Appendix A3: Fatty Acid Profile of LENTEIN™ Complete

Final Fatty Acid Profile

Medallion Labs

www.medallionlabs.com
1-800-245-5615 info@medlabs.com

Molly Sproston
Parabel, Inc.
Email: msproston@parabel.com

Completion Date: April 26, 2017
Date Submitted: April 10, 2017
Medallion Company ID: PARABEL01
Company Code: 15223
Library: 2017-MED-4645
PO Number: Sproston10
Fax:

Sample ID: 2017-MED-4645-01 Identifier: EUNFb1-CSPBWL-170207 Date Reviewed: 04/26/2017
Description: Protein Powder
Analysis: Triglycerides Date Run: 04/20/2017

Component Name	Normalized by Weight	% (w/w) as Triglyceride in Product	% (w/w) Fatty Acids in Product: Saturated Fatty Acids	Monounsaturated Fatty Acids	cis cis Polyunsaturated Fatty Acids	trans Unsaturated Fatty Acids
4:0 Butyric						
6:0 Caproic						
8:0 Caprylic						
10:0 Capric						
12:0 Lauric						
13:0 Tridecanoic						
14:0 Myristic	0.258%	0.016	0.015			
14:1 t-Tetradecanoic						
14:1 Myristoleic						
15:0 Pentadecanoic	0.420%	0.026	0.025			
15:1 Pentadecenoic						
16:0 Palmitic	15.811%	0.979	0.933			
16:1 t-Hexadecenoic	2.229%	0.138				0.131
16:1 Palmitoleic	0.339%	0.021		0.020		
17:0 Margaric	0.258%	0.016	0.015			
17:1 Margaroleic						
18:0 Stearic	1.050%	0.065	0.062			
18:1 trans-Elaidic						
18:1 Oleic	1.938%	0.120		0.115		
18:2 t-Octadecadienoic						
18:2 Linoleic	16.747%	1.037			0.992	
20:0 Arachidic	0.355%	0.022	0.021			
18:3 g-Linolenic	1.486%	0.092			0.088	
18:3 t-Linolenic						
20:1 Gadoleic						
18:3 Linolenic	51.825%	3.209			3.069	
21:0 Heneicosanoic						
18:2 conjugated-Linoleic						
18:4 Octadecatetraenoic	4.683%	0.290			0.277	
20:2 Eicosadienoic						
22:0 Behenic	0.565%	0.035	0.034			
20:3 g-Eicosatrienoic						
22:1 Erucic						
20:3 Eicosatrienoic	0.210%	0.013			0.012	
20:4 Arachidonic						
23:0 Tricosanoic						
22:2 Docasadienoic						
24:0 Lignoceric	1.066%	0.066	0.064			
20:5 Eicosapentaenoic	0.275%	0.017			0.016	
24:1 Nervonic						
22:3 Docosatrienoic						
22:4 Docosatetraenoic						
22:5 Docosapentaenoic	0.484%	0.030			0.029	
22:6 Docosahexaenoic						
Totals:	100.00%	6.19	1.17	0.13	4.48	0.13
Percent of Fatty Acid Components based on Total Fat:			19.78%	2.28%	75.71%	2.23%

Omega-3 Fatty Acids, Eicosapentaenoic Acid (EPA) and Docosahexaenoic Acid (DHA): 0.02%

Sample ID: 2017-MED-4645-02 Identifier: EUNFb2-CSPBWL-170209 Date Reviewed: 04/26/2017
Description: Protein Powder

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Limits of Detection, Method References and Measurement Variability are available upon request

Date Issued: 4/26/2017 Medallion Labs 9000 Plymouth Ave. N., Minneapolis, MN 55427 Page 1 of 3

Final Fatty Acid Profile

Medallion Labs

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Completion Date: April 26, 2017
Date Submitted: April 10, 2017
Medallion Company ID: PARABEL01
Company Code: 15223
Library: 2017-MED-4645
PO Number: Sproston10
Fax:

Sample ID: 2017-MED-4645-02 Indentifier: EUNFb2-CSPBWL-170209 Date Reviewed: 04/26/2017
Description: Protein Powder
Analysis: Triglycerides Date Run: 04/20/2017

			% (w/w) Fatty Acids in Product			
Component Name	Normalized by Weight	% (w/w) as Triglyceride in Product	Saturated Fatty Acids	Monounsturated Fatty Acids	cis-cis Polyunsaturated Fatty Acids	trans Unsaturated Fatty Acids
4:0 Butyric						
6:0 Caproic						
8:0 Caprylic						
10:0 Capric						
12:0 Lauric						
13:0 Tridecanoic						
14:0 Myristic	0.242%	0.015	0.014			
14:1 t-Tetradecanoic						
14:1 Myristoleic						
15:0 Pentadecanoic	0.596%	0.037	0.035			
15:1 Pentadecenoic						
16:0 Palmitic	17.351%	1.077	1.026			
16:1 t-Hexadecenoic	2.384%	0.148				0.141
16:1 Palmitoleic	0.564%	0.035		0.033		
17:0 Margaric	0.274%	0.017	0.016			
17:1 Margaroleic						
18:0 Stearic	1.015%	0.063	0.060			
18:1 trans-Elaidic						
18:1 Oleic	1.901%	0.118		0.113		
18:2 t-Octadecadienoic						
18:2 Linoleic	17.110%	1.062			1.016	
20:0 Arachidic	0.371%	0.023	0.022			
18:3 g-Linolenic	1.514%	0.094			0.090	
18:3 t-Linolenic	0.064%	0.004				0.004
20:1 Gadoleic	0.161%	0.010		0.010		
18:3 Linolenic	49.428%	3.068			2.934	
21:0 Heneicosanoic						
18:2 conjugated-Linoleic						
18:4 Octadecatetraenoic	4.414%	0.274			0.262	
20:2 Eicosadienoic						
22:0 Behenic	0.580%	0.036	0.035			
20:3 g-Eicosatrienoic						
22:1 Erucic						
20:3 Eicosatrienoic	0.209%	0.013			0.012	
20:4 Arachiodonic						
23:0 Tricosanoic						
22:2 Docasadienoic						
24:0 Lignoceric	1.144%	0.071	0.069			
20:5 Eicosapentaenoic	0.258%	0.016			0.015	
24:1 Nervonic						
22:3 Docosatrienoic						
22:4 Docosatetraenoic						
22:5 Docosapentaenoic	0.419%	0.026			0.025	
22:6 Docosahexaenoic						
Totals:	**100.00%**	**6.21**	**1.28**	**0.16**	**4.36**	**0.14**
Percent of Fatty Acid Components based on Total Fat:			**21.57%**	**2.63%**	**73.35%**	**2.45%**
Omega-3 Fatty Acids, Eicosapentaenoic Acid (EPA) and Docosahexaenoic Acid (DHA):					**0.02%**	

Sample ID: 2017-MED-4645-03 Indentifier: EUNFb5-CSPBWL-170310 Date Reviewed: 04/26/2017
Description: Protein Powder

Final Fatty Acid Profile

Medallion Labs

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Completion Date: April 26, 2017
Date Submitted: April 10, 2017
Medallion Company ID: PARABEL01
Company Code: 15223
Library: 2017-MED-4645
PO Number: Sproston10
Fax:

Sample ID: 2017-MED-4645-03 Indentifier: EUNFb5-CSPBWL-170310 Date Reviewed: 04/26/2017
Description: Protein Powder
Analysis: Triglycerides Date Run: 04/20/2017

Component Name	Normalized by Weight	% (w/w) as Triglyceride in Product	% (w/w) Fatty Acids in Product: Saturated Fatty Acids	Monounsaturated Fatty Acids	cis-cis Polyunsaturated Fatty Acids	trans Unsaturated Fatty Acids
4:0 Butyric						
6:0 Caproic						
8:0 Caprylic						
10:0 Capric						
12:0 Lauric						
13:0 Tridecanoic						
14:0 Myristic	0.225%	0.014	0.013			
14:1 t-Tetradecanoic						
14:1 Myristoleic						
15:0 Pentadecanoic	0.418%	0.026	0.025			
15:1 Pentadecenoic						
16:0 Palmitic	16.420%	1.021	0.973			
16:1 t-Hexadecenoic	2.203%	0.137				0.130
16:1 Palmitoleic	0.386%	0.024		0.023		
17:0 Margaric	0.225%	0.014	0.013			
17:1 Margaroleic						
18:0 Stearic	0.997%	0.062	0.059			
18:1 trans-Elaidic						
18:1 Oleic	2.091%	0.130		0.124		
18:2 t-Octadecadienoic						
18:2 Linoleic	17.224%	1.071			1.025	
20:0 Arachidic	0.289%	0.018	0.017			
18:3 g-Linolenic	1.463%	0.091			0.087	
18:3 t-Linolenic						
20:1 Gadoleic	0.096%	0.006		0.006		
18:3 Linolenic	51.705%	3.215			3.075	
21:0 Heneicosanoic						
18:2 conjugated-Linoleic						
18:4 Octadecatetraenoic	4.085%	0.254			0.243	
20:2 Eicosadienoic						
22:0 Behenic	0.515%	0.032	0.031			
20:3 g-Eicosatrienoic						
22:1 Erucic						
20:3 Eicosatrienoic	0.177%	0.011			0.011	
20:4 Arachiodonic						
23:0 Tricosanoic						
22:2 Docasadienoic						
24:0 Lignoceric	1.013%	0.063	0.061			
20:5 Eicosapentaenoic						
24:1 Nervonic						
22:3 Docosatrienoic						
22:4 Docosatetraenoic						
22:5 Docosapentaenoic	0.466%	0.029			0.028	
22:6 Docosahexaenoic						
Totals:	**100.00%**	**6.22**	**1.19**	**0.15**	**4.47**	**0.13**
Percent of Fatty Acid Components based on Total Fat:			**20.10%**	**2.57%**	**75.12%**	**2.20%**
Omega-3 Fatty Acids, Eicosapentaenoic Acid (EPA) and Docosahexaenoic Acid (DHA):					**0.00%**	

Appendix A4: Secondary Metabolites Data from 2 composite batches of LENTEIN™ Complete

Dioxins, PCBs, Nucleotides, Biogenic Amines, Pesticides, ANF, and Mycotoxins

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Client Support Cara Quintanilla

PARABEL USA, INC.
ATTN: Molly Sproston
14655 101ST. STREET
FELLSMERE, FL 32948

Reporting Date 05/12/2017

AR-17-QA-025721-01

REPORT OF ANALYSIS

Sample Code 468-2017-0407B106

Sample Description PROTEIN POWDER
Client Sample Code EUNF-CSPBWL-COMP
Sample Reference

Reception Date 04/07/2017
Reception Temperature 25 (Celsius)
Sample Condition Acceptable
Purchase Order

Test Results	Result
QL005 - Dioxins and Furans: PCDD/F (17 Congeners)	
Completion Date: 04/20/2017 **Method:**	
2,3,7,8-TetraCDD	0.282 pg/g
2,3,7,8-TetraCDF	<0.194 pg/g
1,2,3,7,8-PentaCDD	<0.324 pg/g
1,2,3,7,8-PentaCDF	<0.175 pg/g
2,3,4,7,8-PentaCDF	<0.129 pg/g
1,2,3,4,7,8-HexaCDD	<0.169 pg/g
1,2,3,6,7,8-HexaCDD	<0.178 pg/g
1,2,3,7,8,9-HexaCDD	<0.276 pg/g
1,2,3,4,7,8-HexaCDF	<0.0930 pg/g
1,2,3,6,7,8-HexaCDF	<0.101 pg/g
1,2,3,7,8,9-HexaCDF	<0.164 pg/g
2,3,4,6,7,8-HexaCDF	<0.131 pg/g
1,2,3,4,6,7,8-HeptaCDD	<0.225 pg/g
1,2,3,4,6,7,8-HeptaCDF	<0.652 pg/g
1,2,3,4,7,8,9-HeptaCDF	<0.859 pg/g
OctaCDD	1.93 pg/g
OctaCDF	<0.511 pg/g
WHO(2005)-PCDD/F TEQ (lower-bound)	0.283 pg/g

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Eurofins Sample Code: 468-2017-0407B106 **Client Sample Code: EUNF-CSPBWL-COMP**

REPORT OF ANALYSIS

AR-17-QA-025721-01

Test Results	Result
WHO(2005)-PCDD/F TEQ (upper-bound)	0.799 pg/g
QL006 - Dioxin-like PCBs (12 WHO-PCBs)	
Completion Date: 04/20/2017 **Method:**	
PCB 77	4.63 pg/g
PCB 81	0.246 pg/g
PCB 105	6.35 pg/g
PCB 114	0.397 pg/g
PCB 118	10.3 pg/g
PCB 123	<0.122 pg/g
PCB 126	<0.130 pg/g
PCB 156	1.55 pg/g
PCB 157	<0.0997 pg/g
PCB 167	0.621 pg/g
PCB 169	0.196 pg/g
PCB 189	<0.141 pg/g
WHO(2005)-PCB TEQ (lower-bound)	0.00701 pg/g
WHO(2005)-PCB TEQ (upper-bound)	0.0201 pg/g
QL007 - WHO-PCDD/F+PCB TEQ	
Completion Date: 04/20/2017 **Method:**	
WHO(2005)-PCDD/F+PCB TEQ (lower-bound)	0.290 pg/g
WHO(2005)-PCDD/F+PCB TEQ (upper-bound)	0.819 pg/g
KK206 - 3' Nucleotides from Natural Sources (CE)	
Completion Date: 04/26/2017 **Method:** Internal Method	
Adenosine-3-monophosphate	0.32 % (w/w)
Cytidine-3-monophosphate	0.57 % (w/w)
Guanosine-3-monophosphate	0.53 % (w/w)
Total 3' Nucleotides	1.76 % (w/w)
Uridine-3-monophosphate	0.34 % (w/w)
KK175 - 5' Nucleotides from Fortification (CE)	
Completion Date: 04/26/2017 **Method:** Internal Method	
Adenosine -5- monophosphate	<0.04 % (w/w)
Cytidine- 5 -monophosphate	<0.04 % (w/w)
Guanosine -5-monophosphate	<0.04 % (w/w)

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Eurofins Sample Code: 468-2017-0407B106 **Client Sample Code: EUNF-CSPBWL-COMP**

REPORT OF ANALYSIS

AR-17-QA-025721-01

Test Results	Result
Inosine-5-monophosphate	<0.04 % (w/w)
Uridine -5- monophosphate	<0.04 % (w/w)
Total 5' Nucleotides	<0.04 % (w/w)

DJ700 - Biogenic Amines (dansyl)
Completion Date: 04/17/2017 **Method:** Czech J. Food Sci. Vol.21

2-Phenylethylamine	1.28 mg/kg
Cadaverine	4.84 mg/kg
Histamine	<1 mg/kg
Putrescine	75.7 mg/kg
Spermidine	2.58 mg/kg
Spermine	1.07 mg/kg
Tryptamine	<5 mg/kg
Tyramine	1.28 mg/kg

QD0CX - Condensed Tannin
Completion Date: 04/18/2017 **Method:** J. Agric. Food Chem. 1978, 26, 1214.
Condensed Tannins – Catechin Equivalents <0.050 %
Method not applicable for the quantification of the analyte in this sample matrix.

QD495 - Phytic Acid
Completion Date: 04/18/2017 **Method:** Analytical Biochemistry Vol. 77:536-539 (1977)
Phytic Acid 0.39 %

QD180 - Protease
Completion Date: 04/18/2017 **Method:** USP 26 (Pancreatin "Assay for protease activity")
Protease <0.170 U/mg

ZVP04 - Quantitative screening GC-MS TQ
Completion Date: 05/08/2017 **Method:** CEN/TR 16468, mod.
Screened pesticides Not Detected
No pesticides at a content above the limit of quantitation were detected.

ZVP05 - Quantitative screening LC-MS
Completion Date: 05/08/2017 **Method:** CEN/TR 15641, mod.
Screened pesticides Not Detected
No pesticides at a content above the limit of quantitation were detected.

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Eurofins Sample Code: 468-2017-0407B106 **Client Sample Code: EUNF-CSPBWL-COMP**

AR-17-QA-025721-01

REPORT OF ANALYSIS

Test Results	Result
QD237 - Trypsin Inhibitor	
Completion Date: 04/18/2017 **Method:** AOCS Ba 12-75	
Trypsin inhibitor	<1,000 TIU/g

Respectfully Submitted,
Eurofins Central Analytical Laboratories

(b) (6)

Cheryl D. Stephenson, Ph.D., Laboratory Director

Results shown in this report relate solely to the item submitted for analysis.
Uncertainty can be obtained upon request.

