

**Attention: Stephen Christensen**

Canadian Greenfield Technologies Corp.  
 \*\*COD ACCOUNT\*\*  
 159, 3953 112th Ave SE  
 Calgary, AB  
 CANADA T2C 0J4

**Report Date: 2018/06/13**  
 Report #: R5235177  
 Version: 1 - Final

**CERTIFICATE OF ANALYSIS**

**MAXXAM JOB #: B8C7073**

**Received: 2018/05/29, 11:00**

Sample Matrix: FOOD  
 # Samples Received: 1

Analyses	Quantity	Date	Date	Laboratory Method	Reference
		Extracted	Analyzed		
Total Metals Analysis in Food by ICP	1	2018/05/31	2018/06/04	CAM SOP-00408	AOAC 984.27 (mod.)
Protein	1	N/A	2018/06/12	CAM SOP-00711	AOAC 992.15
Ash	1	N/A	2018/06/01	CAM SOP-00713	AOAC 923.03
Calories	1	N/A	2018/06/12	CAM WI-00708	Calculation
Carbohydrates	1	N/A	2018/06/12	CAM WI-00708	Calculation
Cholesterol	1	2018/06/05	2018/06/05	CAM SOP-00700	AOAC 976.26/994.10
Fatty Acid Profile by GC/FID (1)	1	2018/06/04	2018/06/04	CAM SOP-00702	AOAC 996.06
KJ	1	N/A	2018/06/12	CAM WI-00708	Calculation
Moisture	1	N/A	2018/06/01	CAM SOP-00715	AOAC methodology
Nitrogen	1	N/A	2018/06/12	CAM SOP-00711	AOAC 992.15
Sugar Profile (2)	1	2018/06/04	2018/06/06	CAM SOP-00708	AOAC 980.13
Total Dietary Fibre	1	N/A	2018/06/12	CAM SOP-00707	AOAC 991.43, 985.29
Total Sugars (3)	1	2018/05/29	2018/06/08	CAM SOP-00708	AOAC 980.13

**Remarks:**

**Scope Statement:**

The analysis detailed in this document is intended to assist you, the Client, in your efforts and responsibility to produce safe food. The analysis may be for contaminants or adulterants that are known to be or may potentially be harmful, or that may impact on the quality or desired characteristics of the product. The results are representative of the samples at the time and condition of submission, and as determined by the indicated method(s). Any inference as to their applicability to any particular product, production lot, intermediate, ingredient or facility should be made by an individual with relevant expertise, based on an understanding of the product and the suitability of the sampling protocol.

Reference Method suffix "m" indicates test methods incorporate validated modifications from specific reference methods to improve performance.

\* RPDs calculated using raw data. The rounding of final results may result in the apparent difference.

(1) "Note: Total fatty acids and individual fatty acids are expressed as the triglycerides. Summed fatty acid groups are expressed as the fatty acids"

(2) Glucose result reported represents a total of both the D- and L- isomers.

(3) The result reported for Total Sugars is a calculated value based on the sum of glucose, fructose, lactose, sucrose and maltose only.

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Encryption Key

Please direct all questions regarding this Certificate of Analysis to your Project Manager.  
Brian Jang, B.Sc., CS Rep-Food Science and Safety Division  
Email: BJang@maxxam.ca  
Phone# (604)639-2604

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Maxxam has procedures in place to guard against improper use of the electronic signature and have the required "signatories", as per section 5.10.2 of ISO/IEC 17025:2005(E), signing the reports. For Service Group specific validation please refer to the Validation Signature Page.

**MAXXAM ANALYTICS**

**RESULTS OF ANALYSES OF FOOD**

Maxxam ID		GUQ939	
Sampling Date		2018/05/24	
	UNITS	HF001	RDL
<b>Nutritional Parameters</b>			
KJ	/100g	860	1
Protein	g/100g	17.06	0.10
Ash	g/100g	17.0	0.1
Calories	/100g	205	1
Fat (GC/FID)	g/100g	1.47	0.001
Saturated Fatty Acids	g/100g	0.505	0.001
cis-Monounsaturated Fatty Acids	g/100g	0.143	0.001
cis-Polyunsaturated Fatty Acids	g/100g	0.586	0.001
Trans-Fatty Acids	g/100g	0.024	0.001
Carbohydrates	g/100g	54.7	0.1
Omega-3 Polyunsaturated Fatty Acids	g/100g	0.241	0.001
Omega-6 Polyunsaturated Fatty Acids	g/100g	0.345	0.001
Total Dietary Fibre	g/100g	47.4	0.2
Total Sugars	g/100g	2.1	0.4
Fructose	g/100g	1.3	0.1
Glucose	g/100g	0.8	0.2
Sucrose	g/100g	ND	0.3
Maltose	g/100g	ND	0.4
Lactose	g/100g	ND	0.4
Cholesterol	mg/100g	ND	1
Moisture	g/100g	9.7	0.1
RDL = Reportable Detection Limit ND = Not detected			

**MAXXAM ANALYTICS**

**ELEMENTS BY ATOMIC SPECTROSCOPY (FOOD)**

<b>Maxxam ID</b>		GUQ939	
<b>Sampling Date</b>		2018/05/24	
	<b>UNITS</b>	<b>HF001</b>	<b>RDL</b>
<b>Metals</b>			
Acid Extractable Calcium (Ca)	ug/g	31,000	200
Acid Extractable Iron (Fe)	ug/g	460	20
Acid Extractable Potassium (K)	ug/g	28,000	1000
Acid Extractable Sodium (Na)	ug/g	ND	500
RDL = Reportable Detection Limit ND = Not detected			

**MAXXAM ANALYTICS**

**GENERAL COMMENTS**

Sample GUQ939 [HF001] : Metals: Due to the sample matrix, sample required dilution. Detection limits were adjusted accordingly.

**Results relate only to the items tested.**

**MAXXAM ANALYTICS**

**VALIDATION SIGNATURE PAGE**

The analytical data and all QC contained in this report were reviewed and validated by the following individual(s).



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Helen Weidinger, Scientific Specialist

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