



# ANALYSIS REPORT

<b>Client:</b>	International Food Europe SRL	<b>Lab No:</b>	1920779	SDSPv4
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		<b>Submitted By:</b>	Francesco De Santis	

## Analysis Results

Sample Name:	Lab Number	Dihydroxyacetone mg/kg	5-hydroxymethylfurfural (HMF) mg/kg	Methylglyoxal mg/kg	NPA (Non Peroxide Activity) % Phenol Equivalent
17A2	1920779.1	1,670	21	903	21.1

## SUMMARY OF METHODS

The following table(s) gives a brief description of the methods used to conduct the analyses for this job. The detection limits given below are those attainable in a relatively clean matrix. Detection limits may be higher for individual samples should insufficient sample be available, or if the matrix requires that dilutions be performed during analysis.

Sample Type: Honey			
Test	Method Description	Default Detection Limit	Sample No
3-in-1 Honey Analysis	Aqueous extraction, derivatisation. Analysis by UPLC-UV (dihydroxyacetone, 5-hydroxymethylfurfural, methylglyoxal).	1.0 - 10 mg/kg	1
NPA (Non Peroxide Activity)	NPA is calculated from methylglyoxal using a correlation curve based on published data for NPA and the primary active ingredient, methylglyoxal. (1,2). (1) Isolation by HPLC and characterisation of the bioactive fraction of New Zealand manuka ( <i>Leptospermum scoparium</i> ) honey. C. J. Adams, et al. Carbohydrate Research 343 (2008) 651-659. (2) Corrigendum to "Isolation by HPLC and characterization of the bioactive fraction of New Zealand manuka ( <i>Leptospermum scoparium</i> ) honey" [Carbohydr. Res. 343 (2008) 651]. C. J. Adams, et al. Carbohydrate Research 344 (2009) 2609.	1.0 % Phenol Equivalent	1

These samples were collected by yourselves (or your agent) and analysed as received at the laboratory.

Samples are held at the laboratory after reporting for a length of time depending on the preservation used and the stability of the analytes being tested. Once the storage period is completed the samples are discarded unless otherwise advised by the client.

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