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Reporting Date 02/06/2017

AR-17-QA-006756-01

REPORT OF ANALYSIS

Sample Code 468-2017-0120B059

Sample Description (GREEN POWDER)
Client Sample Code GRAS COMP
Sample Reference

Reception Date 01/20/2017
Reception Temperature 25 (Celsius)
Sample Condition Acceptable
Purchase Order

Test Results	Result
QD0CX - Condensed Tannin	
Completion Date: 02/06/2017 **Method:** J. Agric. Food Chem. 1978, 26, 1214.	
Condensed Tannins – Catechin Equivalents	<0.050 %
Method not applicable for the quantification of the analyte in this sample matrix	
QD495 - Phytic Acid	
Completion Date: 02/06/2017 **Method:** Analytical Biochemistry Vol. 77:536-539 (1977)	
Phytic Acid	0.23 %
QD180 - Protease	
Completion Date: 02/06/2017 **Method:** USP 26 (Pancreatin "Assay for protease activity")	
Protease	<0.170 U/mg

Parabel's LENTEIN Complete Mycotoxin

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Reporting Date 02/03/2017

AR-17-QA-006416-01

REPORT OF ANALYSIS

Sample Code 468-2017-0126B139

Sample Description GREEN LEMNA PROTEIN POWDER
Client Sample Code LC COMP 9
Sample Reference

Reception Date 01/26/2017
Reception Temperature 25 (Celsius)
Sample Condition Acceptable
Purchase Order

Test Results	Result
QA101 - Aflatoxin B1 B2 G1 G2 (LC-MSMS)	
Completion Date: 02/01/2017 **Method:** AOAC 999.07 Modified	
Aflatoxin B1	<5 µg/kg
Aflatoxin B2	<5 µg/kg
Aflatoxin G1	<5 µg/kg
Aflatoxin G2	<5 µg/kg
Aflatoxins total	<5 µg/kg
QA299 - Fumonisin, total (LC-MSMS)	
Completion Date: 02/03/2017 **Method:** J AOAC, 92 (2), 496.	
Fumonisin, total	<30 µg/kg
QAA05 - HT-2 Toxin (LC-MSMS)	
Completion Date: 02/01/2017 **Method:** Internal method LC-MS/MS	
* HT-2 Toxin	<10.0 µg/kg
QA404 - Ochratoxin A (LC-MSMS)	
Completion Date: 02/01/2017 **Method:** AOAC 999.07 Modified	
Ochratoxin A	<5 µg/kg

Any opinions/interpretations expressed on the Report of Analysis are outside the scope of this lab's A2LA accreditation.

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Eurofins Sample Code: 468-2017-0126B139 **Client Sample Code: LC COMP 9**

AR-17-QA-006416-01

REPORT OF ANALYSIS

Test Results	Result
QA907 - T-2 Toxin (LC-MSMS)	
Completion Date: 02/01/2017 **Method:** Internal Method	
* T-2 Toxin	<1 µg/kg
QAA07 - Vomitoxin (Deoxynivalenol, DON) LC-MSMS	
Completion Date: 02/01/2017 **Method:** Internal Method	
* Vomitoxin (Deoxynivalenol)	<10 µg/kg
QAA19 - Zearalenone (LC-MSMS)	
Completion Date: 02/01/2017 **Method:** Internal Method	
* Zearalenone	<10 µg/kg

**This is not covered by our current A2LA accreditation.*

Respectfully Submitted,
Eurofins Central Analytical Laboratories

(b) (6)

Cheryl D. Stephenson, Ph.D., Laboratory Director

Results shown in this report relate solely to the item submitted for analysis.
Uncertainty can be obtained upon request.

TESTING CERT #2993-01

Any opinions/interpretations expressed on the Report of Analysis are outside the scope of this lab's A2LA accreditation.

A2LA ISO/IEC 17025:2005 | American Oil Chemists Society | Japanese Ministry of Health and Welfare
Best Aquaculture Practices | Grain and Feed Trade Association | Association of Official Analytical Chemists
Food and Drug Administration | Federation of Oils, Seed, and Fats Associations, Ltd. | United States Department of Agriculture

Appendix A5: LENTEIN™ Complete Fiber Composition

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Reporting Date 07/01/2016

AR-16-QA-032473-01

REPORT OF ANALYSIS

Sample Code 468-2016-0622B123

Sample Description (POWDER)
Client Sample Code SPBWL 160314
Sample Reference

Reception Date 06/22/2016
Reception Temperature 25 (Celsius)
Sample Condition Acceptable
Purchase Order

Test Results	Result
QD161 - Fiber, Neutral Detergent	
Completion Date: 07/01/2016 **Method:** Ankom NDF	
Fiber, Neutral Detergent	21.5 %
QD002 - Fiber, Acid Detergent	
Completion Date: 07/01/2016 **Method:** Ankom ADF 05/03	
Fiber, Acid Detergent	19.7 %
QQ129 - Sugar Profile (AOAC, Most Matrices)	
Completion Date: 07/01/2016 **Method:** AOAC 982.14, mod.	
Fructose	<0.15 %
Glucose	<0.15 %
Lactose	<0.15 %
Maltose	<0.15 %
Sucrose	<0.15 %
Total sugars	<0.35 %
QD039 - Cellulose	
Completion Date: 07/01/2016 **Method:** Ankom ADF/Ankom Lignin	
Cellulose	17.6 %

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Eurofins Sample Code: 468-2016-0622B123 **Client Sample Code: SPBWL 160314**

AR-16-QA-032473-01

REPORT OF ANALYSIS

Test Results		Result
QD101 - Hemicellulose		
Completion Date: 07/01/2016	**Method:** Ankom NDF/Ankom ADF	
Hemicellulose		1.9 %
QD112 - Lignin		
Completion Date: 07/01/2016	**Method:** Ankom Lignin	
Lignin		2.1 %
QD234 - AOAC Total Starch		
Completion Date: 07/01/2016	**Method:** AOAC 996.11	
Starch (AOAC 996.11)		1.2 %

Respectfully Submitted,
Eurofins Central Analytical Laboratories

(b) (6)

Cheryl D. Stephenson, Ph.D., Laboratory Director

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Uncertainty can be obtained upon request.

A2LA ISO/IEC 17025:2005
Best Aquaculture Practices
Food and Drug Administration
American Oil Chemists Society
Grain and Feed Trade Association
Federation of Oils, Seed, and Fats Associations, Ltd.
Japanese Ministry of Health and Welfare
Association of Official Analytical Chemists
United States Department of Agriculture

Raw material: fresh harvested raw Wolffia sp.

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Reporting Date 04/10/2017

AR-17-QA-020180-01

REPORT OF ANALYSIS

Sample Code 468-2017-0331B042

Sample Description WOLFFIA SAMPLE
Client Sample Code 170328 WOLFFIA SAMPLE
Sample Reference

Reception Date 03/31/2017
Reception Temperature 25 (Celsius)
Sample Condition Acceptable
Purchase Order

Test Results	Result
QD053 - Fiber, Dietary Complete	
Completion Date: 04/10/2017 **Method:** AOAC 991.43	
Fiber, Dietary, Soluble - Calc	3.7 %
Fiber, Dietary, Insoluble	18.5 %
Fiber, Dietary, Total	22.2 %

Respectfully Submitted,
Eurofins Central Analytical Laboratories

(b) (6)

Cheryl D. Stephenson, Ph.D., Laboratory Director

Results shown in this report relate solely to the item submitted for analysis.
Uncertainty can be obtained upon request.

A2LA ISO/IEC 17025:2005
Best Aquaculture Practices
International Olive Council
American Oil Chemists Society
Grain and Feed Trade Association
Federation of Oils, Seed, and Fats Associations, Ltd.
Japanese Ministry of Health and Welfare
Association of Official Analytical Chemists
United States Department of Agriculture

Raw material: fresh harvested raw Lemna sp.

Eurofins Analytical Laboratories Inc.
2219 Lakeshore Drive
New Orleans, LA 70122
www.centralanalytical.com
Tel.+1 504 297 3400
Fax:+1 504 297 3410

Person in charge John M. Reuther
Client Support Cara Quintanilla

PARABEL USA, INC.
ATTN: Molly Sproston
14655 101ST. STREET
FELLSMERE, FL 32948

Reporting Date 04/10/2017

AR-17-QA-020181-01

REPORT OF ANALYSIS

Sample Code 468-2017-0331B043

Sample Description LEMNA SAMPLE
Client Sample Code 170328 LEMNA SAMPLE
Sample Reference

Reception Date 03/31/2017
Reception Temperature 25 (Celsius)
Sample Condition Acceptable
Purchase Order

Test Results	Result
QD053 - Fiber, Dietary Complete	
Completion Date: 04/10/2017 **Method:** AOAC 991.43	
Fiber, Dietary, Soluble - Calc	4.2 %
Fiber, Dietary, Insoluble	22.0 %
Fiber, Dietary, Total	26.2 %

Respectfully Submitted,
Eurofins Central Analytical Laboratories

(b) (6)

Cheryl D. Stephenson, Ph.D., Laboratory Director

Results shown in this report relate solely to the item submitted for analysis.
Uncertainty can be obtained upon request.

A2LA ISO/IEC 17025:2005
Best Aquaculture Practices
International Olive Council
American Oil Chemists Society
Grain and Feed Trade Association
Federation of Oils, Seed, and Fats Associations, Ltd.
Japanese Ministry of Health and Welfare
Association of Official Analytical Chemists
United States Department of Agriculture

Appendix A6: LENTEIN™ Complete PDCAAS

Medallion Labs

In-Vitro PDCAAS Analysis

Date: March 13, 2017
Sample Number: 2016-MED-4988-02
Sample Name: SPBWL 160311

Amino Acid	2016-MED-4988-02 Dried Vegetables g/100g sample	2016-MED-4988-02 Dried Vegetables g/100 g protein	2016-MED-4988-02 Dried Vegetables mg/g protein	2011 Reference Protein mg/g	Ratio	
L-Cysteine + L-Methionine*	1.32	2.86	28.64	27.00	1.061	
L-Tryptophan*	0.99	2.14	21.43	8.50	2.521	
L-HydrocyProline	ND					
L-Aspartic acid	3.59					
L-Threonine*	1.73	3.74	37.40	31.00	1.207	
L-Serine	1.58					
L-Glutamic Acid	4.33					
L-Proline	1.79					
L-Glycine	1.91					
L-Alanine	2.22					
L-Valine*	2.43	5.25	52.53	43.00	1.222	
L-Isoleucine*	2.02	4.38	43.79	32.00	1.368	
L-Leucine*	3.57	7.72	77.23	66.00	1.170	
L-Tyrosine + L-Phenylalanine*	4.06	8.79	87.86	52.00	1.690	
L-Lysine*	2.76	5.97	59.68	57.00	1.047	
L-Histidine*	0.94	2.04	20.43	20.00	1.022	**
L-Arginine	2.63					
Total Protein =	37.86					

*Indicates essential amino acid for nutrition
**Indicates limiting amino acid for sample

Percent Sample Moisture (Vacuum Oven 70C @ 16 h) =	3.04
Percent Protein by Dumas analysis in the Sample (Fresh Weight Basis) =	46.2
In Vitro Digestibility =	0.91
First Limiting Amino Acid =	L-Histidine
Amino Acid Score =	1.022
PDCAAS =	0.93

***Note**: Above results are recommended for research and product development use. At this time, it is recommended to use In Vivo PDCAAS (with rat digestion) for final product labeling.*

Appendix A7: Degreened LENTEIN™ Complete PDCAAS

Medallion Labs

In-Vitro PDCAAS Analysis

Date: February 10, 2017
Sample Number: 2017-MED-0986-02
Sample Name: Protein Powder

Amino Acid	2017-MED-0986-02 Protein Powder (g/100g sample)	2017-MED-0986-02 Protein Powder (g/100 g protein)	2017-MED-0986-02 Protein Powder (mg/g protein)	1991 Reference Protein (mg/g protein)	Ratio
L-Cysteine + L-Methionine*	1.37	2.90	28.96	25.00	1.158
L-Tryptophan*	1.14	2.42	24.15	11.00	2.196
L-HydroxyProline	0.00				
L-Aspartic acid	3.67				
L-Threonine*	1.80	3.81	38.14	34.00	1.122
L-Serine	1.78				
L-Glutamic Acid	4.45				
L-Proline	1.77				
L-Glycine	1.94				
L-Alanine	2.33				
L-Valine*	2.42	5.12	51.21	35.00	1.463
L-Isoleucine*	1.99	4.22	42.22	28.00	1.508
L-Leucine*	3.65	7.72	77.25	66.00	1.170
L-Tyrosine + L-Phenylalanine*	4.03	8.54	85.44	63.00	1.356
L-Lysine*	2.80	5.93	59.28	58.00	1.022
L-Histidine*	0.91	1.93	19.28	19.00	1.015
L-Arginine	2.67				
Total Protein =	38.71				

*essential amino acid for nutrition
[1] limiting amino acid for sample

Percent Sample Moisture (Vacuum Oven 70C @ 16 h)=	9.38
Percent Protein by Dumas analysis in the Sample (Fresh Weight Basis) =	47.2
In Vitro Digestibility =	0.91
First Limiting Amino Acid =	L-Histidine*
Amino Acid Score =	1.015
PDCAAS =	0.93

Note: Concentrations of amino acids in the sample are calculated using the molecular weight of each individual amino acid minus the molecular weight of water per the recomendations of FAO/WHO expert committees. The above results are recommended for research and product development use. At this time, it is recommended to use *in vivo* PDCAAS (with rat digestion) for final product labeling unless animal testing is not allowed by the food manufacturer.

Final Report

Medallion Labs

www.medallionlabs.com
1-800-245-5615 info@medlabs.com

Completion Date: February 10, 2017
Date Submitted: January 24, 2017
Medallion Company ID: PARABEL01
Company Code: 15223

Ebenezer Ifeduba
Parabel, Inc.
14655 101st Street
Fellsmere, FL 32948
Email: eifeduba@parabel.com

Library Number: 2017-MED-0986
PO Number: Ifeduba24
Fax:

Medallion Labs Sample ID: 2017-MED-0986-02 Protein Powder
Customer Sample ID: DGLC 170116

Assay Group	Test	Results	Test Date
Sample Handling Processing Level 1	Sample Process Fee	Sample Processed	01/24/17
[2] In-Vitro PDCAAS	Result	See Note	02/10/17

Test Note for 'In-Vitro PDCAAS'
2017-MED-0986-02: PDCAAS Analysis

Percent Sample Moisture (Vacuum Oven 70C @ 16 h) = 9.38

Percent Protein by Dumas in the Sample (Fresh Weight Basis) = 47.2

Percent Protein by Amino Acid Analysis in the Sample (Fresh Weight Basis) = 38.71

In Vitro Digestibility = 0.91

First Limiting Amino Acid = L-Histidine

Amino Acid Score = 1.015

PDCAAS = 0.93

Medallion Labs maintains A2LA accreditation to ISO/IEC 17025 for the specific tests listed in A2LA Certificate # 2769.01.

Medallion's services, including this report, are provided subject to all provisions of Medallion's Standard Terms and Conditions, a copy of which appears at www.medlabs.com.

Unless otherwise noted above, samples were received in acceptable condition and analyzed as received.

Limits of Detection and Measurement Variability are available upon request.

[1] This analysis is performed by a partner lab.

[2] This test is not considered in-scope of our current A2LA accreditation. For a listing of in-scope tests, please visit www.medlabs.com.

Date Issued: February 10, 2017 Medallion Labs 9000 Plymouth Ave. N., Minneapolis, MN 55427 Page 2 of 4

Appendix B: Parabel's LENTEIN™ Complete Microcystin Data (Cyanobacteria)

GreenWater laboratories — aquatic analysis ... research ... consultation

Microcystin Report
Project: Parabel USA

Sample Identification	Date Collected
170111 1A1-1A4 MC	1/11/2017

Toxins –Microcystins/Nodularins (MCs/NODs)

Toxin extraction

MCs

The sample was ground using a pestle and mortar. Subsets of 0.100 ± 0.005 grams were used for extraction, with a lab fortified matrix (LFM) prepared with MC-LR at 1.0 µg/g. The sample and spike were sonicated in a 75% acidified MeOH solution via water bath for 25 minutes and centrifuged at 3,000 RPM for 10 minutes. The supernatants were collected and the pellets were rinsed. MeOH was removed from the pooled supernatants and Strata X solid phase extraction (SPE) was utilized for sample clean-up. The samples and spike were diluted prior to ELISA analysis at a sample concentration of 0.0005 g/mL.

Analytical Methodology

ELISA

A microcystins/nodularins Adda ELISA (Abraxis) was utilized for the quantitative and sensitive congener-independent detection of MCs. The current assay is sensitive down to a quantification limit of and 0.30 µg/g (ppm) for total MCs as determined from dilution factors and kit sensitivity (0.15 µg/L).

CyanoLAB
205 Zeagler Drive Suite 302 • Palatka, FL 32177 P: (386) 328-0882 • F: (386) 328-9646
info@greenwaterlab.com • greenwaterlab.com cyanolab.com

GreenWater laboratories — aquatic analysis ... research ... consultation

Summary of Results

Sample	MC levels (µg/g)
170111 1A1-1A4 MC	**ND**
Detection Limit (µg/g)	*0.30*

ND = Not detected above the detection limit

Microcystins were not detected above the detection limit of 0.30 µg/g.

