

TEST REPORT –GLUTEN ELISA TESTING

Client details	Boston Breweries 48 Carlisle street Paarden Island Cape Town	Date of Report:	28/11/2017	Analysis ID.:	12318
		Date of Sample Receipt:	09/11/2017	Invoice No.:	171113/3164
		Date of Analysis:	28/11/2017	No. of pages	1
For Attention	Jason Wittshire	Customer Order No.:	Jason	Enquiries:	Jana du Plessis

Sample details

Client sample identification:	Boston Lager Gluten Free B2106	Sample ID No.:	9711
Sample conditions:	Beer, Shelf-stable	Issue:	1
No. of samples submitted:	4 x 440ml bottles	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 fermented and hydrolysed food which are decalred as gluten-free.	Deviations from standard method:	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.	Known factors influencing test results:	None

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 quantification:	MoU:	Your sample results (tested in duplicate)				Regulatory limits:
				Lab ref.	Hydrolysed Gluten ^:	Unit	Interpretation:	
ELISA	SOP-TM-101	10.0 – 270.0 mg/kg (ppm) gluten		9711	<10.0	mg/kg (ppm)	<LLOQ	^^
				9711	<10.0	mg/kg (ppm)	<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
WROQ = Within range of reliable quantification of the method
>ULOQ = Above the upper limit of quantification of the method

MoU = Measurement of Uncertainty
Method is not SANAS accredited

^^ 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:

Report Approved By:
Cheryl Fox
(MSc Biochemistry, US)

Analysis Completed By:
Hestie Trudow
(MSc Biochemistry, US)

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- End of Report -

TEST REPORT –GLUTEN ELISA TESTING

Client details Boston Breweries
48 Carlisle street
Paarden Island
Cape Town
For Attention: Jason Wittshire

Date of Report: 10/11/2017
Date of Sample Receipt: 09/11/2017
Date of Analysis: 10/11/2017
Customer Order No: Jason

Analysis ID.: 12317
Invoice No: 171113/3164
No. of pages 1
Enquiries: Jana du Plessis

Sample details

Client sample identification: Boston Lager Gluten Free B2106 Sample ID No.: 9711
Sample conditions: Beer, Shelf-stable Issue: 1
No. of samples submitted: 4 x 440ml bottles Known sample deviations: None
Sample drawn by: Client

Analysis details

Test description: Quantitative Gluten Testing (ELISA) Method identification: SOP-TM-001 (reference available on request)
Additional method information: R5 Mendez, AOAC-OMA (2012.01), certified at AOAC-RI (12061), Codex Method (Type I) Deviations from standard method: 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. Known factors influencing test results: None

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):

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TEST RESULTS

Method:	Method ID:	Method range of quantification:	MoU:	Your sample results (tested in duplicate)				Regulatory limits:
				Lab ref.	Gluten [^] :	Unit	Interpretation:	
ELISA	SOP-TM-001	5.0 – 80.0 mg/kg (ppm) gluten	2.45 ppm	9711	<5.0	mg/kg (ppm)	<LLOQ	^^
				9711	<5.0	mg/kg (ppm)	<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
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Method is SANAS accredited

[^] 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:

Report Approved By:
Jana Coetzee
(MSc Genetics, US)

Analysis Completed By:
Cheryl Fox
(MSc Biochemistry, US)

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- End of Report -