



SILLIKER, Inc.
Illinois Laboratory
 1304 Halsted Street
 Chicago Heights, IL 60411
 708/ 756 3210 Fax 708/ 756 0049

CERTIFICATE OF ANALYSIS

COA No:	CHG-31542252-0
Supersedes:	CHG-31536498-0
COA Date	1/4/07
Page 1 of 3	

TO:
 Mr. Greg Caton
 VP
 Lumen Foods
 409 Scott St.
 Lake Charles, LA 20601

Received From:	Lake Charles, LA
Received Date:	12/14/06

Location of Test: (except where noted)	Chicago Heights, IL
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Analytical Results

Desc. 1: Passion Fruit Oil

Laboratory ID: 308504895
 Condition Rec'd: NORMAL
 Temp Rec'd (°C): 17

Analyte

Nutrition - Simplified

Test Date Loc.
 1/3/2007

NUTRITIONAL ANALYSIS

Serving Size: 28 g
 Household Measure: 1 fl oz

<u>LABEL ANALYTES</u>		ANALYTICAL	ANALYTICAL	ROUNDED	% DAILY
		DATA PER	DATA PER	DATA PER	
		100g	SERVING	SERVING	VALUE
Calories		894.8	250.5	250	
Total Fat	(g)	99.02	27.73	28	43
Saturated Fat	(g)	13.87	3.88	4.0	20
Trans Fat	(g)	0.21	0.06	0	
Sodium	(mg)	5.8	1.6	0	0
Total Carbohydrate	(g)	0.9	0.3	0	0
Protein (F=6.25)	(g)	<0.10	<0.03	0	
<u>CONTRIBUTING ANALYTES</u>					
Moisture	(g)	0.08	0.02		
Ash	(g)	<0.01	<0.01		

* Contains less than 2% of the Daily Value of this nutrient.



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Supersedes:	None
COA Date	1/3/07
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TO:
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Analytical Results

Desc. 1: Passion Fruit Oil

Laboratory ID: 308504939

Condition Rec'd: NORMAL

Temp Rec'd (°C): 17

<u>Analyte</u>	<u>Result</u>	<u>Units</u>	<u>Method Reference</u>	<u>Test Date</u>	<u>Loc.</u>
Fat by Fatty Acid Profile			AOAC 996.06	12/28/06	
<u>Fat Analysis by GC - Summary</u>					
Fat by Fatty Acid Profile	99.02	g/100g			
Total Saturated Fatty Acids	13.87	g/100g			
Total Monounsaturated Fatty Acids	14.32	g/100g			
Total Polyunsaturated Fatty Acids	66.25	g/100g			
Total Trans Fatty Acids	0.21	g/100g			
Total Conjugated Fatty Acids	0.04	g/100g			