Submitted by: (b) (6)
Mark T. Aubel, Ph.D.
Date: January 25, 2017

Submitted to: Amy Nelson
Parabel USA
14655 101st St
Fellsmere, FL 32948
(321) 474-2596
anelson@parabel.com

CyanoLAB
205 Zeagler Drive Suite 302 • Palatka, FL 32177
info@greenwaterlab.com • greenwaterlab.com
P: (386) 328-0882 • F: (386) 328-9646
cyanolab.com

GreenWater Laboratories
205 Zeagler Drive
Suite 302
Palatka FL 32177
Ph (386) 328-0882
Fax (386) 328-9646

Contact:
markaubel@greenwaterlab.com
amandafoss@greenwaterlab.com

Parabel USA

MICROCYSTIN/NODULARIN RESULTS

Tested on: 1/23/2017
Method: Enzyme-Linked ImmunoSorbent Assay (ELISA)
Analyte: Microcystins/Nodularin
Analyzed by: Kamil Cieslik

LOD = 0.30 µg/g LOQ = LOD	Sample Dry Weight (g)	[Extract] (g/mL)	Dilution Factor	Assay Values (µg/L)	[MC] level (µg/g)	Avg. LFM Recovery	Avg. LFB Recovery	Final [MC] ppm (µg/g)
170111 1A1-1A4 MC 1/11/2017	0.10	0.10	200	0.13 0.10	<0.30 <0.30	106%	105%	**ND**

LOD = Limit of Detection
LOQ = Limit of Quantification
ND = Not Detected
LFB = Lab Fortified Blank = 1 µg MC-LR/L deionized water
LFM = Lab Fortified Matrix = 1 µg MC-LR /gram sample dry weight

Submitted by: (b) (6)
Amanda Foss, M.S.
Date: 1/23/2017

Submitted to: Parabel USA
Amy Nelson
14655 101st St
Fellsmere, FL 32948
(321) 474-2596
anelson@parabel.com

Appendix C: Water Quality Standards used for cultivating and processing LENTEIN™ Complete

1) *This document is designed to provide requirements of Water Quality necessary for the Parabel Commercial Process. Determination of Water Treatment required will be based off minimum requirements and limits prescribed herein.*

Physical Properties	**Units**		**Process Water**
Maximum Water Temperature	°C		Varies
	°F		Varies
pH value (@ 25°C)			pH 6 - pH 8
Conductance	μΩ / cm		< 2,400
Total Hardness	ppm ($CaCO_3$)		< 200
Total Alkanity (as of $CaCO_3$) Limit	mg / L	ppm	≤ 600
Dissolved Oxygen Content	mg / L	ppm	> 5.0
Dissolved Solids Content	mg / L	ppm	≤ 1,500 max
Suspended Solids Content	mg / L	ppm	≤ 40
Ozone	mg / L	ppm	< 0.5
COD	mg / L	ppm	< 20
BOD	mg / L	ppm	< 5
Oil Content	mg / L	ppm	≤ 10
Bacteriological Quality	**Units**		**Process Water**
Bacteriological Quality (Fecal Coliform Bacteria)	# / 100 mL		Zero
Cryptosporidium	mg / L		zero
Giardia lamblia	mg / L		zero
Legionella	mg / L		zero
Viruses (enteric	mg / L		zero

Metals	Units		Process Water
Manganese Limit	mg / L	ppm	< 0.05
Copper	mg / L	ppm	≤ 500
Iron Limit	mg / L	ppm	≤ 1.0
Calcium (as $CaCO_3$) Limit	mg / L	ppm	
Silica (SiO_2) Limit	mg / L	ppm	150.0
Magnesium	mg / L	ppm	< 125
Heavy Metals (ie: Mercury, Chromium, Lead, Arsenic, etc.)	mg / L	ppm	Should not be present
Nickel	µg / L	ppb	≤ 100
Zinc	µg / L	ppb	≤ 1,000

Non-Metallic Ions / Molecules	Units		Process Water
Sulfite SO_3^{-2} Concentration	mg / L	ppm	Not Specified; but 10 ppm is common as a limit for reporting
Phosphate PO_4^{-3} Concentration	mg / L	ppm	≤ 0.1
Chlorides (as Cl^-) Limit	mg / L	ppm	≤ 400
Chlorides	mg / L	ppm	< 10% of background
Sulfate (SO_4^{-2})	mg / L	ppm	< 250
Nitrates Limit	mg / L	ppm	≤ 1
Nitrites Limit	mg / L	ppm	≤ 1
Ammonia (un-ionized)	mg / L (as NH3)		≤ 0.02
Ammonium (NH_4^+)	----	----	Not Specified

Bromates	mg / L	ppm	≤ 0.10
Bromine (Free Molecular)	mg / L	ppm	≤ 0.1
Fluorides	mg / L	ppm	≤ 10.0
Phosphorous	mg / L	ppm	≤ 0.1
Hydrogen Sulphide	mg / L	ppm	≤ 0.05
Boron	mg / L	ppm	≤ 0.75
Volatile and Semi-Volatile Organic Compounds (VOCs & SVOCs)	**Units**		**Process Water**
BTEX Compounds (Benzene, Toluene, Ethylbenzene, Xylenes) (Comment: Xylene Total Count should be <1, but can extend to 10 ppb with Parabel approval)	µg / L	ppb	≤ 1.0
Total THMs	mg / L	ppm	≤ 0.08
Cyanide	µg / L	ppb	≤ 5.0
Other VOCs (Identification of any VOCs detected should be evaluated by Parabel for approval; but minimum VOCs should be present)	µg / L	ppb	≤ 10.0
Herbicide and Semi-VOCs (Identification of any SVOCs detected should be evaluated by Parabel for approval; but minimum SVOCs should be present)	mg / L	ppm	≤ 0.01
Other	**Units**		**Process Water**
Tritium	mg / L	ppm	≤ 20,000
Strontium	mg / L	ppm	≤ 8

Radioactive Substances	Picocuries / L		≤ 5

References

(1): National Primary Drinking Water Regulations. United States Environmental Protection Agency. EPA 816-F-09-004. May 2009
(2): Drinking Water Contaminants. United States Environmental Protection Agency. http://water.epa.gov/drink/contaminants/index.cfm
(3): Occurrence of Unregulated Contaminants in Public Water Systems. EPA - OGWDW
(4): EPA Document: 602-302.530, Criteria for Surface Water Quality Classifications.
(5): List of Constituents to be Analyzed with EPA Testing Methods and Permit Limits
(6): Potential Contaminants: California Water Service Company: Water Quality. https://www.calwater.com/wq/contaminants.php
(7): Quotation from Henan Taiguo Boiler Manufacture Co., Ltd. (Provided Feb 2nd, 2012) for WNS6-1.23-Y9Q) (company based in China)
(8): Characteristics of boiler feed water. Lenntech. http://www.lenntech.com/applications/process/boiler/boiler-feedwater-characteristics.htm
(9): NC 8400 steel cooling tower: Installation - Operation - Maintenance Manul. Marley (subsidiary of SPX)
(10): Marley Class W400 Cooling Tower User Manual 92-1312D. Marley (Subsidiary of SPX)
(*): Sources of Information can also include other quotes received, individual state requirements, and/or various surface water characteristics /quality

Indian River County Department of Health requires that Parabel tests the well water for coliforms, lead and nitrates. No other analysis are required. Results for this testing as follows:

FLOWERS CHEMICAL LABORATORIES INC.

P.O. Box 150597, Altamonte Springs, FL 32715-0597 — Phone: 407-339-5984 E83018 (Main Lab)
571 NW Mercantile Pl, Suite 111, Port St. Lucie, FL 34986 — Phone: 772-343-8006 E86562 (South Lab)
812 SW Harvey Green Dr, Madison, FL 32340 — Phone: 850-973-6878 E82405 (North Lab)
3980 Overseas Hwy, Suite 103, Marathon, FL 33050 — Phone: 305-743-8598 E35834 (Keys Lab)

Parabel Inc
7898 Headwaters Commerce St.
Fellsmere,FL 32948

PO #: n/a
Client Project #: 7898 Headwaters Commerce St.
Date Sampled: Mar 14, 2017
Mar 16, 2017; Invoice: 326077

Analysis Report

Lab #: 326077DW1 **Sampled:** 03/14/17 08:00 AM **Desc:** Process Dist Line

Parameter	Result	Units	DF	MDL	PQL	QC Batch	Method	CAS #	Analyzed	
Nitrate(as N)	0.200 U	mg/L	1.00	0.200	0.400	10336210	EPA300.0	14797-55-8	03/15/17	12:00 PM
Lead	0.00100 U	mg/L	1.00	0.00100	0.00200	10336314	EPA200.8	7439-92-1	03/16/17	

Appendix D: LENTEIN™ Complete Packaging Specification

Part Number: 30VF4C36
SIZE: 30" x 36"
PAKVF4C
5.0mil Food Grade/USP

PHYSICAL PROPERTIES (48GaPET/ PE / .00035 FOIL / LLDPE)

Total Thickness (mils)	4.3 mil
WATERVAPOR TRANSMISSION RATE (ASTM F-1249)	< 0.0005 gr./100in ^{2} 24 hrs.
O2 TRANSMISSION RATE (MOCON)	0.001/cc/m2 /24 hrs.
TENSILE STRENGTH (INSTRON TAPPI T404)	25 psi
BREAKING STRENGTH (GRAB - FED 191)	70 lb.
PUNCTURE STRENGTH (FTMS 101-C; 2065.1)	>18 psi
MULLEN BURSTING STRENGTH (TAPPI T403)	69 psi
RECOMMENDED HEAT SEAL CONDITIONS	400 °F/40 PSI/1 sec.
Foil Thickness	.00035 MINIMUM

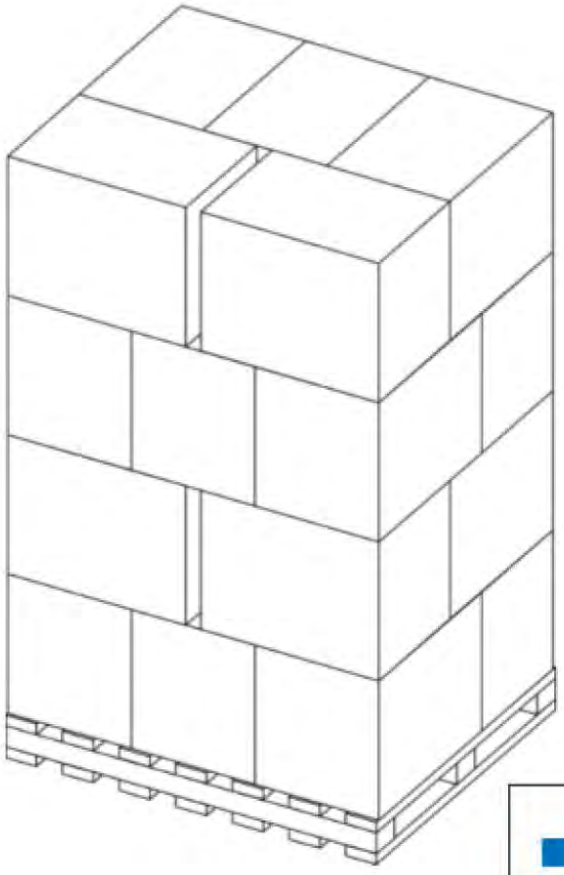
NOTE: Also, FDA approved sealant layer.

Unit Load Criteria:

Unit Dimension Allowance:	48 in x 40 in x 78 in
Unit Weight Allowance:	1200 lbs
Pallet Dimensions:	48 in x 40 in x 5.5 in
Pallet Weight:	75 lbs

Container Statistics:

Box I.D.:	22.375 in x 15.375 in x 17 in
Box O.D.:	23 in x 16 in x 18 in
Box Weight:	55 lbs



Unit Load Statistics:

Length:	48 in
Width:	46 in
Depth:	77.5 in
Weight:	1175 lbs (w/pallet)

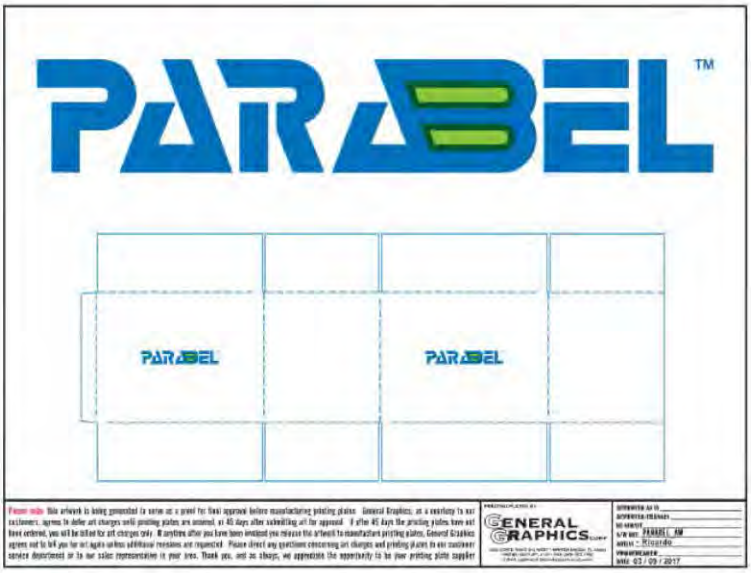
Boxes/Layer:	5
Layers/Unit:	4
Boxes/Unit:	20

Efficiency:

Pallet (48.00 x 40.00):	95.83%
Unit (48.00 x 40.00):	95.83%
Cubic (Unit x 78.00):	95.22% (w/pallet)

Pattern Type:

Column:	Interlock Aug Horz 1
Cross:	Interlock Aug Horz 2



Appendix E

Parabel's commercial facility' Food Permit from the Florida Department of Agriculture

Florida Department of Agriculture and Consumer Services
Division of Food Safety

3125 Conner Boulevard, C-26
Tallahassee, FL 32399-1650
(850) 245-5520

ADAM H. PUTNAM
COMMISSIONER

July 31, 2017

Food Entity Number : 379150
Business Mailing Address :

PARABEL USA INC
7898 HEADWATERS COMMERCE ST
FELLSMERE, FL 32948 - 7808

Location Address :
PARABEL USA INC
7898 HEADWATERS COMMERCE ST
FELLSMERE, FL 32948 - 7808

NOTICE: This permit is issued to the above entity and is valid at the above location only. If the fee for this permit was paid by a check for which payment has been refused for any reason, this permit is invalid and the Department will take action against your business imposing fines and penalties as authorized by Florida Law. The Department is authorized to enforce Chapter 500, Florida Statutes, by prominently posting a CLOSED FOR BUSINESS sign on the premises. Violation of this section is a misdemeanor of the second degree, punishable by up to 60 days in jail.

IMPORTANT: All food establishments are REQUIRED to have a Certified Food Manager (CFPM), except those that sell or hold only prepackaged, unopened, non-potentially hazardous foods, Limited Poultry and Egg Farm Operations, and for wholesale seafood processors with an approved HACCP plan. At least one CFPM must be present during operations, except when less than four employees are handling foods.

A CFPM must pass an exam, given by an approved provider. Optional training and/or study guides are offered by test providers. One may also prepare for the test by studying the FDA Food Code (copy may be purchased from U.S. Printing Office, 1-800-533-6847). Food safety training is not required for all employees, but is encouraged for any who perform food preparation activities.

Additional information regarding permitting requirements, food protection manager requirements, changes in ownership, changes in services and other questions can be obtained by calling the Division of Food Safety at (850) 245-5520 or e-mailing us at foodinsp@FreshFromFlorida.com or visiting our web site at http://www.FreshFromFlorida.com.

Cut Here

State of Florida
Department of Agriculture and Consumer Services
Division of Food Safety
(850) 245-5520

2017

POST PERMIT
CONSPICUOUSLY

Annual Food Permit
GOOD FOR ONE LOCATION

Food Entity Number	**: 379150**
Expiration Date	**: December 31, 2017**
Fee Amount Paid	**: $211.00**
Permit Number	**: 1664444**
Package	**: 18-4507498**

This permit is issued under authority of Section 500.12, Florida Statutes, to:

2017

Food Entity Type : **OTHER NON PERISHABLE PROCESSOR**
PARABEL USA INC
7898 HEADWATERS COMMERCE ST
FELLSMERE, FL 32948 - 7808

(b) (6)

ADAM H. PUTNAM, COMMISSIONER

Owner : **PARABEL USA INC**
7898 HEADWATERS COMMERCE ST
FELLSMERE, FL 32948 - 7808

Food Permits are required of any business or person in the business of manufacturing, processing, packing, holding, preparing, or selling food at wholesale or retail. This food permit may be suspended upon notice for violations of Chapter 500, Florida Statutes or Department rules. You are responsible for renewing this Food Permit before January 1st each year. For renewal information please contact the Department at (850) 245-5520.

FDACS-14903 Rev. 07/13

SQF Contract

EAGLE Food Registrations Inc.
40 N. Main Street, Suite 1880 • Dayton, OH 45423 937.293.2000 • 800.795.3641 • 937.293.0220 FAX

EAGLE FOOD - REGISTRATION APPLICATION/CONTRACT

Registered Company Name (name on certificate)				
Parabel USA Inc.				
Company's Legal Name (if different)			**Legal Status**	
Parabel USA Inc.				
Address	**City**	**State**	**Country**	**Zip Code**
7898 Headwaters Commerce St	Fellsmere	FL	USA	32948
Contact Name, Title and Contact Info (if different)			**Email Address**	
Carolyn Lindsell, Quality Manager			clindsell@parabel.com	
Practitioner's Name and Contact Info - *SQF only* (if different)			**Email Address**	
Carolyn Lindsell, Quality Manager			clindsell@parabel.com	

Company Phone Number	**Company Fax Number**	**Company Website Address**
1.321.473.9520	n/a	www.parabel.com

# of Personnel (Employees = FT + PT + Temp/Contracted)	**# of Shifts/Times**	**Sq. Footage**	**Audit Written Language**	**Audit Spoken Language**
22 in manufacturing 15 in growth (excluded)	1st – 7:00-3:30 2nd – 3:00-11:30	13,500	English	English

not in initial audit scope 5/11/17 MJ

Mail To Address (if different)	**Bill To Address** (if different)
5/11/17 mL, N.A.	

Additional sites that will be included in the certification audit? (If more than three, attach list)

Company Name (if different)	Address, City, State, Zip Code and Country	# of Employees	Scope/Activities	# of Shifts/ Times	Sq. Footage
n/a					

Scope of Certification (Describe the official scope and complexity of the management system. Include description of products made, service performed, physical boundaries of the site, and list any processes, activities, programs, specifications, systems, areas, or facilities that will not be audited because of security, confidentiality, or other restrictions.).

Scope includes the manufacture of LENTEIN Complete and Lemna Protein. Lentein complete is a fine green powder typically containing 45% crude protein and is manufactured from non-GMO water lentils (Lemnaceae). The Lemnaceae are grown on site in closed aquaculture systems. The aquaculture department (Growth) is being excluded from the scope of the audit at this time. The audit will include the manufacturing facility only. Manufacture of lentil protein flour.

