

Physical Address: FACTS Office, 18 Uplands Rd, Milnerton, 7441 Postal Address: P.O. Box 565, Milnerton, 7435, South Africa Tel: +27 21 551-2993; Fax: +27 21 551-2807; Email: info@factssa.com Company Registration Number: CK 2003/064402/23 Vat Number: 4710211709

Food & Allergy Consulting & Testing Services **TEST REPORT –GLUTEN ELISA TESTING** Date of Report: 13/01/2016 Analysis ID.: 6063 Client details Boston Breweries 48 Carlisle street Date of Sample Receipt: 07/01/2016 Invoice No: 160107/949 Paarden Island Date of Analysis: 13/01/2016 No. of pages 1 Cape Town Customer Order No: Paid Enquiries: Jana du Plessis For Attention Jason Wittshire Sample details Client sample identification: Boston Lager Batch gf (B1808) Sample ID No 5054 Sample conditions: Wet, Shelf-stable 4 x 440mL No. of samples submitted: Known sample deviations: None Sample drawn by: Client Analysis details Method identification: SOP-TM-001 (reference available on request) Test description: Quantitative Gluten Testing (ELISA) Deviations from standard method: Additional method information: R5 Mendez, AOAC-OMA (2012.01), None certified at AOAC-RI (12061), Codex Method (Type I) Known factors influencing test results: None Method cross-reactivity: The ELISA specifically detects gluten prolamins in wheat, barley and rye. No cross reaction with soy, oats, maize, rice, millet, teff, buckwheat, quinoa and amaranth. **Regulatory Aspects** According to the South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972) - Regulations Relating to the Labelling and Advertising of Foodstuffs, No. R. 146 (1 March 2010): · Gluten must be declared on food product labels when present in the product, its ingredients or in its packaging material. • The claim 'gluten-free' is not permitted for a food that: contains an ingredients that is or has been derived from any species of the significant cereals; and/or contains equal or more than 20 mg/kg gluten in the end product, when the level is determined by the R5 Mendez Enzyme-Linked Immunosorbent Assay (ELISA) for gluten, or other Codex-recommended methods. **TEST RESULTS** Method: Method ID: Method range of MoU: Your sample results (tested in duplicate) Regulatory limits: quantification: Lab ref. Gluten ^: Unit Interpretation: 5054 <5.0 <LLOQ ~~ ELISA SOP-TM-001 (#) mg/kg (ppm) 5.0 - 80.0 mg/kg 10 ppm (ppm) gluten <LLOQ 5054 < 5.0 mg/kg (ppm) Comments: Results are below the lower limit of quantification of the ELISA. Such results indicate that there may be zero or a very low level of gluten in the sample, too low to be accurately quantified with the ELISA. <LLOQ = Below lower level of quantification of the method (#) Test conducted on site at FACTS Stellenbosch Woodmill Laboratory WROQ = Within range of reliable quantification of the method >ULOQ = Above the upper limit of quantification of the method MoU = Measurement of Uncertainty $\ensuremath{^{\wedge}}$ There are currently no specified allowable levels set for gluten in South Africa. Stipulations for 'gluten-free' claims are indicated in R.146/2010 and summarised above. Approved by uplessis nan Jana du Plessis Dr. Harris Steinman (MSc Genetics, US) (MB.Ch.B. (UCT), D.Ch. (SA), D. Av. Technical Manager and Signatory Med) Please note that: 1. Test results relate only to the sample tested 5. Due to the deterioration of the samples, perishable samples are not stored for future enquiries, whereas non-perishables will be stored for The integrity of the reported result is valid only from the time of sample 2. a period of 30 days after testing has been conducted. receipt by FACTS 6. This report may not be reproduced, except in full. When only certain 3. This report is issued by FACTS under its General Terms and Conditions pages or sections of the full report are reproduced, written permission of Service, available online at www.factssa.com/TermsConditions.htm must be obtained from FACTS. This report is further issued under the Service Agreement as signed by 4. the parties thereof, and the Acceptance Note as completed and 7. All opinions and interpretations expressed herein are based on test confirmed by the parties thereof. method literature, relevant legislation, sound guidance documents and/or technical knowledge and experience.