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Analytical Results

Fat Analysis by GC Fatty Acids	% Fatty Acid in Product (Weight/Weight Basis)					Laboratory ID: 308504939	
	Saturated	Cis MUFA	Cis PUFA	Trans	Conjugated	% as Triglyceride	% FA of Total FA
4:0 Butanoic (Butyric)						0.000	0.000
5:0 Pentanoic (Valeric)						0.000	0.000
6:0 Hexanoic (Caproic)						0.000	0.000
7:0 Heptanoic (Enanthic)						0.000	0.000
8:0 Octanoic (Caprylic)						0.000	0.000
9:0 Nonanoic (Pelargonic)						0.000	0.000
10:0 Decanoic (Capric)	0.081					0.087	0.086
11:0 Undecanoic	0.002					0.002	0.002
12:0 Dodecanoic (Lauric)	0.007					0.007	0.007
12:1 Dodecenoic						0.000	0.000
14:0 Tetradecanoic (Myristic)	0.084					0.089	0.089
14:1 trans-Tetradecenoic						0.000	0.000
14:1 Tetradecenoic (Myristoleic)						0.000	0.000
15:0 Pentadecanoic	0.025					0.026	0.026
15:1 Pentadecenoic						0.000	0.000
16:0 Hexadecanoic (Palmitic)	10.729					11.260	11.330
16:1 trans-Hexadecenoic				0.007		0.007	0.007
16:1 Hexadecenoic (Palmitoleic)		0.194				0.204	0.205
17:0 Heptadecanoic (Margaric)	0.066					0.069	0.070
17:1 Heptadecenoic (Margaroleic)						0.000	0.000
18:0 Octadecanoic (Stearic)	2.601					2.717	2.746
18:1 trans-Octadecenoic (Incl. Elaidic)				0.031		0.033	0.033
18:1 Octadecenoic (incl. Oleic)		13.979				14.607	14.761
18:2 trans-Octadecadienoic				0.166		0.173	0.175
18:2 Octadecadienoic (Linoleic)			65.774			68.748	69.454
20:0 Eicosanoic (Arachidic)	0.149					0.155	0.157
18:3 trans-Octadecatrienoic						0.000	0.000
18:3 g-Linolenic						0.000	0.000
20:1 trans-Eicosenoic				0.009		0.009	0.009
20:1 Eicosenoic (incl. Gadoleic)		0.133				0.138	0.140
18:3 Octadecatrienoic (Linolenic)			0.423			0.442	0.447
21:0 Heneicosanoic	0.012					0.012	0.013
18:2 conj Linoleic					0.038	0.040	0.040
18:4 Octadecatetraenoic (Morocitic)						0.000	0.000
20:2 Eicosadienoic			0.030			0.031	0.032
20:3 5,8,11-Eicosatrienoic						0.000	0.000
22:0 Docosanoic (Behenic)	0.061					0.064	0.065
20:3 8,11,14-Eicosatrienoic (gamma)						0.000	0.000
22:1 trans-Docosanoic (Brassicic)						0.000	0.000
22:1 Docosanoic (Erucic)		0.013				0.013	0.013
20:3 11,14,17-Eicosatrienoic						0.000	0.000

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Analytical Results

Fat Analysis by GC Fatty Acids	% Fatty Acid in Product (Weight/Weight Basis)					Laboratory ID: 308504939	
	Saturated	Cis MUFA	Cis PUFA	Trans	Conjugated	% as Triglyceride	% FA of Total FA
20:4 Eicosatetraenoic (Arachidonic)						0.000	0.000
23:0 Tricosanoic						0.000	0.000
22:2 Docosadienoic						0.000	0.000
24:0 Tetracosanoic (Lignoceric)	0.058					0.060	0.061
20:5 Eicosapentaenoic			0.017			0.017	0.017
24:1 Tetracosanoic (Nervonic)		0.003				0.003	0.003
22:3 Docosatrienoic						0.000	0.000
22:4 Docosatetraenoic			0.010			0.011	0.011
22:5 Docosapentaenoic						0.000	0.000
22:6 Docosahexaenoic						0.000	0.000
Total (g per 100g)	13.87	14.32	66.25	0.21	0.04	99.02	100.00
% of Total Fatty Acid Concentration	14.65	15.12	69.96	0.22	0.04		



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Analytical Results

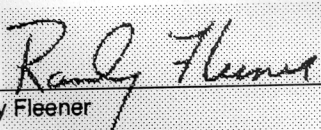
Desc. 1: Passion Fruit Oil

Laboratory ID: 308504939

Condition Rec'd: NORMAL

Temp Rec'd (°C): 17

Analyte	Result	Units	Method Reference	Test Date	Loc.
Omega 3 Fatty Acids	0.44	g/100g	Calculation	1/2/07	
Omega 6 Fatty Acids	65.90	g/100g	CRA E-1	1/2/07	
Total Vitamin A			Analyst(1984)109:489	1/3/07	
Beta Carotene	95.3	IU/100g			
Retinol	<5.0	IU/100g			
Total Vitamin A	95.3	IU/100g			
Vitamin C - HPLC	<1.0	mg/100g	AOAC 967.22	1/2/07	


Randy Fleener Laboratory Director