List any processes that are outsourced that affect product conformity to requirements

Milling of product to pre-determined particle size.

Food sector categories and modules

Category 19 - Food Ingredient Manufacture Modules 2 and 11

Do you have any special customer requirements? ☐ Yes ☒ No
If Yes, please explain:

Standard(s) Required (check all that apply)

EAGLE Food Registrations Inc.
40 N. Main Street, Suite 1880 • Dayton, OH 45423 937.293.2000 • 800.795.3641 • 937.293.0220 FAX

EAGLE FOOD - REGISTRATION APPLICATION/CONTRACT

SQF Edition 7.2: ☐ Level 1 ☒ Level 2 ☐ Level 3			☐ FSSC 22000	☐ ISO 22000
If applicable, please check the type of audits that apply				
5/11/17 mj ☒ **Stand Alone** - one standard	☐ **Combo/Joint** - separate audit teams that are on-site at the same time for multiple standards.		☐ **Integrated** - multiple standards at the same time, i.e., EMS/QMS, under the same timeframe with same auditor.	
Type of Request				
☒ Single Site	☐ Multi-Site	☐ Corporate Certificate	☐ Sampling	☐ Surveillance
☒ Certification	☐ Renewal	☐ Upgrade (explain):		☐ Other
☐ Transfer – ***Provide details in following section.***				

Complete the following section for Upgrades or Transfers of current certification(s)			
Standard(s)	**Registrar**		
☐ N.A.			
☐ 5/11/17 mj			
Date of last Audit or Surveillance Audit		**Certificate Expiration Date**	
THE FOLLOWING ACTIONS ARE NEEDED AND DOCUMENTS/RECORDS MUST BE PROVIDED TO EAGLE BEFORE A TRANSFER CAN BE SCHEDULED:	• Customer **must** update the SQF Assessment database to indicate EAGLE Food Registrations as Certification Body; • Valid accredited certificate from an acceptable and accredited Registrar; • Letter or email explaining the reason for seeking transfer; • Prerequisite programs *(Pest Control and GMPs only)*; • Customer complaints and actions taken since last audit; • Last Assessment Report with NCR Closing Report; • Current Registrar's contact name and email address per Accreditation Rule 50 *(FSSC 22000 & ISO 22000 only)*.		

Have you provided EAGLE with a copy of your current Certificate?	☐ Yes ☐ No N.A. If No, please include with this Application
Is your Certificate active/valid?	☐ Yes ☐ No
When was your (first) initial SQF audit (month/year)?	5/11/17 mj
Have you had an unannounced audit?	☐ Yes ☐ No If Yes, when (month/year)?
Target Dates for Certification	
Pre-Assessment (Optional)	N.A.
Document Review (and Readiness Visit, if applicable - FSSC, ES)	5/11/17 mj
Certification Audit	Sept/Oct for desk audit Nov/Dec for facility audit
Product and Facility Information	
List Products Produced	Leintein Complete and Lemna Protein
Any Preserved Identity Products (i.e. Kosher, organic)	☐ Yes ☒ No If Yes, please describe:

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Does your company have any PPE (Personal Protection Equipment) **Requirements?**	☒ Yes ☐ No If Yes, please list: bumpcaps, slip resistent shoes, safety glasses		
Off-site Storage:	☐ Yes ☒ No If Yes, please explain:	**Sq. Footage:**	N A 5/11/2017
Describe Production/Manufacturing Lines (i.e. total number and type)			
one production line consisting of washing/blanching, dewatering, drying, milling and packaging			

Seasonality	
Activity	**Months of Year**
N.A. 5/11/17 mb	

Complete the following section	
List any customers for whom the certification is required	N.A. to date. 5/11/17 mb
Consultant's Name/Location (if used)	Robert Bottel and Associates Punta Gorda FL
US Citizenship Required for Auditor?	☐ Yes ☒ No
Does your company plan to use the SQF Mark? (Level 3 only)	☐ Yes ☒ No If Yes, in what way?
Does your company plan to use the EAGLE Food Registrations Logo? (Level 3 only)	☐ Yes ☒ No If Yes, in what way?
Does the organization have any regulatory or statutory requirements and laws that the organization has to subscribe to and that EAGLE will need to know about before conducting an audit? (Required if site is outside of the United States)	☒ Yes ☒ No If Yes, please list here or attach list. FDA 5/11/17 mb
Does the organization have more than one HACCP study? (i.e., Production of ice cream and cheese = two HACCP studies)	☐ Yes ☒ No If Yes, provide number of studies and describe.
Does the organization currently have a certified relevant management system in place?	☐ Yes ☒ No If Yes, please describe:
Have you registered your company in the SQF Assessment Database?	☐ Yes ☒ No If No, register at SQFI.com: (www.sqfi.com/suppliers/assessment-database)
What type of manufacturing and/or service is performed at this site?	food ingredient manufacturing
If site is outside of North America, are there any travel/entry considerations to be made? (i.e., Visas or other information to be aware of).	☐ Yes ☐ No N.A. 5/11/17 mb If Yes, please explain:

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SQFI Online Database Permission

EAGLE shall obtain the Client's consent to have the following Certificate of Registration details accessible by their customer via the SQFI web site: Customer/retailer name, Client name, country, Certificate type and number, Certification expiry date, Food Sector Category(s), Product(s) covered by the Certificate of Registration, Company representative name and contact details, Audit rating, Name of Certification Body, Auditor name, Audit frequency, date of last Audit, date of next Audit.

Note: Client must be listed on the SQFI database or it will not be considered a Certified SQF Supplier.

APPLICATION SIGNATURES

APPLICANT'S SIGNATURE LINE		
(b) (6)	Applicant's Printed Name and Title	Date
	Larissa Smirnoff VP. Administration	5/10/17

EAGLE'S SIGNATURE LINE		
EAGLE's Signature	EAGLE Rep's Printed Name and Title	Date
(b) (6)	JACK HAMILTON SBOM	5-11-17

The parties acknowledge that the application submitted by Client contains technical matters required in connection with the Certification Criteria. To the extent EAGLE modifies the application after execution and submission by Client, and Client does not object to such modification within twenty-one (21) days of written notice from EAGLE, the parties agree that the application as modified by EAGLE, along with this Agreement, constitutes the entire agreement between EAGLE and Client.

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EAGLE FOOD - REGISTRATION APPLICATION/CONTRACT

This Agreement is made this 10th day of May 2017, by and between EAGLE FOOD REGISTRATIONS INC., an Ohio Corporation with an address of 40 N. Main Street, Suite 1880, Dayton, Ohio, 45423, ("**EAGLE**") and Parabel USA Inc. with an address of 7898 Headwaters Commerce Street, Fellsmere, FL 32948 ("**Client**") under the following circumstances:

1. Certification Activities. Client hereby requests EAGLE to perform the certification activities pursuant to the Client information provided to EAGLE by Client ("**Certification Activities**"). EAGLE shall perform the Certification Activities in accordance with EAGLE's then current certification system (the "**Certification System**"). EAGLE shall make available to Client at Client's request, the documents comprising the Certification System.

2. Certification Decision. EAGLE shall determine in its sole discretion whether Client meets EAGLE's requirements for Certification to the applicable standard(s) as set forth in the Certification System ("**Certification Criteria**"). In the event EAGLE determines that Client meets the Certification Criteria, EAGLE shall deliver to Client EAGLE's Certificate of Registration (the "**Certificate**") which shall include, as applicable, a copy of EAGLE's logo (the "**EAGLE Logo**"), FSSC 22000 marks, SQF marks, ES marks, and any accreditation mark (collectively, the "**Third Party Marks**"). The Certificate shall be deemed to be the evidence of Client's status as being certified pursuant to the Certification Criteria.

3. Surveillance. EAGLE shall have the right to carry out surveillance pursuant to the Certification System to verify Client's continuous conformance to the Certification Criteria and this Agreement.

4. Re-Certification. EAGLE shall have the right to carry out re-certification every three years for FSSC 22000 and ES, and every year for SQF certification pursuant to the Certification System to verify Client's continuous conformance to the Certification Criteria and this Agreement, provided this Agreement is renewed as set forth herein.

5. Client's Obligations.
   Client shall:
   A. Continuously conform to all relevant provisions of the Certification Criteria, including implementing appropriate changes when communicated by EAGLE;
   B. Take such actions as necessary to allow EAGLE to perform the Certification Activities, including provide for the examination of documentation including HACCP Plans and all documents required for conformance to SQF Code for products covered in Client's scope of certification including the SQF Policy, Food Safety manual (Level 2) and Quality manual (Level 3) and the audit of all relevant equipment, locations, areas, records, personnel, and client's subcontractors for the purposes of audit, surveillance, re-audit and resolution of complaints;
   C. Record, investigate and address complaints, take appropriate action with respect to such complaints and any deficiencies found in products that affect compliance with the requirements for certifications and document the actions taken. Client will make these records available to EAGLE upon request;
   D. Make claims regarding certification consistent with the scope of certification and claim certification only in respect of standards and activities for which Client has been granted certification. If certification applies to ongoing production, the certified product shall continue to fulfill product requirements;
   E. Notify EAGLE within 30 days of changes to Client's quality, food safety and/or environmental system (as appropriate) or changes significantly affecting Client (such as a change of ownership, company

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name, location(s), change in key personnel or change in equipment or if analysis of a complaint or other information indicates that Client no longer conforms to the Certification Criteria) ("**Change**");

F. For SQF clients, upon identification that a certified Client initiates a food safety event that requires public notification (such as Class I or Class II recall), Client shall notify EAGLE at foodsafety@eaglecertificationgroup.com and the SQFI at foodsafetycrisis@sqfi.com in writing within 24 hours of the event. EAGLE and the SQFI shall be listed in Client's essential contacts lists as defined in module 2.6.3 of the SQF Code. EAGLE shall notify the SQFI within a further 48 hours of any action they intend to take to ensure the integrity of the certification. For FSSC Clients, the certified Client shall communicate to EAGLE within 3 days of any situations that involve product safety, legality, or recall;

G. Allow EAGLE to conduct re-audits of Client in the event of a Change;

H. Not expose auditors or others representing EAGLE to unsafe working conditions or environments, and provide all auditors and others appropriate protective equipment;

I. Allow third parties (i.e.: ANAB, ANSI) selected by EAGLE or EAGLE's internal auditors (i.e.: witness auditors, EAGLE's Technical Experts, and/or observers) to witness EAGLE's audits;

J. Pay EAGLE for the Certification Activities as set in EAGLE's published Certification Services and Rates and if applicable any annual fees assessed;

K. Provide a check made payable to EAGLE Food Registrations Inc. in the amount of $ 200, which is the non-refundable application fee;

L. Pay all EAGLE invoices for activities and services performed within fourteen (14) days of receipt of said invoices;

M. For FSSC 22000 clients, permit the FSSC Foundation to carry out control audits at Client's premises at any time. Client shall provide the FSSC Foundation with all relevant information, support, and access to such premises which is deemed necessary by the FSSC Foundation to be able to carry out such control audit. In addition, EAGLE is permitted to carryout unannounced audits at Client's premises at any time as stipulated by FSSC 22000 requirements.

N. Client further understands that EAGLE will use its best efforts to schedule certification services on dates which are agreeable to Client, and that once specific dates are agreed to, EAGLE will confirm the dates in writing. Client understands that if Client cancels, postpones or moves the confirmed dates, EAGLE will charge and Client must pay 50 percent of the daily fee for each altered date within 30 days of the scheduled audit and 100 percent of the daily fee for each altered date within 7 days of the scheduled audit; and

O. Client certifies that it has read and agrees to conform to the applicable standard(s) and requirements of the standard and the Certification System, Document 29 (SQF) or Document 22 (FSSC 22000), including the use of the EAGLE Logo, the Third Party Marks, including without limitation the SQF Certification Trade Mark, if applicable, the SQFI Ethical Sourcing (ES) Logo – Use and Reproduction Requirements; and any Accreditation Mark, as well as other EAGLE applicable program documents (e.g., Document 22 - FSSC 22000 or Document 29 - SQF.) The representative of Client entering into this Agreement certifies that he/she is authorized by the organization to apply to EAGLE for certification and is further authorized to agree that the organization will pay EAGLE for any charges billed for services leading to certification rendered at the request of the organization.

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6. Certification Documents, Certificate, EAGLE Logo, and Third Party Marks. If Client provides copies of certification documents to others, the documents shall be reproduced in their entirety or as specified in the certification scheme. In making reference to certification in communication media such as documents, brochures, or advertising, Client shall comply with the requirements specified in the certification scheme. The EAGLE Logo is a registered trademark solely owned by EAGLE. So long as Client maintains its status as being certified by EAGLE pursuant to this Agreement, Client shall have the non-exclusive and non-transferable right to use the Certificate, the EAGLE Logo, the applicable Third Party Marks in Client's advertising and marketing materials and campaigns. In no event shall Client use the Certificate, the EAGLE Logo, or any Third Party Mark (or a confusingly similar certificate, logo or mark) in a misleading or unauthorized manner, including, but not limited to, representing that the Certificate, the EAGLE Logo, or Third Party Mark exemplifies a product, service, process or performance conformity certification; using the Certificate, the EAGLE Logo or any Third Party Mark in connection with standards or activities not approved by EAGLE; or otherwise acting to bring EAGLE, the EAGLE Logo, or any Third Party Mark in disrepute or make claims regarding certification outside of the scope for which certification is granted. Additionally, the client will ensure that it conforms with EAGLE Food requirements when making reference to certification status in media such as internet, brochures or advertising, does not permit any misleading statement regarding its certification or use of the certification document, upon withdrawal of the certification discontinues use of all advertising matter that contains a reference to certification, amends all advertising matter when a scope is reduced, does not imply that the certification applies to activities and sites that are outside the scope of certification and does not use its certification in such a manner that would bring EAGLE and/or the certification system into disrepute and lose public trust.

7. Suspension, Withdrawal, and Other Actions. If EAGLE expresses any concern with respect to the use of the Certificate, the EAGLE Logo, or any Third Party Mark as being inconsistent with or impermissible under this Agreement or the Certification System, ("**Improper Use**"), EAGLE may request Client to cease and desist the Improper Use, and it shall be deemed to be a condition to Client's continued certification that such Improper Use is immediately discontinued. In addition, in the event of such Improper Use or in the event EAGLE determines that Client is not conforming to any obligation of Client under this Agreement or the Certification System, EAGLE shall have the right upon written notice to the Client to (a) suspend its Certification Activities until Client conforms to its obligation, (b) determine that Client is no longer entitled to identify itself as registered by EAGLE and to require Client (temporarily or permanently) to cease using in any manner the Certificate (and to return such Certificate), the EAGLE Logo, and/or any Third Party Mark, (c) refuse to issue/withdraw a Client Certificate, (d) require a corrective action, (e) publish Client's transgression or (f) take other legal action. In the event EAGLE takes any of the foregoing actions, EAGLE shall not be required to reimburse any amounts to Client. For FSSC 22000 clients, Client must immediately notify EAGLE in writing of any grave deviation from (or breach of) the FSSC 22000 requirements. All information from any governmental authority which has jurisdiction on matters of food and product safety on grave deviations from (or breaches of) FSSC 22000 requirements by Client must be immediately communicated in writing to the FSSC Foundation.

8. Term and Termination. The initial term of this Agreement shall commence on the date of this Agreement and shall continue for a period of one year. EAGLE may terminate this Agreement without cause upon 45 days prior written notice to Client and in such event EAGLE shall cooperate with Client to assist Client in obtaining certification services from a third party. Client may terminate this Agreement without cause upon 45 days written notice to EAGLE. EAGLE may terminate this Agreement upon forty-five (45) days prior written notice for (a) Client's failure to pay under this Agreement, (b) Client's use of the Certificate, the EAGLE Logo or Accreditation Mark in a manner which is in violation of its obligations

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under this Agreement or is not expressly authorized under this Agreement, or (c) any other breach of this Agreement by Client. Client may terminate this Agreement for breach of this Agreement by EAGLE upon forty-five (45) days prior written notice. Unless Client or EAGLE provides the other written notice of the non-renewal of this Agreement at least 45 days prior to the end of the then current term of this Agreement, this Agreement shall automatically renew for an additional one year term.

9. Publicly Available Information. The FSSC Foundation keeps a register of certified organizations and it is made publicly available on the FSSC website. The information includes: name, location, scope, date and expiration of the certificate, and any suspension or withdrawal dates. Details of Client's Certificate will be made available on the SQFI web site for public display as follows: Client name, country, Certificate type and number, Certification expiry date, Food Sector Category(s), Product(s) covered by the Certificate and Modules implemented. Without limiting the foregoing, all information necessary for such register may be shared with the FSSC Foundation.