- End of Report -



Physical Address: FACTS Office, 18 Uplands Rd, Milnerton, 7441 Postal Address: P.O. Box 565, Milnerton, 7435, South Africa Tel: +27 21 551-2993; Fax: +27 21 551-2807; Email: info@factssa.com Company Registration Number: CK 2003/064402/23 Vat Number: 4710211709

Food & Allergy Consulting & Testing Services **TEST REPORT –GLUTEN ELISA TESTING** Date of Report: 15/01/2016 Analysis ID.: 6064 Client details Boston Breweries 48 Carlisle street Date of Sample Receipt: 07/01/2016 Invoice No: 160107/949 Paarden Island Date of Analysis: 15/01/2016 No. of pages 1 Cape Town Customer Order No: Paid Enquiries: Jana du Plessis For Attention Jason Wittshire Sample details Client sample identification: Boston Lager Batch gf (B1808) Sample ID No 5054 Sample conditions: Wet, Shelf-stable 4 x 440mL No. of samples submitted: Known sample deviations: None Sample drawn by: Client Analysis details Method identification: SOP-TM-101 (reference available on request) Test description: Quantitative Gluten Testing (ELISA) Deviations from standard method: Additional method information: The method is used for the analysis of None fermented and hydrolysed food which are decalred as gluten-free. Known factors influencing test results: None Method cross-reactivity: The ELISA specifically detects gluten prolamins in wheat, barley and rye. No cross reaction with soy, oats, maize, rice, millet, teff, buckwheat, quinoa and amaranth. **Regulatory Aspects** According to the South African Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972) - Regulations Relating to the Labelling and Advertising of Foodstuffs, No. R. 146 (1 March 2010): · Gluten must be declared on food product labels when present in the product, its ingredients or in its packaging material. • The claim 'gluten-free' is not permitted for a food that: contains an ingredients that is or has been derived from any species of the significant cereals; and/or contains equal or more than 20 mg/kg gluten in the end product, when the level is determined by the R5 Mendez Enzyme-Linked Immunosorbent Assay (ELISA) for gluten, or other Codex-recommended methods. **TEST RESULTS** Method: Method ID: Method range of MoU: Your sample results (tested in duplicate) Regulatory limits: quantification: Lab ref. Hydrolysed Gluten ^: Unit Interpretation: <10.0 5054 <LLOQ ~~ ELISA SOP-TM-101 (#) 10.0 - 270.0 mg/kg mg/kg (ppm) (ppm) gluten <LLOQ 5054 <10.0 mg/kg (ppm) Comments: Results are below the lower limit of quantification of the ELISA. Such results indicate that there may be zero or a very low level of gluten in the sample, too low to be accurately quantified with the ELISA. <LLOQ = Below lower level of quantification of the method (#) Test conducted on site at FACTS Stellenbosch Woodmill Laboratory WROQ = Within range of reliable quantification of the method >ULOQ = Above the upper limit of quantification of the method MoU = Measurement of Uncertainty ^ There are currently no specified allowable levels set for gluten in South Africa. Stipulations for 'gluten-free' claims are indicated in R.146/2010 and summarised above. Approved by uplessis nan Jana du Plessis Dr. Harris Steinman (MSc Genetics, US) (MB.Ch.B. (UCT), D.Ch. (SA), D. Av. Technical Manager and Signatory Med) Please note that: 1. Test results relate only to the sample tested 5. Due to the deterioration of the samples, perishable samples are not stored for future enquiries, whereas non-perishables will be stored for The integrity of the reported result is valid only from the time of sample 2. a period of 30 days after testing has been conducted. receipt by FACTS 6. This report may not be reproduced, except in full. When only certain 3. This report is issued by FACTS under its General Terms and Conditions pages or sections of the full report are reproduced, written permission of Service, available online at www.factssa.com/TermsConditions.htm must be obtained from FACTS. This report is further issued under the Service Agreement as signed by 4. the parties thereof, and the Acceptance Note as completed and 7. All opinions and interpretations expressed herein are based on test confirmed by the parties thereof. method literature, relevant legislation, sound guidance documents

- End of Report -

and/or technical knowledge and experience.