



REPORT OF ANALYSIS

Client : KIMBERLEY WILD GUBINGE MUNGET ABORIGINAL CORPORATION PENDER BAY DAMPIER PENINSULA WA 6725	Job No. : KIMB10/170116 Quote No. : QT-02094 Order No. : Date Sampled : Date Received : 16-JAN-2017 Sampled By : CLIENT
Attention : JACINTA MONCK	Phone : (03) 9644 4849
Project Name :	
Your Client Services Manager : Tim Stobaus	

Lab Reg No.	Sample Ref	Sample Description
V17/000930	1-Jan-17	Terminalia Ferdinandiana-Gubinge fruit Powder (seedless)

Lab Reg No.	Sample Reference	Units	V17/000930	1-Jan-17	Method
Trace Elements					
Sodium	mg/100g	100			VL247

Nunzio Limongiello, Analyst
Inorganics - Vic

7-FEB-2017

Lab Reg No.	Sample Reference	Units	V17/000930	1-Jan-17	Method
Microbiology					
Standard Plate Count	CFU/g	< 150			VM1.22A
Yeasts	CFU/g	< 100			VM1.28A
Mould	CFU/g	< 100			VM1.28A
Dates					
Date Tested		19-JAN-2017			

ND = Not Detected.

Dean Clarke, Section Manager
Microbiology - Vic

7-FEB-2017

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Lab Reg No.		V17/000930				
Sample Reference		1-Jan-17				
	Units					Method
Proximates						
Fructose	g/100g	11				VL295
Glucose	g/100g	7.9				VL295
Sucrose	g/100g	0.7				VL295
Maltose	g/100g	<0.2				VL295
Lactose	g/100g	<0.2				VL295
Total Sugars	g/100g	20				VL295
Moisture	g/100g	10.2				VL298
Fat (Mojonnier extraction)	g/100g	0.6				VL302
Saturated Fat	g/100g	0.2				VL289
Protein (N x 6.25)	g/100g	4.1				VL299
Ash	g/100g	6.6				VL286
Carbohydrates	g/100g	38				VL412
Energy (kj)	kJ/100g	1060				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	0.2				VL289
Poly trans fats	g/100g	<0.1				VL289
Poly-unsaturated fat	g/100g	0.3				VL289
Trans fats	g/100g	<0.1				VL289
Vitamins						
Ascorbic Acid	mg/100g	13000				VL301
Saturated Fatty Acids						
C4:0 Butyric	%	<0.1				VL289
C6:0 Caproic	%	<0.1				VL289
C8:0 Caprylic	%	<0.1				VL289
C10:0 Capric	%	<0.1				VL289
C12:0 Lauric	%	<0.1				VL289
C14:0 Myristic	%	0.3				VL289
C15:0 Pentadecanoic	%	0.5				VL289
C16:0 Palmitic	%	26.1				VL289
C17:0 Margaric	%	0.3				VL289
C18:0 Stearic	%	2.3				VL289
C20:0 Arachidic	%	1.3				VL289
C22:0 Behenic	%	1.2				VL289
C24:0 Lignoceric	%	0.8				VL289
Total Saturated	%	32.8				VL289
Mono-unsaturated Fatty Acids						
C14:1 Myristoleic	%	<0.1				VL289
C16:1 Palmitoleic	%	0.6				VL289
C17:1 Heptadecenoic	%	<0.1				VL289

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Lab Reg No.		V17/000930				
Sample Reference		1-Jan-17				
	Units					Method
Mono-unsaturated Fatty Acids						
C18:1 Oleic	%	7.8				VL289
C20:1 Eicosenic	%	0.3				VL289
C22:1 Docosenoic	%	<0.1				VL289
C24:1 Nervonic	%	<0.1				VL289
Total Mono-unsaturated	%	8.8				VL289
Poly-unsaturated Fatty Acids						
C18:2w6 Linoleic	%	38.4				VL289
C18:3w6 gamma-Linolenic	%	<0.1				VL289
C18:3w3 alpha-Linolenic	%	14.1				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	%	14.1				VL289
Omega 6 Fatty Acids	%	38.5				VL289
C22:4w6 Docosatetraenoic	%	<0.1				VL289
C22:5w3 Docosapentaenoic	%	<0.1				VL289
C22:6w3 Docosahexaenoic	%	<0.1				VL289
Total Poly-unsaturated	%	52.5				VL289
Total Mono Trans Fatty Acids	%	0.2				VL289
Total Poly Trans Fatty Acids	%	0.3				VL289
P:M:S Ratio		1.6:0.3:1				VL289
Antioxidants						
ORAC_Vit E Equiv. (hydro)	umol/kg	1583200				VL370
ORAC_Vit E Equiv. (Lipo)	umol/kg	700				VL370
ORAC_Vit E Equiv. (Total)	umol/kg	1583900				VL370
Date Prepared		2-FEB-2017				VL370
Date Analysed		3-FEB-2007				VL370

V17/000930

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

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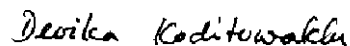
as umol of Trolox equivalent per litre or kilogram. The total antioxidant capacity is the sum of ORAC(hydro) and ORAC(lipo) values and is also expressed as umol Trolox equivalent per



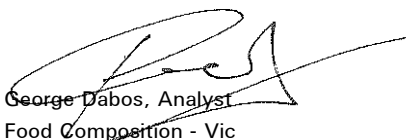
Norbert Strobel, Analyst
Food Composition - Vic



Paul Adorno, Section Manager
Food Composition - Vic



Devika Kodituwakku, Analyst
Inorganics - Vic



George Dabos, Analyst
Food Composition - Vic

7-FEB-2017

Lab Reg No.		V17/000930				
Sample Reference		1-Jan-17				
	Units					Method
Proximates						
Total Dietary Fibre	g/100g	40.2				

V17/000930

Total Dietary Fibre determined by AEGIC, North Ryde NSW.

NATA Accred. 66.

AEGIC Job Reference: 07834



Jereka Thavakumar
Laboratory Services Unit - Vic

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Results relate only to the sample(s) tested.
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