10. Warranty and Related Matters. EAGLE and its auditors shall perform the Certification Activities in a workmanlike manner consistent with EAGLE's then current Certification System. EAGLE may subcontract its obligations under this Agreement, but EAGLE shall retain responsibility for the performance of its obligations. THE WARRANTY SET FORTH IN THIS SECTION IS THE SOLE AND EXCLUSIVE WARRANTY OF EAGLE UNDER THIS AGREEMENT AND THE SERVICES CONTEMPLATED TO BE PROVIDED HEREIN, AND NO OTHER EXPRESS OR IMPLIED WARRANTIES EXIST, INCLUDING BUT NOT LIMITED TO ANY WARRANTY OF MERCHANTABILITY AND ANY WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE. CLIENT ACKNOWLEDGES THAT EAGLE DOES NOT WARRANT AND HAS NO LIABILITY OR RESPONSIBILITY FOR (AND SUCH LIABILITY AND RESPONSIBILITY BELONGS SOLELY TO CLIENT) THE QUALITY AND SAFETY OF ANY PRODUCT OR SERVICE PRODUCED, MANUFACTURED, DELIVERED SOLD OR OTHERWISE DISTRIBUTED BY CLIENT. Client's sole remedy for any failure by EAGLE to perform as provided in this Agreement shall be the payment by EAGLE to Client of an amount representing the damages caused by EAGLE, but not to exceed the entire payment made by Client to EAGLE for services (exclusive of reimbursement of expenses) during the twelve month period prior to the breach by EAGLE of its obligations under this Agreement. In no event shall EAGLE its shareholders, directors, officers, employees, agents, representatives, subcontractors, independent contractors, affiliates or subsidiaries, predecessors, successors or assigns ("**Related Parties**"), be liable for any indirect, incidental or consequential damages (including, but not limited to lost opportunities or profits) foreseen or unforeseen, incurred by Client or any third party in connection with this Agreement or Client's activities. This limitation on damages shall be in effect regardless of the form of action filed to obtain such damages, whether in contract, for negligence or other tort, or for strict liability or otherwise. Client hereby indemnifies EAGLE and Related Parties and holds EAGLE and Related Parties harmless from and against any losses, damages, causes of action, claims, demands, suits, liabilities and expenses (including attorney's) fees) that arise out of or in connection with this Agreement or Client's activities.

11. Confidentiality of Information. EAGLE may (i) publish and distribute all information included in Client's application for certification and (ii) register Client (and supply any required information related thereto) to any database maintained in connection with any national or international standard for which EAGLE certifies Client pursuant to this Agreement, and (iii) submit the final certification report related to the Certification Activities to the SQF Assessment Database. EAGLE may provide all information necessary or required by the certification scheme (e.g., FSSC Foundation) and EAGLE's accreditation bodies. Except as set forth above, EAGLE will treat all other information and reports that EAGLE acquires or generates during the Certification Activities as confidential. In the case of ES certification, except as set

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forth above the Ethical Sourcing audit report shall remain the property of Client and shall not be distributed to other parties without Client's permission. EAGLE assessment team members shall maintain the confidentiality of all information obtained about Client and its operations in connection with the Certification Activities. Each EAGLE auditor will sign a confidentiality statement in connection with the Certification Activities.

12. Miscellaneous Matters. EAGLE and Client are independent parties and nothing set forth in this Agreement creates a joint venture, partnership or other concerted activity. This Agreement together with any applications submitted by Client represents the entire agreement between EAGLE and Client and replaces any currently existing agreement between EAGLE and Client. EAGLE shall not be liable in any respect should it be prevented from discharging any of its obligations hereunder as a result of any matter beyond its control which could not be reasonably foreseen. Should any provision of this Agreement be determined to be invalid or unenforceable, it shall be adjusted so as to best reflect the intent of the parties to the maximum extent possible, and the remainder of this Agreement shall be valid and enforceable to the maximum extent possible. This Agreement may only be modified by a writing executed by EAGLE and by Client. This Agreement shall be binding upon and inure to the benefit of EAGLE and Client and their respective successors and assigns and may be assigned by each of them upon providing ninety (90) days written notice to the other; provided if, in EAGLE's sole discretion, an assignment by Client effects a Change under this Agreement or the Certification System, Client shall cooperate and take the actions necessary to allow the assignment to occur based on a re-audit or such other activity as EAGLE reasonably deems necessary. This Agreement shall be governed by, and construed and enforced in accordance with, the laws of the State of New York. Any dispute under this Agreement shall be resolved pursuant to the appeals procedure adopted by EAGLE from time to time, or as required by the certification scheme. In the event Client makes any claim that a dispute is not subject to the foregoing process or has not been adjudicated pursuant to the rules provided therein, Client shall not have the right to bring any action with respect thereto before a court of law or equity, but shall only have the right to seek a determination from one arbitrator pursuant to the rules of the American Arbitration Association as to whether such dispute was subject to the appeals process or was adjudicated pursuant to the rules provided therein. Such arbitration shall be conducted in New York, New York, and each party shall bear its own expense for such arbitration.

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IN WITNESS WHEREOF, Client and EAGLE hereby execute this Agreement as of the date first set forth above.

CONTRACT SIGNATURES

CLIENT'S SIGNATURE LINE		
(b) (6)	Client's Printed Name and Title	Date
	Larissa Smirnoff VP-Administration	5/10/17

EAGLE'S SIGNATURE LINE		
(b) (6)	EAGLE Rep's Printed Name and Title	Date
	JACK HAMILTON SBDM	5-11-17

Appendix F: Accelerated Stability Study

Stability Protocol for LENTEIN™ Complete:

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This template, when signed and approved, becomes a
Stability Protocol

Study Number(s): 1281-1284
Company Name: Parabel USA
Product Name: LENTEIN COMPLETE
Lot or Batch Number(s): CSPBWL-170207, CSPBWL-170308, CSPBWL-170213, CSPBWL-170310
Package/Sample Size(s): 650g bags
Quote Number(s): V85R2017-0044-03
Start Date: March 2017 **Expected Completion Date: May 2018**

TESTING & LIMITS

Requested Analyte	Test Code	Method Reference	Exp. Levels	Reporting Units
APC	UM7MY	USP Chap 61		cfu/g
Yeast/Mold	UM5RL	USP Chap 61		cfu/g
Moisture – VO	QD148	AOAC 925.09		%
Peroxide Value	QD07G	AOCS Cd 8-53		meq/kg
Amino Acid Profile	PQQ08	AOAC		%
Protein	QD252	AOAC 990.03; AOAC 992.15		%
Fatty Acids	QD089	AOCS Ce 2-66 AOCS Ce 1-62		%
Rancidity	QA10L	Internal method		mg/kg
Visual Appearance	QD00T	Internal method		-
Water Activity	QQ167	AOAC 978.18		-
pH	QD172	AOAC 981.12		-

SAMPLE STORAGE & PREPARATION (please detail if special conditions apply)

No special sample preparation is required.

Samples will be stored in accelerated conditions of 40°C/75%RH.

This template, when signed and approved, becomes a
Stability Protocol
Study Number(s):1281-1284

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Pull Schedule

Study #	Test Intervals: ☐ Days ☐ Weeks ☒ Months 0	1	3	6	12
Accelerated (40°C/75%RH)	*Number of Containers to Pull at each Interval*				
1281	1	1	1		1
1282	1	1	1		1
1283	1	1	1	1	
1284	1	1	1	1	

Study #	Test Intervals: ☐ Days ☐ Weeks ☐ Months
Type condition here	*Number of Containers to Pull at each Interval*

Test Intervals: ☐ Days ☐ Weeks ☐ Months
Number of Containers to Pull at each Interval

Comments: Parabel may include two extra samples per study which may be used for study continuation or any potential retests.

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This template, when signed and approved, becomes a

Stability Protocol

Study Number(s): 1281-1284

Protocol Approval

STUDY DESIGN

The purpose of these studies is to obtain data to help assert the shelf life for Parabel's powder supplement. Samples will be stored in accelerated conditions of 40°C/75%RH. One bag will be used at each pull with pulls being performed at months 0, 1, 3, and 12 for studies #1281-1282 For studies 1283-1284, pulls will be performed at 0, 1, 3, & 6 months. The testing outlined in the Testing and Limits section will be performed at every pull interval.

For internal purpose, Eurofins will identify these as Study #1281-#1284.

Parabel may cancel or end the stability study at any time with written email confirmation. Parabel will assume responsibility for charges on any testing that has been started and/or completed prior to cancellation.

(b) (6)	8/10/2017
Client Signature	Date
ENAC Signature	Date

Protocol Accepted and Approved to begin:

Summary of Stability Results for 4 LENTEIN Complete commercial batches:

General sensory description of the product samples
Fine, darker green powder containing smaller, lighter green flecks. Grassy aroma. No off-odors.

CSPBWL-170207

TIME (month)	Protein %	Moisture %	Protein (dmb) %	Lysine %	Histidine %	Sum Omega 3 %	Sum Omega 6 %	PV meq/kg fat	Sum Hexanal and Propanal mg/kg	Water Activity	APC (cfu/g)	Yeasts & Mold (cfu/g)
0	43.04	1.8	43.83	3.09	0.95	4	1.34	<2	12.4	0.043	2.35E+04	<10
1	42.17	2	43.03	2.99	0.95	3.83	1.34	2.2	9.1	0.072	4.30E+03	<10
3	42.77	1.5	43.42	2.84	0.95	3.72	1.31	4.1	15.1	0.046	1.60E+03	<10
6	Results from laboratory not yet available.											
12	Sample randomly selected to complete the 12-month accelerated study											

CSPBWL-170213

TIME (month)	Protein %	Moisture %	Protein (dmb) %	Lysine %	Histidine %	Sum Omega 3 %	Sum Omega 6 %	PV meq/kg fat	Sum Hexanal and Propanal mg/kg	Water Activity	APC (cfu/g)	Yeasts & Mold (cfu/g)
0	40.62	4.9	42.71	3.06	0.91	4.1	1.49	<2	4.1	0.128	1.50E+04	20
1	40.59	4.8	42.64	2.94	0.93	4.1	1.48	2.1	4.1	0.17	3.20E+04	5
3	40.61	4.8	42.66	2.78	0.91	3.57	1.40	4	6.2	0.159	4.20E+04	<10
6	40.77	4.7	42.78	2.99	0.92	3.69	1.40	10	2.3	0.183	8.90E+03	10

CSPBWL-170310

TIME (month)	Protein %	Moisture %	Protein (dmb) %	Lysine %	Histidine %	Sum Omega 3 %	Sum Omega 6 %	PV meq/kg fat	Sum Hexanal and Propanal mg/kg	Water Activity	APC (cfu/g)	Yeasts & Mold (cfu/g)
0	42.53	1.6	43.22	3.1	0.98	4.74	1.53	<2	12.4	0.041	7.60E+04	5
1	41.98	1.6	42.66	2.98	0.97	4.23	1.43	2.3	7.4	0.058	5.00E+04	<10
3	42.84	1.3	43.40	3.01	0.97	4.5	1.56	4	3.6	0.041	1.40E+05	80
6	42.49	1.3	43.05	3.27	0.95	4.29	1.46	11	4.2	0.041	3.40E+04	<10

CSPBWL-170308

TIME (month)	Protein %	Moisture %	Protein (dmb) %	Lysine %	Histidine %	Sum Omega 3 %	Sum Omega 6 %	PV meq/kg fat	Sum Hexanal and Propanal mg/kg	Water Activity	APC (cfu/g)	Yeasts & Mold (cfu/g)
0	44.87	1.4	45.51	3.26	1.03	4.61	1.51	<2	10.7	0.048	1.40E+04	<10
1	44.82	1.5	45.50	3.3	1.02	3.68	1.24	9	14.2	0.054	4.20E+03	<10
3	45.24	1.8	46.07	3.12	1.01	3.72	1.28	46	8.1	0.05	4.30E+02	<10
6	Results from laboratory not yet available.											
12	Sample randomly selected to complete the 12-month accelerated study											

Baseline Results (Time 0) for 4 LENTEIN Complete batches:

eurofins | Nutrition Analysis Center

Eurofins Scientific Inc.
Nutrition Analysis Center
2200 Rittenhouse Street, Suite 150
Des Moines, IA 50321
Tel:+1 515 265 1461
Fax:+1 515 266 5453

Eurofins Sample Code: 464-2017-04050294
Sample Description: Stability Study #1281-Lentein Complete
Client Sample Code: Baseline CSPBWL-170207
PO Number: V85R20170044-04
Client Code: QD0007548

Entry Date: 04/05/2017
Reporting Date: 05/09/2017

Parabel USA Inc.
Attn: Ebenezer Ifeduba
14655 101 Street
Fellsmere, Florida 32948

CERTIFICATE OF ANALYSIS

AR-17-QD-067580-01

Test	Result	
QD252 - Protein - Combustion		**Completed: 04/10/2017**
AOAC 990.03; AOAC 992.15		
* Protein	43.04 %	
QD148 - Moisture by Vacuum Oven		**Completed: 04/07/2017**
AOAC 925.09		
* Moisture and Volatiles - Vacuum Oven	1.8 %	
QD172 - pH		**Completed: 04/07/2017**
AOAC 981.12		
pH	7.43	
QQ141 - Tryptophan (AOAC, Most Matrices)		**Completed: 04/10/2017**
AOAC 988.15		
* Tryptophan	0.95 %	
QQ177 - Cystine & Methionine (AOAC, Most Matrices)		**Completed: 04/14/2017**
AOAC 994.12 mod.		
* Cystine	0.44 %	
* Methionine	0.92 %	
QQ176 - Amino Acids by AH (AOAC, Most Matrices)		**Completed: 04/10/2017**
AOAC 982.30 mod.		
* Alanine	2.65 %	
* Arginine	2.73 %	
* Aspartic Acid	3.93 %	
* Glutamic Acid	4.63 %	
* Glycine	2.32 %	
* Histidine	0.95 %	
* Isoleucine	2.07 %	
* Leucine	3.83 %	
* Phenylalanine	2.40 %	
* Proline	1.99 %	
* Serine	2.00 %	
* Threonine	1.99 %	
* Total Lysine	3.09 %	
* Tyrosine	1.51 %	
* Valine	2.57 %	
QD07G - Peroxide Value with Extraction (AOCS)		**Completed: 04/07/2017**
AOCS Cd 8-53		
* Peroxide value	< 2.0 meq/kg fat	

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AR-17-QD-067580-01

Eurofins Sample Code: 464-2017-04050294
Client Sample Code: Baseline CSPBWL-170207

Test	Result
QD00T - Visual Appearance- Other	**Completed: 04/07/2017**
Internal Method	
Appearance	-
Fine, vibrant green powder containing smaller, darker green flecks. Slight grassy aroma. No off-odors.	
QD089 - Fatty Acids-Omega 6 & 3 %W/W	**Completed: 04/11/2017**
AOCS Ce 2-66 AOCS Ce 1-62	
* Fatty Acid Profile, % Weight	Reported as Fatty Acids
* C08:0 Octanoic (Caprylic)	<0.01 %
* C10:0 Decanoic (Capric)	<0.01 %
* C11:0 Undecanoic (Hendecanoic)	<0.01 %
* C12:0 Dodecanoic (Lauric)	<0.01 %
* C14:0 Tetradecanoic (Myristic)	0.04 %
* C14:1 Tetradecenoic (Myristoleic)	<0.01 %
* C15:0 Pentadecanoic	0.06 %
* C15:1 Pentadecenoic	<0.01 %
* C16:0 Hexadecanoic (Palmitic)	1.40 %
* C16:1 Hexadecenoic (Palmitoleic)	0.36 %
* C16:2 Hexadecadienoic	<0.01 %
* C16:3 Hexadecatrienoic	<0.01 %
* C16:4 Hexadecatetraenoic	<0.01 %
* C17:0 Heptadecanoic (Margaric)	0.02 %
* C17:1 Heptadecenoic (Margaroleic)	0.02 %
* C18:0 Octadecanoic (Stearic)	0.07 %
* C18:1 Octadecenoic (Oleic)	0.16 %
* C18:2 Octadecadienoic (Linoleic)	1.25 %
* C18:2 Octadecadienoic Omega 6	1.22 %
* C18:3 Octadecatrienoic (Linolenic)	3.72 %
* C18:3 Octadecatrienoic Omega 3	3.62 %
* C18:3 Octadecatrienoic Omega 6	0.10 %
* C18:4 Octadecatetraenoic	0.32 %
* C18:4 Octadecatetraenoic Omega 3	0.32 %
* C20:0 Eicosanoic (Arachidic)	0.03 %
* C20:1 Eicosenoic (Gondoic)	0.05 %
* C20:2 Eicosadienoic	<0.01 %
* C20:2 Eicosadienoic Omega 6	<0.01 %
* C20:3 Eicosatrienoic	0.02 %
* C20:3 Eicosatrienoic Omega 3	0.02 %
* C20:3 Eicosatrienoic Omega 6	<0.01 %
* C20:4 Eicosatetraenoic (Arachidonic)	0.01 %
* C20:4 Eicosatetraenoic Omega 3	<0.01 %
* C20:4 Eicosatetraenoic Omega 6	0.01 %
* C20:5 Eicosapentaenoic	0.02 %
* C20:5 Eicosapentaenoic Omega 3	0.02 %
* C21:5 Heneicosapentaenoic	<0.01 %
* C21:5 Heneicosapentaenoic Omega 3	<0.01 %
* C22:0 Docosanoic (Behenic)	0.04 %
* C22:1 Docosenoic (Erucic)	<0.01 %
* C22:2 Docosadienoic	<0.01 %
* C22:2 Docosadienoic Omega 6	<0.01 %
* C22:3 Docosatrienoic	<0.01 %
* C22:3 Docosatrienoic, Omega 3	<0.01 %
* C22:4 Docosatetraenoic	<0.01 %
* C22:4 Docosatetraenoic Omega 6	<0.01 %
* C22:5 Docosapentaenoic	<0.01 %
* C22:5 Docosapentaenoic Omega 3	<0.01 %

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AR-17-QD-067580-01

Eurofins Sample Code: 464-2017-04050294
Client Sample Code: Baseline CSPBWL-170207

Test	Result	
QD089 - Fatty Acids-Omega 6 & 3 %W/W (Cont.)		**Completed: 04/11/2017**
AOCS Ce 2-66 AOCS Ce 1-62		
* C22:5 Docosapentaenoic Omega 6	<0.01 %	
* C22:6 Docosahexaenoic	0.04 %	
* C22:6 Docosahexaenoic Omega 3	0.04 %	
* C24:0 Tetracosanoic (Lignoceric)	0.09 %	
* C24:1 Tetracosenoic (Nervonic)	<0.01 %	
* Sum of Omega 3 Isomers	4.00 %	
* Sum of Omega 6 Isomers	1.34 %	
* Total Fatty Acids Calc.	7.72 %	
UM7MY - Total Aerobic Microbial Count - USP Chapter <61>		**Completed: 05/01/2017**
U.S. Pharmacopeia Chapter 61		
Total Aerobic Microbial Count	23,500 cfu/g	
UMR5L - Moulds - USP Chapter <61>		**Completed: 05/01/2017**
U.S. Pharmacopeia Chapter 61		
Mold	< 10 cfu/g	
Yeast	< 10 cfu/g	
Yeast & Moulds	< 10 cfu/g	
QQ167 - Water Activity		**Completed: 04/07/2017**
AOAC 978.18		
* Water Activity at 25°C	0.043	
SK06I - Hexanal and Propanal		**Completed: 05/09/2017**
No Reference		
Hexanal	5,9 mg/kg	
Propanal	6,5 mg/kg	

**The test result is covered by our current A2LA accreditation.*

Respectfully Submitted,
Eurofins Scientific Inc.

