Services Unit - Vic

16-MAR-2016

Results relate only to the sample(s) tested.  
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