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TEST REPORT -GLUTEN ELISA TESTING

Date of Report: 09/03/17 Analysis ID.: 9517 Client details Boston Breweries

48 Carlisle street Date of Sample Receipt: 01/03/17 Invoice No: 170303/2152

Paarden Island Date of Analysis: 09/03/17 No. of pages 1

Cape Town Customer Order No: PAID 02.03.2017 Enquiries: Jana du Plessis For Attention Jason Wittshire

Sample details

Client sample identification: Boston Premium Larger - Gluten Free B1999 Sample ID No.: 7575

Wet. Shelf-stable Sample conditions: Issue: 1

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)

Additional method information: R5 Mendez, AOAC-OMA (2012.01), Deviations from standard method:

certified at AOAC-RI (12061), Codex

Method (Type I)

Method cross-reactivity: The ELISA specifically detects gluten Known factors influencing test results: None

> 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
		quantification:		Lab ref.	Gluten ^:	Unit	Interpretation:	limits:
ELISA	SOP-TM-001	5.0 – 80.0 mg/kg	10 ppm	7575	<5.0	mg/kg (ppm)	<lloq< td=""><td>^</td></lloq<>	^
		(ppm) gluten		7575	<5.0	mg/kg (ppm)	<lloq< td=""><td></td></lloq<>	

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</p> WROQ = Within range of reliable quantification of the method

MoU = Measurement of Uncertainty Method is not SANAS accredited >ULOQ = Above the upper limit of quantification of the method

^ 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

Jana du Plessis (MSc Genetics, US)

Technical Signatory

Cheryl-Fox (Msc Biochemistry, US) Analyst

Dr. Harris Steinman (MB.Ch.B. (UCT), D.Ch. (SA), D. Av. Med)

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- 2. The integrity of the reported result is valid only from the time of sample
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Jana du Plessis

Enquiries:

Food & Allergy Consulting & Testing Service

Cape Town

TEST REPORT -GLUTEN ELISA TESTING

Client details Boston Breweries Date of Report: 10/03/2017 Analysis ID.: 9518

Customer Order No:

48 Carlisle street Date of Sample Receipt: 01/03/2017 Invoice No: 170303/2152

PAID 02.03.2017

Paarden Island Date of Analysis: 10/03/2017 No. of pages 1

For Attention Jason Wittshire

Sample details

Client sample identification: Boston Premium Larger - Gluten Free B1999 Sample ID No.: 7575

Sample conditions: Wet, Shelf-stable Issue: 1

No. of samples submitted: 4 x 440ml Known sample deviations: None Sample drawn by: Client

Analysis details

Test description: Quantitative Gluten Testing (ELISA) Method identification: SOP-TM-101 (reference available on request)

Additional method information: The method is used for the analysis of Deviations from standard method: None

fermented and hydrolysed food which are

decalred as gluten-free.

Method cross-reactivity: The ELISA specifically detects gluten Known factors influencing test results: None

prolamins in wheat, barley and rye. No cross reaction with soy, oats, maize, rice, millet, teff, buckwheat, quinoa and

amaranth.

Regulatory Aspects

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TEST RESULTS

Method:	Method ID:	Method range of	MoU:	Your sample results (tested in duplicate)				Regulatory
		quantification:	[Lab ref.	Hydrolysed Gluten ^:	Unit	Interpretation:	limits:
ELISA	SOP-TM-101	10.0 – 270.0 mg/kg (ppm) gluten		7575	<10.0	mg/kg (ppm)	<lloq< td=""><td>^</td></lloq<>	^
				7575	<10.0	mg/kg (ppm)	<lloq< td=""><td></td></lloq<>	

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.

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MoU = Measurement of Uncertainty

Method is not SANAS accredited

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Jana du Plessis (MSc Genetics, US) Technical Signatory Cheryl-Fox (Msc Biochemistry, US)
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