(b) (6)

David Gross
Support Services Manager

A2LA ACCREDITED Biological Testing Cert:3329:01

A2LA ACCREDITED Chemical Testing Cert:2927:01

Results shown in this report relate solely to the item submitted for analysis.
All results are reported on an "As Received" basis unless otherwise stated.
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eurofins | Nutrition Analysis Center

Eurofins Scientific Inc.
Nutrition Analysis Center
2200 Rittenhouse Street, Suite 150
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Eurofins Sample Code: 464-2017-04050296
Sample Description: Stability Study #1283-Lentein Complete
Client Sample Code: Baseline CSPBWL-170213
PO Number: V85R20170044-04
Client Code: QD0007548

Entry Date: 04/05/2017
Reporting Date: 05/09/2017

Parabel USA Inc.
Attn: Ebenezer Ifeduba
14655 101 Street
Fellsmere, Florida 32948

CERTIFICATE OF ANALYSIS

AR-17-QD-067582-01

Test	Result	
QD252 - Protein - Combustion		**Completed: 04/10/2017**
AOAC 990.03; AOAC 992.15		
* Protein	40.62 %	
QD148 - Moisture by Vacuum Oven		**Completed: 04/07/2017**
AOAC 925.09		
* Moisture and Volatiles - Vacuum Oven	4.9 %	
QD172 - pH		**Completed: 04/07/2017**
AOAC 981.12		
pH	7.40	
QQ141 - Tryptophan (AOAC, Most Matrices)		**Completed: 04/10/2017**
AOAC 988.15		
* Tryptophan	0.93 %	
QQ177 - Cystine & Methionine (AOAC, Most Matrices)		**Completed: 04/14/2017**
AOAC 994.12 mod.		
* Cystine	0.41 %	
* Methionine	0.88 %	
QQ176 - Amino Acids by AH (AOAC, Most Matrices)		**Completed: 04/10/2017**
AOAC 982.30 mod.		
* Alanine	2.52 %	
* Arginine	2.58 %	
* Aspartic Acid	3.70 %	
* Glutamic Acid	4.37 %	
* Glycine	2.21 %	
* Histidine	0.91 %	
* Isoleucine	2.00 %	
* Leucine	3.68 %	
* Phenylalanine	2.32 %	
* Proline	1.86 %	
* Serine	1.90 %	
* Threonine	1.89 %	
* Total Lysine	3.06 %	
* Tyrosine	1.46 %	
* Valine	2.47 %	
QD07G - Peroxide Value with Extraction (AOCS)		**Completed: 04/07/2017**
AOCS Cd 8-53		
* Peroxide value	< 2.0 meq/kg fat	

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AR-17-QD-067582-01

Eurofins Sample Code: 464-2017-04050296
Client Sample Code: Baseline CSPBWL-170213

Test	Result
QD00T - Visual Appearance- Other	**Completed: 04/07/2017**
Internal Method	
Appearance	-
Fine, vibrant green powder containing smaller, darker green flecks. Slight grassy aroma. No off-odors.	
QD089 - Fatty Acids-Omega 6 & 3 %W/W	**Completed: 04/12/2017**
AOCS Ce 2-66 AOCS Ce 1-62	
* Fatty Acid Profile, % Weight	Reported as Fatty Acids
* C08:0 Octanoic (Caprylic)	<0.01 %
* C10:0 Decanoic (Capric)	<0.01 %
* C11:0 Undecanoic (Hendecanoic)	<0.01 %
* C12:0 Dodecanoic (Lauric)	<0.01 %
* C14:0 Tetradecanoic (Myristic)	0.04 %
* C14:1 Tetradecenoic (Myristoleic)	<0.01 %
* C15:0 Pentadecanoic	0.05 %
* C15:1 Pentadecenoic	<0.01 %
* C16:0 Hexadecanoic (Palmitic)	1.52 %
* C16:1 Hexadecenoic (Palmitoleic)	0.40 %
* C16:2 Hexadecadienoic	<0.01 %
* C16:3 Hexadecatrienoic	<0.01 %
* C16:4 Hexadecatetraenoic	<0.01 %
* C17:0 Heptadecanoic (Margaric)	0.02 %
* C17:1 Heptadecenoic (Margaroleic)	0.02 %
* C18:0 Octadecanoic (Stearic)	0.07 %
* C18:1 Octadecenoic (Oleic)	0.15 %
* C18:2 Octadecadienoic (Linoleic)	1.39 %
* C18:2 Octadecadienoic Omega 6	1.36 %
* C18:3 Octadecatrienoic (Linolenic)	3.82 %
* C18:3 Octadecatrienoic Omega 3	3.71 %
* C18:3 Octadecatrienoic Omega 6	0.11 %
* C18:4 Octadecatetraenoic	0.31 %
* C18:4 Octadecatetraenoic Omega 3	0.31 %
* C20:0 Eicosanoic (Arachidic)	0.03 %
* C20:1 Eicosenoic (Gondoic)	0.03 %
* C20:2 Eicosadienoic	0.01 %
* C20:2 Eicosadienoic Omega 6	0.01 %
* C20:3 Eicosatrienoic	0.02 %
* C20:3 Eicosatrienoic Omega 3	0.02 %
* C20:3 Eicosatrienoic Omega 6	<0.01 %
* C20:4 Eicosatetraenoic (Arachidonic)	<0.01 %
* C20:4 Eicosatetraenoic Omega 3	<0.01 %
* C20:4 Eicosatetraenoic Omega 6	<0.01 %
* C20:5 Eicosapentaenoic	0.01 %
* C20:5 Eicosapentaenoic Omega 3	0.01 %
* C21:5 Heneicosapentaenoic	<0.01 %
* C21:5 Heneicosapentaenoic Omega 3	<0.01 %
* C22:0 Docosanoic (Behenic)	0.04 %
* C22:1 Docosenoic (Erucic)	<0.01 %
* C22:2 Docosadienoic	<0.01 %
* C22:2 Docosadienoic Omega 6	<0.01 %
* C22:3 Docosatrienoic	<0.01 %
* C22:3 Docosatrienoic, Omega 3	<0.01 %
* C22:4 Docosatetraenoic	<0.01 %
* C22:4 Docosatetraenoic Omega 6	<0.01 %
* C22:5 Docosapentaenoic	<0.01 %
* C22:5 Docosapentaenoic Omega 3	<0.01 %

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AR-17-QD-067582-01

Eurofins Sample Code: 464-2017-04050296
Client Sample Code: Baseline CSPBWL-170213

Test	Result	
QD089 - Fatty Acids-Omega 6 & 3 %W/W (Cont.)		**Completed: 04/12/2017**
AOCS Ce 2-66 AOCS Ce 1-62		
* C22:5 Docosapentaenoic Omega 6	<0.01 %	
* C22:6 Docosahexaenoic	0.05 %	
* C22:6 Docosahexaenoic Omega 3	0.05 %	
* C24:0 Tetracosanoic (Lignoceric)	0.09 %	
* C24:1 Tetracosenoic (Nervonic)	<0.01 %	
* Sum of Omega 3 Isomers	4.10 %	
* Sum of Omega 6 Isomers	1.49 %	
* Total Fatty Acids Calc.	8.08 %	
UM7MY - Total Aerobic Microbial Count retest - USP Chapter <61>		**Completed: 05/01/2017**
U.S. Pharmacopeia Chapter 61		
Total Aerobic Microbial Count retest	15,000 cfu/g	
CUST 01		
Total Aerobic Microbial Count	62,000 cfu/g	
UMR5L - Moulds retest - USP Chapter <61>		**Completed: 05/01/2017**
U.S. Pharmacopeia Chapter 61		
Mold Retest	20 (est) cfu/g	
CUST 01		
Mold	< 10 cfu/g	
Yeast retest	< 10 cfu/g	
CUST 01		
Yeast	< 10 cfu/g	
Yeast & Moulds retest	20 (est) cfu/g	
CUST 01		
Yeast & Moulds	< 10 cfu/g	
QQ167 - Water Activity		**Completed: 04/07/2017**
AOAC 978.18		
* Water Activity at 25°C	0.128	
SK06I - Hexanal and Propanal		**Completed: 05/09/2017**
No Reference		
Hexanal	<1 mg/kg	
Propanal	3,1 mg/kg	

**The test result is covered by our current A2LA accreditation.*

Respectfully Submitted,
Eurofins Scientific Inc.

(b) (6)

David Gross
Support Services Manager

ACCREDITED Biological Testing Cert:3329:01

ACCREDITED Chemical Testing Cert:2927:01

Results shown in this report relate solely to the item submitted for analysis.
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eurofins | Nutrition Analysis Center

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Nutrition Analysis Center
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Eurofins Sample Code: 464-2017-04050297
Sample Description: Stability Study #1284-Lentein Complete
Client Sample Code: Baseline CSPBWL-170310
PO Number: V85R20170044-04
Client Code: QD0007548

Entry Date: 04/05/2017
Reporting Date: 05/09/2017

Parabel USA Inc.
Attn: Ebenezer Ifeduba
14655 101 Street
Fellsmere, Florida 32948

CERTIFICATE OF ANALYSIS

AR-17-QD-067583-01

Test	Result	
QD252 - Protein - Combustion		**Completed: 04/10/2017**
AOAC 990.03; AOAC 992.15		
* Protein	42.53 %	
QD148 - Moisture by Vacuum Oven		**Completed: 04/07/2017**
AOAC 925.09		
* Moisture and Volatiles - Vacuum Oven	1.6 %	
QD172 - pH		**Completed: 04/07/2017**
AOAC 981.12		
pH	7.29	
QQ141 - Tryptophan (AOAC, Most Matrices)		**Completed: 04/10/2017**
AOAC 988.15		
* Tryptophan	1.00 %	
QQ177 - Cystine & Methionine (AOAC, Most Matrices)		**Completed: 04/14/2017**
AOAC 994.12 mod.		
* Cystine	0.44 %	
* Methionine	0.92 %	
QQ176 - Amino Acids by AH (AOAC, Most Matrices)		**Completed: 04/10/2017**
AOAC 982.30 mod.		
* Alanine	2.68 %	
* Arginine	2.75 %	
* Aspartic Acid	3.98 %	
* Glutamic Acid	4.70 %	
* Glycine	2.35 %	
* Histidine	0.98 %	
* Isoleucine	2.12 %	
* Leucine	3.92 %	
* Phenylalanine	2.46 %	
* Proline	1.98 %	
* Serine	1.99 %	
* Threonine	2.02 %	
* Total Lysine	3.10 %	
* Tyrosine	1.55 %	
* Valine	2.61 %	
QD07G - Peroxide Value with Extraction (AOCS)		**Completed: 04/07/2017**
AOCS Cd 8-53		
* Peroxide value	< 2.0 meq/kg fat	

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AR-17-QD-067583-01

Eurofins Sample Code: 464-2017-04050297
Client Sample Code: Baseline CSPBWL-170310

Test	Result	
QD00T - Visual Appearance- Other		**Completed: 04/07/2017**
Internal Method		
Appearance	-	
Fine, vibrant green powder containing smaller, darker green flecks. Slight grassy aroma. No off-odors.		
QD089 - Fatty Acids-Omega 6 & 3 %W/W		**Completed: 04/12/2017**
AOCS Ce 2-66 AOCS Ce 1-62		
* Fatty Acid Profile, % Weight	Reported as Fatty Acids	
* C08:0 Octanoic (Caprylic)	<0.01 %	
* C10:0 Decanoic (Capric)	<0.01 %	
* C11:0 Undecanoic (Hendecanoic)	<0.01 %	
* C12:0 Dodecanoic (Lauric)	<0.01 %	
* C14:0 Tetradecanoic (Myristic)	0.03 %	
* C14:1 Tetradecenoic (Myristoleic)	<0.01 %	
* C15:0 Pentadecanoic	0.06 %	
* C15:1 Pentadecenoic	<0.01 %	
* C16:0 Hexadecanoic (Palmitic)	1.66 %	
* C16:1 Hexadecenoic (Palmitoleic)	0.37 %	
* C16:2 Hexadecadienoic	<0.01 %	
* C16:3 Hexadecatrienoic	<0.01 %	
* C16:4 Hexadecatetraenoic	<0.01 %	
* C17:0 Heptadecanoic (Margaric)	0.02 %	
* C17:1 Heptadecenoic (Margaroleic)	0.01 %	
* C18:0 Octadecanoic (Stearic)	0.08 %	
* C18:1 Octadecenoic (Oleic)	0.19 %	
* C18:2 Octadecadienoic (Linoleic)	1.43 %	
* C18:2 Octadecadienoic Omega 6	1.41 %	
* C18:3 Octadecatrienoic (Linolenic)	4.45 %	
* C18:3 Octadecatrienoic Omega 3	4.34 %	
* C18:3 Octadecatrienoic Omega 6	0.12 %	
* C18:4 Octadecatetraenoic	0.34 %	
* C18:4 Octadecatetraenoic Omega 3	0.34 %	
* C20:0 Eicosanoic (Arachidic)	0.03 %	
* C20:1 Eicosenoic (Gondoic)	0.01 %	
* C20:2 Eicosadienoic	<0.01 %	
* C20:2 Eicosadienoic Omega 6	<0.01 %	
* C20:3 Eicosatrienoic	0.02 %	
* C20:3 Eicosatrienoic Omega 3	0.02 %	
* C20:3 Eicosatrienoic Omega 6	<0.01 %	
* C20:4 Eicosatetraenoic (Arachidonic)	<0.01 %	
* C20:4 Eicosatetraenoic Omega 3	<0.01 %	
* C20:4 Eicosatetraenoic Omega 6	<0.01 %	
* C20:5 Eicosapentaenoic	<0.01 %	
* C20:5 Eicosapentaenoic Omega 3	<0.01 %	
* C21:5 Heneicosapentaenoic	<0.01 %	
* C21:5 Heneicosapentaenoic Omega 3	<0.01 %	
* C22:0 Docosanoic (Behenic)	0.04 %	
* C22:1 Docosenoic (Erucic)	<0.01 %	
* C22:2 Docosadienoic	<0.01 %	
* C22:2 Docosadienoic Omega 6	<0.01 %	
* C22:3 Docosatrienoic	<0.01 %	
* C22:3 Docosatrienoic, Omega 3	<0.01 %	
* C22:4 Docosatetraenoic	<0.01 %	
* C22:4 Docosatetraenoic Omega 6	<0.01 %	
* C22:5 Docosapentaenoic	<0.01 %	
* C22:5 Docosapentaenoic Omega 3	<0.01 %	

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AR-17-QD-067583-01

Eurofins Sample Code: 464-2017-04050297
Client Sample Code: Baseline CSPBWL-170310

Test	Result	
QD089 - Fatty Acids-Omega 6 & 3 %W/W (Cont.)		**Completed: 04/12/2017**
AOCS Ce 2-66 AOCS Ce 1-62		
* C22:5 Docosapentaenoic Omega 6	<0.01 %	
* C22:6 Docosahexaenoic	0.04 %	
* C22:6 Docosahexaenoic Omega 3	0.04 %	
* C24:0 Tetracosanoic (Lignoceric)	0.10 %	
* C24:1 Tetracosenoic (Nervonic)	<0.01 %	
* Sum of Omega 3 Isomers	4.74 %	
* Sum of Omega 6 Isomers	1.53 %	
* Total Fatty Acids Calc.	8.89 %	
UM7MY - Total Aerobic Microbial Count retest - USP Chapter <61>		**Completed: 05/01/2017**
U.S. Pharmacopeia Chapter 61		
Total Aerobic Microbial Count retest	76,000 cfu/g	
CUST 01		
Total Aerobic Microbial Count	120,000 cfu/g	
UMR5L - Moulds retest - USP Chapter <61>		**Completed: 05/01/2017**
U.S. Pharmacopeia Chapter 61		
Mold Retest	< 10 cfu/g	
CUST 01		
Mold	5 (est) cfu/g	
Yeast retest	< 10 cfu/g	
CUST 01		
Yeast	< 10 cfu/g	
Yeast & Moulds retest	< 10 cfu/g	
CUST 01		
Yeast & Moulds	5 (est) cfu/g	
QQ167 - Water Activity		**Completed: 04/07/2017**
AOAC 978.18		
* Water Activity at 25°C	0.041	
SK06I - Hexanal and Propanal		**Completed: 05/09/2017**
No Reference		
Hexanal	<1 mg/kg	
Propanal	3,8 mg/kg	

**The test result is covered by our current A2LA accreditation.*

Respectfully Submitted,
Eurofins Scientific Inc.

(b) (6)

David Gross
Support Services Manager

Biological Testing Cert:3329:01
Chemical Testing Cert:2927:01

Results shown in this report relate solely to the item submitted for analysis.
All results are reported on an "As Received" basis unless otherwise stated.
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Page 3 of 3

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Eurofins Scientific Inc.
Nutrition Analysis Center
2200 Rittenhouse Street, Suite 150
Des Moines, IA 50321
Tel:+1 515 265 1461
Fax:+1 515 266 5453

Eurofins Sample Code: 464-2017-05090411
Sample Description: Stability Study #1282 - Lentein Complete
Client Sample Code: Baseline CSPBWL-170308
PO Number: V85R20170044-05
Client Code: QD0007548

Entry Date: 05/09/2017
Reporting Date: 05/19/2017

Parabel USA Inc.
attn: Valentina Carpio
14655 101 Street
Fellsmere, FL 32948

Parabel USA Inc.
Attn: Ebenezer Ifeduba
14655 101 Street
Fellsmere, Florida 32948

CERTIFICATE OF ANALYSIS

AR-17-QD-073265-01

Test	Result	
QD252 - Protein - Combustion		**Completed: 05/10/2017**
AOAC 990.03; AOAC 992.15		
* Protein	44.87 %	
QD148 - Moisture by Vacuum Oven		**Completed: 05/11/2017**
AOAC 925.09		
* Moisture and Volatiles - Vacuum Oven	1.4 %	
QD172 - pH		**Completed: 05/11/2017**
AOAC 981.12		
pH	6.92	
QQ141 - Tryptophan (AOAC, Most Matrices)		**Completed: 05/12/2017**
AOAC 988.15		
* Tryptophan	1.01 %	
QQ177 - Cystine & Methionine (AOAC, Most Matrices)		**Completed: 05/15/2017**
AOAC 994.12 mod.		
* Cystine	0.45 %	
* Methionine	0.98 %	
QQ176 - Amino Acids by AH (AOAC, Most Matrices)		**Completed: 05/12/2017**
AOAC 982.30 mod.		
* Alanine	2.69 %	
* Arginine	2.96 %	
* Aspartic Acid	4.30 %	
* Glutamic Acid	4.95 %	
* Glycine	2.48 %	
* Histidine	1.03 %	
* Isoleucine	2.25 %	
* Leucine	4.16 %	
* Phenylalanine	2.56 %	
* Proline	2.01 %	
* Serine	2.16 %	
* Threonine	2.13 %	
* Total Lysine	3.26 %	
* Tyrosine	1.64 %	
* Valine	2.79 %	
QD07G - Peroxide Value with Extraction (AOCS)		**Completed: 05/10/2017**
AOCS Cd 8-53		
* Peroxide value	< 2.0 meq/kg fat	

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AR-17-QD-073265-01

Eurofins Sample Code: 464-2017-05090411
Client Sample Code: Baseline CSPBWL-170308

Test	Result	
QD00T - Visual Appearance- Other		**Completed: 05/12/2017**
Internal Method		
Appearance	-	
Fine, vibrant green powder containing smaller, darker green flecks. Slight grassy aroma. No off-odors.		
QD089 - Fatty Acids-Omega 6 & 3 %W/W		**Completed: 05/11/2017**
AOCS Ce 2-66 AOCS Ce 1-62		
* Fatty Acid Profile, % Weight	Reported as Fatty Acids	
* C08:0 Octanoic (Caprylic)	<0.01 %	
* C10:0 Decanoic (Capric)	<0.01 %	
* C11:0 Undecanoic (Hendecanoic)	<0.01 %	
* C12:0 Dodecanoic (Lauric)	0.01 %	
* C14:0 Tetradecanoic (Myristic)	0.05 %	
* C14:1 Tetradecenoic (Myristoleic)	<0.01 %	
* C15:0 Pentadecanoic	0.07 %	
* C15:1 Pentadecenoic	<0.01 %	
* C16:0 Hexadecanoic (Palmitic)	1.62 %	
* C16:1 Hexadecenoic (Palmitoleic)	0.35 %	
* C16:2 Hexadecadienoic	<0.01 %	
* C16:3 Hexadecatrienoic	<0.01 %	
* C16:4 Hexadecatetraenoic	<0.01 %	
* C17:0 Heptadecanoic (Margaric)	0.02 %	
* C17:1 Heptadecenoic (Margaroleic)	0.02 %	
* C18:0 Octadecanoic (Stearic)	0.08 %	
* C18:1 Octadecenoic (Oleic)	0.17 %	
* C18:2 Octadecadienoic (Linoleic)	1.40 %	
* C18:2 Octadecadienoic Omega 6	1.37 %	
* C18:3 Octadecatrienoic (Linolenic)	4.38 %	
* C18:3 Octadecatrienoic Omega 3	4.26 %	
* C18:3 Octadecatrienoic Omega 6	0.12 %	
* C18:4 Octadecatetraenoic	0.33 %	
* C18:4 Octadecatetraenoic Omega 3	0.33 %	
* C20:0 Eicosanoic (Arachidic)	0.03 %	
* C20:1 Eicosenoic (Gondoic)	0.05 %	
* C20:2 Eicosadienoic	0.01 %	
* C20:2 Eicosadienoic Omega 6	0.01 %	
* C20:3 Eicosatrienoic	0.02 %	
* C20:3 Eicosatrienoic Omega 3	0.02 %	
* C20:3 Eicosatrienoic Omega 6	<0.01 %	
* C20:4 Eicosatetraenoic (Arachidonic)	<0.01 %	
* C20:4 Eicosatetraenoic Omega 3	<0.01 %	
* C20:4 Eicosatetraenoic Omega 6	<0.01 %	
* C20:5 Eicosapentaenoic	<0.01 %	
* C20:5 Eicosapentaenoic Omega 3	<0.01 %	
* C21:5 Heneicosapentaenoic	<0.01 %	
* C21:5 Heneicosapentaenoic Omega 3	<0.01 %	
* C22:0 Docosanoic (Behenic)	0.05 %	
* C22:1 Docosenoic (Erucic)	<0.01 %	
* C22:2 Docosadienoic	<0.01 %	
* C22:2 Docosadienoic Omega 6	<0.01 %	
* C22:3 Docosatrienoic	<0.01 %	
* C22:3 Docosatrienoic, Omega 3	<0.01 %	
* C22:4 Docosatetraenoic	<0.01 %	
* C22:4 Docosatetraenoic Omega 6	<0.01 %	
* C22:5 Docosapentaenoic	<0.01 %	
* C22:5 Docosapentaenoic Omega 3	<0.01 %	

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AR-17-QD-073265-01

Eurofins Sample Code: 464-2017-05090411
Client Sample Code: Baseline CSPBWL-170308

Test	Result	
QD089 - Fatty Acids-Omega 6 & 3 %W/W (Cont.)		**Completed: 05/11/2017**
AOCS Ce 2-66 AOCS Ce 1-62		
* C22:5 Docosapentaenoic Omega 6	<0.01 %	
* C22:6 Docosahexaenoic	<0.01 %	
* C22:6 Docosahexaenoic Omega 3	<0.01 %	
* C24:0 Tetracosanoic (Lignoceric)	0.10 %	
* C24:1 Tetracosenoic (Nervonic)	<0.01 %	
* Sum of Omega 3 Isomers	4.61 %	
* Sum of Omega 6 Isomers	1.51 %	
* Total Fatty Acids Calc.	8.77 %	
UM7MY - Total Aerobic Microbial Count - USP Chapter <61>		**Completed: 05/15/2017**
U.S. Pharmacopeia Chapter 61		
Total Aerobic Microbial Count	14,000 cfu/g	
UMR5L - Moulds - USP Chapter <61>		**Completed: 05/15/2017**
U.S. Pharmacopeia Chapter 61		
Mold	< 10 cfu/g	
Yeast	< 10 cfu/g	
Yeast & Moulds	< 10 cfu/g	
QQ167 - Water Activity		**Completed: 05/11/2017**
AOAC 978.18		
* Water Activity at 25°C	0.048	
SK06I - Hexanal and Propanal		**Completed: 05/18/2017**
No Reference		
Hexanal	1.6 mg/kg	
Propanal	9.1 mg/kg	

**The test result is covered by our current A2LA accreditation.*

Respectfully Submitted,
Eurofins Scientific Inc.

(b) (6)

David Gross
Support Services Manager

A2LA ACCREDITED Biological Testing Cert:3329:01

A2LA ACCREDITED Chemical Testing Cert:2927:01

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Accelerated Month 1 Results (Time 1) for 4 LENTEIN Complete batches:

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Eurofins Scientific Inc.
Nutrition Analysis Center
2200 Rittenhouse Street, Suite 150
Des Moines, IA 50321
Tel:+1 515 265 1461
Fax:+1 515 266 5453

Eurofins Sample Code: 464-2017-05050250
Sample Description: Stability Study #1281 - Lentein Complete
Client Sample Code: Stability Study #1281
PO Number: Stability Study #1281-1284
Client Code: QD0007548

Entry Date: 05/05/2017
Reporting Date: 05/18/2017

Parabel USA Inc.
attn: Valentina Carpio
14655 101 Street
Fellsmere, FL 32948

Parabel USA Inc.
Attn: Ebenezer Ifeduba
14655 101 Street
Fellsmere, Florida 32948

Sample Reference: Accelerated - Month 1 - 170207

CERTIFICATE OF ANALYSIS
AR-17-QD-072540-01

Test	Result	
QD252 - Protein - Combustion		**Completed: 05/10/2017**
AOAC 990.03; AOAC 992.15		
* Protein	42.17 %	
QD148 - Moisture by Vacuum Oven		**Completed: 05/10/2017**
AOAC 925.09		
* Moisture and Volatiles - Vacuum Oven	2.0 %	
QD172 - pH		**Completed: 05/09/2017**
AOAC 981.12		
pH	7.39	
QQ141 - Tryptophan (AOAC, Most Matrices)		**Completed: 05/15/2017**
AOAC 988.15		
* Tryptophan	0.88 %	
QQ177 - Cystine & Methionine (AOAC, Most Matrices)		**Completed: 05/12/2017**
AOAC 994.12 mod.		
* Cystine	0.46 %	
* Methionine	0.94 %	
QQ176 - Amino Acids by AH (AOAC, Most Matrices)		**Completed: 05/11/2017**
AOAC 982.30 mod.		
* Alanine	2.50 %	
* Arginine	2.80 %	
* Aspartic Acid	3.99 %	
* Glutamic Acid	4.60 %	
* Glycine	2.32 %	
* Histidine	0.95 %	
* Isoleucine	2.11 %	
* Leucine	3.86 %	
* Phenylalanine	2.39 %	
* Proline	1.95 %	
* Serine	1.97 %	
* Threonine	1.97 %	
* Total Lysine	2.99 %	
* Tyrosine	1.49 %	
* Valine	2.62 %	
QD07G - Peroxide Value with Extraction (AOCS)		**Completed: 05/09/2017**
AOCS Cd 8-53		

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AR-17-QD-072540-01

Eurofins Sample Code: 464-2017-05050250
Client Sample Code: Stability Study #1281

Test	Result	
QD07G - Peroxide Value with Extraction (AOCS)		**Completed: 05/09/2017**
AOCS Cd 8-53		
* Peroxide value	2.2 meq/kg fat	
QD00T - Visual Appearance- Other		**Completed: 05/09/2017**
Internal Method		
Appearance	-	
Fine, vibrant green powder containing smaller, darker green flecks. Slight grassy aroma. No off-odors.		
QD089 - Fatty Acids-Omega 6 & 3 %W/W		**Completed: 05/11/2017**
AOCS Ce 2-66 AOCS Ce 1-62		
* Fatty Acid Profile, % Weight	Reported as Fatty Acids	
* C08:0 Octanoic (Caprylic)	<0.01 %	
* C10:0 Decanoic (Capric)	<0.01 %	
* C11:0 Undecanoic (Hendecanoic)	<0.01 %	
* C12:0 Dodecanoic (Lauric)	0.01 %	
* C14:0 Tetradecanoic (Myristic)	0.05 %	
* C14:1 Tetradecenoic (Myristoleic)	<0.01 %	
* C15:0 Pentadecanoic	0.06 %	
* C15:1 Pentadecenoic	<0.01 %	
* C16:0 Hexadecanoic (Palmitic)	1.53 %	
* C16:1 Hexadecenoic (Palmitoleic)	0.34 %	
* C16:2 Hexadecadienoic	<0.01 %	
* C16:3 Hexadecatrienoic	<0.01 %	
* C16:4 Hexadecatetraenoic	<0.01 %	
* C17:0 Heptadecanoic (Margaric)	0.02 %	
* C17:1 Heptadecenoic (Margaroleic)	0.01 %	
* C18:0 Octadecanoic (Stearic)	0.09 %	
* C18:1 Octadecenoic (Oleic)	0.18 %	
* C18:2 Octadecadienoic (Linoleic)	1.24 %	
* C18:2 Octadecadienoic Omega 6	1.21 %	
* C18:3 Octadecatrienoic (Linolenic)	3.60 %	
* C18:3 Octadecatrienoic Omega 3	3.50 %	
* C18:3 Octadecatrienoic Omega 6	0.11 %	
* C18:4 Octadecatetraenoic	0.30 %	
* C18:4 Octadecatetraenoic Omega 3	0.30 %	
* C20:0 Eicosanoic (Arachidic)	0.03 %	
* C20:1 Eicosenoic (Gondoic)	0.06 %	
* C20:2 Eicosadienoic	<0.01 %	
* C20:2 Eicosadienoic Omega 6	<0.01 %	
* C20:3 Eicosatrienoic	0.02 %	
* C20:3 Eicosatrienoic Omega 3	0.02 %	
* C20:3 Eicosatrienoic Omega 6	<0.01 %	
* C20:4 Eicosatetraenoic (Arachidonic)	<0.01 %	
* C20:4 Eicosatetraenoic Omega 3	<0.01 %	
* C20:4 Eicosatetraenoic Omega 6	<0.01 %	
* C20:5 Eicosapentaenoic	0.02 %	
* C20:5 Eicosapentaenoic Omega 3	0.02 %	
* C21:5 Heneicosapentaenoic	<0.01 %	
* C21:5 Heneicosapentaenoic Omega 3	<0.01 %	
* C22:0 Docosanoic (Behenic)	0.04 %	
* C22:1 Docosenoic (Erucic)	<0.01 %	
* C22:2 Docosadienoic	0.01 %	
* C22:2 Docosadienoic Omega 6	0.01 %	
* C22:3 Docosatrienoic	<0.01 %	
* C22:3 Docosatrienoic, Omega 3	<0.01 %	
* C22:4 Docosatetraenoic	<0.01 %	

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AR-17-QD-072540-01

Eurofins Sample Code: 464-2017-05050250
Client Sample Code: Stability Study #1281

Test	Result	
QD089 - Fatty Acids-Omega 6 & 3 %W/W (Cont.)		**Completed: 05/11/2017**
AOCS Ce 2-66 AOCS Ce 1-62		
* C22:4 Docosatetraenoic Omega 6	<0.01 %	
* C22:5 Docosapentaenoic	<0.01 %	
* C22:5 Docosapentaenoic Omega 3	<0.01 %	
* C22:5 Docosapentaenoic Omega 6	<0.01 %	
* C22:6 Docosahexaenoic	<0.01 %	
* C22:6 Docosahexaenoic Omega 3	<0.01 %	
* C24:0 Tetracosanoic (Lignoceric)	0.11 %	
* C24:1 Tetracosenoic (Nervonic)	<0.01 %	
* Sum of Omega 3 Isomers	3.83 %	
* Sum of Omega 6 Isomers	1.34 %	
* Total Fatty Acids Calc.	7.75 %	
UM7MY - Total Aerobic Microbial Count - USP Chapter <61>		**Completed: 05/11/2017**
U.S. Pharmacopeia Chapter 61		
Total Aerobic Microbial Count	4,300 cfu/g	
UMR5L - Moulds - USP Chapter <61>		**Completed: 05/11/2017**
U.S. Pharmacopeia Chapter 61		
Mold	< 10 cfu/g	
Yeast	< 10 cfu/g	
Yeast & Moulds	< 10 cfu/g	
QQ167 - Water Activity		**Completed: 05/09/2017**
AOAC 978.18		
* Water Activity at 25°C	0.072	
SK06I - Hexanal and Propanal		**Completed: 05/18/2017**
No Reference		
Hexanal	4.4 mg/kg	
Propanal	4.7 mg/kg	

**The test result is covered by our current A2LA accreditation.*

Respectfully Submitted,
Eurofins Scientific Inc.

(b) (6)

David Gross
Support Services Manager

A2LA ACCREDITED Biological Testing Cert:3329:01

A2LA ACCREDITED Chemical Testing Cert:2927:01

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Eurofins Scientific Inc.
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Eurofins Sample Code: 464-2017-05050251
Sample Description: Stability Study #1283 - Lentein Complete
Client Sample Code: Stability Study #1283
PO Number: Stability Study #1281-1284
Client Code: QD0007548

Entry Date: 05/05/2017
Reporting Date: 05/18/2017

Parabel USA Inc.
attn: Valentina Carpio
14655 101 Street
Fellsmere, FL 32948

Parabel USA Inc.
Attn: Ebenezer Ifeduba
14655 101 Street
Fellsmere, Florida 32948

Sample Reference: Accelerated - Month 1 - 170213

CERTIFICATE OF ANALYSIS

AR-17-QD-072541-01

Test	Result	
QD252 - Protein - Combustion		**Completed: 05/10/2017**
AOAC 990.03; AOAC 992.15		
* Protein	40.59 %	
QD148 - Moisture by Vacuum Oven		**Completed: 05/10/2017**
AOAC 925.09		
* Moisture and Volatiles - Vacuum Oven	4.8 %	
QD172 - pH		**Completed: 05/09/2017**
AOAC 981.12		
pH	7.31	
QQ141 - Tryptophan (AOAC, Most Matrices)		**Completed: 05/15/2017**
AOAC 988.15		
* Tryptophan	0.91 %	
QQ177 - Cystine & Methionine (AOAC, Most Matrices)		**Completed: 05/12/2017**
AOAC 994.12 mod.		
* Cystine	0.43 %	
* Methionine	0.91 %	
QQ176 - Amino Acids by AH (AOAC, Most Matrices)		**Completed: 05/12/2017**
AOAC 982.30 mod.		
* Alanine	2.42 %	
* Arginine	2.63 %	
* Aspartic Acid	3.84 %	
* Glutamic Acid	4.42 %	
* Glycine	2.23 %	
* Histidine	0.93 %	
* Isoleucine	2.03 %	
* Leucine	3.75 %	
* Phenylalanine	2.32 %	
* Proline	1.94 %	
* Serine	1.95 %	
* Threonine	1.91 %	
* Total Lysine	2.94 %	
* Tyrosine	1.44 %	
* Valine	2.52 %	
QD07G - Peroxide Value with Extraction (AOCS)		**Completed: 05/09/2017**
AOCS Cd 8-53		

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AR-17-QD-072541-01

Eurofins Sample Code: 464-2017-05050251
Client Sample Code: Stability Study #1283

Test	Result	
QD07G - Peroxide Value with Extraction (AOCS)		**Completed: 05/09/2017**
AOCS Cd 8-53		
* Peroxide value	2.1 meq/kg fat	
QD00T - Visual Appearance- Other		**Completed: 05/09/2017**
Internal Method		
Appearance	-	
Fine, vibrant green powder containing smaller, darker green flecks. Slight grassy aroma. No off-odors.		
QD089 - Fatty Acids-Omega 6 & 3 %W/W		**Completed: 05/11/2017**
AOCS Ce 2-66 AOCS Ce 1-62		
* Fatty Acid Profile, % Weight	Reported as Fatty Acids	
* C08:0 Octanoic (Caprylic)	<0.01 %	
* C10:0 Decanoic (Capric)	<0.01 %	
* C11:0 Undecanoic (Hendecanoic)	<0.01 %	
* C12:0 Dodecanoic (Lauric)	<0.01 %	
* C14:0 Tetradecanoic (Myristic)	0.04 %	
* C14:1 Tetradecenoic (Myristoleic)	<0.01 %	
* C15:0 Pentadecanoic	0.06 %	
* C15:1 Pentadecenoic	<0.01 %	
* C16:0 Hexadecanoic (Palmitic)	1.56 %	
* C16:1 Hexadecenoic (Palmitoleic)	0.36 %	
* C16:2 Hexadecadienoic	<0.01 %	
* C16:3 Hexadecatrienoic	<0.01 %	
* C16:4 Hexadecatetraenoic	<0.01 %	
* C17:0 Heptadecanoic (Margaric)	0.02 %	
* C17:1 Heptadecenoic (Margaroleic)	0.01 %	
* C18:0 Octadecanoic (Stearic)	0.08 %	
* C18:1 Octadecenoic (Oleic)	0.18 %	
* C18:2 Octadecadienoic (Linoleic)	1.39 %	
* C18:2 Octadecadienoic Omega 6	1.36 %	
* C18:3 Octadecatrienoic (Linolenic)	3.82 %	
* C18:3 Octadecatrienoic Omega 3	3.71 %	
* C18:3 Octadecatrienoic Omega 6	0.11 %	
* C18:4 Octadecatetraenoic	0.31 %	
* C18:4 Octadecatetraenoic Omega 3	0.31 %	
* C20:0 Eicosanoic (Arachidic)	0.03 %	
* C20:1 Eicosenoic (Gondoic)	0.05 %	
* C20:2 Eicosadienoic	0.01 %	
* C20:2 Eicosadienoic Omega 6	0.01 %	
* C20:3 Eicosatrienoic	0.01 %	
* C20:3 Eicosatrienoic Omega 3	0.01 %	
* C20:3 Eicosatrienoic Omega 6	<0.01 %	
* C20:4 Eicosatetraenoic (Arachidonic)	<0.01 %	
* C20:4 Eicosatetraenoic Omega 3	<0.01 %	
* C20:4 Eicosatetraenoic Omega 6	<0.01 %	
* C20:5 Eicosapentaenoic	0.01 %	
* C20:5 Eicosapentaenoic Omega 3	0.01 %	
* C21:5 Heneicosapentaenoic	<0.01 %	
* C21:5 Heneicosapentaenoic Omega 3	<0.01 %	
* C22:0 Docosanoic (Behenic)	0.04 %	
* C22:1 Docosenoic (Erucic)	<0.01 %	
* C22:2 Docosadienoic	<0.01 %	
* C22:2 Docosadienoic Omega 6	<0.01 %	
* C22:3 Docosatrienoic	<0.01 %	
* C22:3 Docosatrienoic, Omega 3	<0.01 %	
* C22:4 Docosatetraenoic	<0.01 %	

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AR-17-QD-072541-01

Eurofins Sample Code: 464-2017-05050251
Client Sample Code: Stability Study #1283

Test	Result	
QD089 - Fatty Acids-Omega 6 & 3 %W/W (Cont.)		**Completed: 05/11/2017**
AOCS Ce 2-66 AOCS Ce 1-62		
* C22:4 Docosatetraenoic Omega 6	<0.01 %	
* C22:5 Docosapentaenoic	<0.01 %	
* C22:5 Docosapentaenoic Omega 3	<0.01 %	
* C22:5 Docosapentaenoic Omega 6	<0.01 %	
* C22:6 Docosahexaenoic	0.06 %	
* C22:6 Docosahexaenoic Omega 3	0.06 %	
* C24:0 Tetracosanoic (Lignoceric)	0.11 %	
* C24:1 Tetracosenoic (Nervonic)	<0.01 %	
* Sum of Omega 3 Isomers	4.10 %	
* Sum of Omega 6 Isomers	1.48 %	
* Total Fatty Acids Calc.	8.16 %	
UM7MY - Total Aerobic Microbial Count - USP Chapter <61>		**Completed: 05/11/2017**
U.S. Pharmacopeia Chapter 61		
Total Aerobic Microbial Count	32,000 cfu/g	
UMR5L - Moulds - USP Chapter <61>		**Completed: 05/11/2017**
U.S. Pharmacopeia Chapter 61		
Mold	5 (est) cfu/g	
Yeast	< 10 cfu/g	
Yeast & Moulds	5 (est) cfu/g	
QQ167 - Water Activity		**Completed: 05/09/2017**
AOAC 978.18		
* Water Activity at 25°C	0.170	
SK06I - Hexanal and Propanal		**Completed: 05/18/2017**
No Reference		
Hexanal	< 1 mg/kg	
Propanal	3.1 mg/kg	

**The test result is covered by our current A2LA accreditation.*

Respectfully Submitted,
Eurofins Scientific Inc.

(b) (6)

David Gross
Support Services Manager

A2LA ACCREDITED Biological Testing Cert:3329:01

A2LA ACCREDITED Chemical Testing Cert:2927:01

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Eurofins Scientific, Inc. Measurement of Uncertainty can be obtained upon request.

eurofins | Nutrition Analysis Center

Eurofins Scientific Inc.
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Eurofins Sample Code: 464-2017-05050252
Sample Description: Stability Study #1284 - Lentein Complete
Client Sample Code: Stability Study #1284
PO Number: Stability Study #1281-1284
Client Code: QD0007548

Entry Date: 05/05/2017
Reporting Date: 05/18/2017

Parabel USA Inc.
attn: Valentina Carpio
14655 101 Street
Fellsmere, FL 32948

Parabel USA Inc.
Attn: Ebenezer Ifeduba
14655 101 Street
Fellsmere, Florida 32948

Sample Reference: Accelerated - Month 1 - 170310

CERTIFICATE OF ANALYSIS

AR-17-QD-072542-01

Test	Result	
QD252 - Protein - Combustion		**Completed: 05/10/2017**
AOAC 990.03; AOAC 992.15		
* Protein	41.98 %	
QD148 - Moisture by Vacuum Oven		**Completed: 05/10/2017**
AOAC 925.09		
* Moisture and Volatiles - Vacuum Oven	1.6 %	
QD172 - pH		**Completed: 05/09/2017**
AOAC 981.12		
pH	7.30	
QQ141 - Tryptophan (AOAC, Most Matrices)		**Completed: 05/15/2017**
AOAC 988.15		
* Tryptophan	0.96 %	
QQ177 - Cystine & Methionine (AOAC, Most Matrices)		**Completed: 05/12/2017**
AOAC 994.12 mod.		
* Cystine	0.45 %	
* Methionine	0.95 %	
QQ176 - Amino Acids by AH (AOAC, Most Matrices)		**Completed: 05/12/2017**
AOAC 982.30 mod.		
* Alanine	2.50 %	
* Arginine	2.73 %	
* Aspartic Acid	4.01 %	
* Glutamic Acid	4.61 %	
* Glycine	2.32 %	
* Histidine	0.97 %	
* Isoleucine	2.11 %	
* Leucine	3.88 %	
* Phenylalanine	2.41 %	
* Proline	1.99 %	
* Serine	1.99 %	
* Threonine	1.99 %	
* Total Lysine	2.98 %	
* Tyrosine	1.50 %	
* Valine	2.61 %	
QD07G - Peroxide Value with Extraction (AOCS)		**Completed: 05/09/2017**
AOCS Cd 8-53		

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AR-17-QD-072542-01

Eurofins Sample Code: 464-2017-05050252
Client Sample Code: Stability Study #1284

Test	Result	
QD07G - Peroxide Value with Extraction (AOCS)		**Completed: 05/09/2017**
AOCS Cd 8-53		
* Peroxide value	2.3 meq/kg fat	
QD00T - Visual Appearance- Other		**Completed: 05/09/2017**
Internal Method		
Appearance	-	
Fine, vibrant green powder containing smaller, darker green flecks. Slight grassy aroma. No off-odors.		
QD089 - Fatty Acids-Omega 6 & 3 %W/W		**Completed: 05/11/2017**
AOCS Ce 2-66 AOCS Ce 1-62		
* Fatty Acid Profile, % Weight	Reported as Fatty Acids	
* C08:0 Octanoic (Caprylic)	<0.01 %	
* C10:0 Decanoic (Capric)	<0.01 %	
* C11:0 Undecanoic (Hendecanoic)	<0.01 %	
* C12:0 Dodecanoic (Lauric)	<0.01 %	
* C14:0 Tetradecanoic (Myristic)	0.04 %	
* C14:1 Tetradecenoic (Myristoleic)	<0.01 %	
* C15:0 Pentadecanoic	0.06 %	
* C15:1 Pentadecenoic	<0.01 %	
* C16:0 Hexadecanoic (Palmitic)	1.61 %	
* C16:1 Hexadecenoic (Palmitoleic)	0.33 %	
* C16:2 Hexadecadienoic	<0.01 %	
* C16:3 Hexadecatrienoic	<0.01 %	
* C16:4 Hexadecatetraenoic	<0.01 %	
* C17:0 Heptadecanoic (Margaric)	0.02 %	
* C17:1 Heptadecenoic (Margaroleic)	0.02 %	
* C18:0 Octadecanoic (Stearic)	0.09 %	
* C18:1 Octadecenoic (Oleic)	0.20 %	
* C18:2 Octadecadienoic (Linoleic)	1.33 %	
* C18:2 Octadecadienoic Omega 6	1.30 %	
* C18:3 Octadecatrienoic (Linolenic)	3.98 %	
* C18:3 Octadecatrienoic Omega 3	3.87 %	
* C18:3 Octadecatrienoic Omega 6	0.12 %	
* C18:4 Octadecatetraenoic	0.30 %	
* C18:4 Octadecatetraenoic Omega 3	0.30 %	
* C20:0 Eicosanoic (Arachidic)	0.03 %	
* C20:1 Eicosenoic (Gondoic)	0.05 %	
* C20:2 Eicosadienoic	0.01 %	
* C20:2 Eicosadienoic Omega 6	0.01 %	
* C20:3 Eicosatrienoic	0.01 %	
* C20:3 Eicosatrienoic Omega 3	0.01 %	
* C20:3 Eicosatrienoic Omega 6	<0.01 %	
* C20:4 Eicosatetraenoic (Arachidonic)	<0.01 %	
* C20:4 Eicosatetraenoic Omega 3	<0.01 %	
* C20:4 Eicosatetraenoic Omega 6	<0.01 %	
* C20:5 Eicosapentaenoic	<0.01 %	
* C20:5 Eicosapentaenoic Omega 3	<0.01 %	
* C21:5 Heneicosapentaenoic	<0.01 %	
* C21:5 Heneicosapentaenoic Omega 3	<0.01 %	
* C22:0 Docosanoic (Behenic)	0.04 %	
* C22:1 Docosenoic (Erucic)	<0.01 %	
* C22:2 Docosadienoic	<0.01 %	
* C22:2 Docosadienoic Omega 6	<0.01 %	
* C22:3 Docosatrienoic	<0.01 %	
* C22:3 Docosatrienoic, Omega 3	<0.01 %	
* C22:4 Docosatetraenoic	<0.01 %	

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AR-17-QD-072542-01

Eurofins Sample Code: 464-2017-05050252
Client Sample Code: Stability Study #1284

Test	Result	
QD089 - Fatty Acids-Omega 6 & 3 %W/W (Cont.)		**Completed: 05/11/2017**
AOCS Ce 2-66 AOCS Ce 1-62		
* C22:4 Docosatetraenoic Omega 6	<0.01 %	
* C22:5 Docosapentaenoic	<0.01 %	
* C22:5 Docosapentaenoic Omega 3	<0.01 %	
* C22:5 Docosapentaenoic Omega 6	<0.01 %	
* C22:6 Docosahexaenoic	0.04 %	
* C22:6 Docosahexaenoic Omega 3	0.04 %	
* C24:0 Tetracosanoic (Lignoceric)	0.10 %	
* C24:1 Tetracosenoic (Nervonic)	<0.01 %	
* Sum of Omega 3 Isomers	4.23 %	
* Sum of Omega 6 Isomers	1.43 %	
* Total Fatty Acids Calc.	8.27 %	
UM7MY - Total Aerobic Microbial Count - USP Chapter <61>		**Completed: 05/11/2017**
U.S. Pharmacopeia Chapter 61		
Total Aerobic Microbial Count	50,000 cfu/g	
UMR5L - Moulds - USP Chapter <61>		**Completed: 05/11/2017**
U.S. Pharmacopeia Chapter 61		
Mold	< 10 cfu/g	
Yeast	< 10 cfu/g	
Yeast & Moulds	< 10 cfu/g	
QQ167 - Water Activity		**Completed: 05/09/2017**
AOAC 978.18		
* Water Activity at 25°C	0.058	
SK06I - Hexanal and Propanal		**Completed: 05/18/2017**
No Reference		
Hexanal	1.3 mg/kg	
Propanal	6.1 mg/kg	

**The test result is covered by our current A2LA accreditation.*

Respectfully Submitted,
Eurofins Scientific Inc.

(b) (6)

David Gross
Support Services Manager

Biological Testing
Cert:3329:01

Chemical Testing
Cert:2927:01

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Eurofins Sample Code: 464-2017-06080320
Sample Description: Stability Study #1282-Lentein Complete
Client Sample Code: Accelerated-Month 1 CSPBWL-170308
PO Number: V85R20170044-04
Client Code: QD0007548

Entry Date: 06/08/2017
Reporting Date: 07/05/2017

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Parabel USA Inc.
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Fellsmere, Florida 32948

CERTIFICATE OF ANALYSIS

AR-17-QD-097226-01

Test	Result	
QD252 - Protein - Combustion		**Completed: 06/14/2017**
AOAC 990.03; AOAC 992.15		
* Protein	44.82 %	
QD148 - Moisture by Vacuum Oven		**Completed: 06/13/2017**
AOAC 925.09		
* Moisture and Volatiles - Vacuum Oven	1.5 %	
QD172 - pH		**Completed: 06/12/2017**
AOAC 981.12		
pH	6.76	
QQ141 - Tryptophan (AOAC, Most Matrices)		**Completed: 06/12/2017**
AOAC 988.15		
* Tryptophan	1.01 %	
QQ177 - Cystine & Methionine (AOAC, Most Matrices)		**Completed: 06/22/2017**
AOAC 994.12 mod.		
* Cystine	0.47 %	
* Methionine	0.96 %	
QQ176 - Amino Acids by AH (AOAC, Most Matrices)		**Completed: 06/12/2017**
AOAC 982.30 mod.		
* Alanine	2.66 %	
* Arginine	2.95 %	
* Aspartic Acid	4.26 %	
* Glutamic Acid	4.94 %	
* Glycine	2.44 %	
* Histidine	1.02 %	
* Isoleucine	2.24 %	
* Leucine	4.16 %	
* Phenylalanine	2.60 %	
* Proline	2.10 %	
* Serine	2.08 %	
* Threonine	2.10 %	
* Total Lysine	3.30 %	
* Tyrosine	1.66 %	
* Valine	2.78 %	
QD07G - Peroxide Value with Extraction (AOCS)		**Completed: 06/12/2017**
AOCS Cd 8-53		
* Peroxide value	9.0 meq/kg fat	