

**Eurofins Sample Code:** 464-2015-03190216  
**Sample Description:** Camellia Oil  
**Client Sample Code:** Tin Bottle 1 ShanCha  
**PO Number:**  
**Client Code:** QD0006318

**Entry Date:** 03/19/2015  
**Reporting Date:** 04/29/2015

Shancha Inc.  
 attn: Jin Wang  
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 New York, NY 10028

Shancha Inc.  
 Attn: Mark Zhong  
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## CERTIFICATE OF ANALYSIS

AR-15-QD-052284-01

Test	Result	Completed: 03/20/2015
<b>QD252 - Protein - Combustion</b>		<b>Completed: 03/20/2015</b>
AOAC 990.03; AOAC 992.15		
* Protein	0.83 %	
<b>QD250 - Ash</b>		<b>Completed: 03/24/2015</b>
AOAC 942.05		
* Ash	<0.40 %	
<b>QD226 - Calories, Calculated</b>		<b>Completed: 03/26/2015</b>
CFR - Atwater calculation		
* Calories Calculated	877 kcal/100 g	
<b>QD038 - Carbohydrates, Calculated</b>		<b>Completed: 03/26/2015</b>
CFR 21-calc.		
* Carbohydrates, Calculated	3.79 %	
<b>QD070 - Density of Liquid</b>		<b>Completed: 04/20/2015</b>
Common Literature		
Density	0.92 g/ml	
<b>QD153 - Moisture by Karl Fischer</b>		<b>Completed: 03/26/2015</b>
AOCS Ca 2e-84		
Moisture, Karl Fischer	0.02 %	
<b>QD012 - Aluminum by ICP</b>		<b>Completed: 03/25/2015</b>
AOAC 965.17 / 985.01 mod.		
Aluminum	<10 ppm	
<b>QD016 - Antimony by AAS</b>		<b>Completed: 03/26/2015</b>
AOAC 965.17 / 968.08 modified		
Antimony	< 2.5 ppm	
<b>QD251 - Calcium by ICP</b>		<b>Completed: 04/29/2015</b>
AOAC 965.17 / 985.01 mod.		
* Calcium	<0.0008 %	
<b>QD042 - Chromium by AAS</b>		<b>Completed: 03/24/2015</b>
AOAC 965.17 / 968.08 modified		
Chromium	< 1.2 ppm	
<b>QD046 - Cobalt by AAS</b>		<b>Completed: 03/24/2015</b>
AOAC 965.17 / 968.08 modified		
Cobalt	< 0.75 ppm	
<b>QD058 - Copper by ICP</b>		<b>Completed: 03/24/2015</b>
AOAC 965.17 / 985.01 mod.		

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<b>QD058 - Copper by ICP</b>		Completed: 03/24/2015
AOAC 965.17 / 985.01 mod. * Copper	<1 ppm	
<b>QD107 - Iron by ICP</b>		Completed: 03/24/2015
AOAC 965.17 / 985.01 mod. * Iron	<0.0002 %	
<b>QD115 - Magnesium by ICP</b>		Completed: 03/26/2015
AOAC 965.17 / 985.01 mod. * Magnesium	<0.001 %	
<b>QD117 - Manganese by ICP</b>		Completed: 03/24/2015
AOAC 965.17 / 985.01 mod. * Manganese	0.5 ppm	
<b>QD157 - Molybdenum by AAS</b>		Completed: 03/24/2015
AOAC 965.17 / 968.08 modified Molybdenum	< 1.2 ppm	
<b>QD164 - Nickel by AAS</b>		Completed: 03/26/2015
AOAC 965.17 / 968.08 modified Nickel	< 0.7 ppm	
<b>QD174 - Phosphorus In Vegetable Oil</b>		Completed: 03/24/2015
AOCS Ca 12-55 Phosphorus In Vegetable Oil	4 ppm	
<b>QD179 - Potassium by ICP</b>		Completed: 03/24/2015
AOAC 965.17 / 985.01 mod. * Potassium	<0.004 %	
<b>QD198 - Sodium by ICP</b>		Completed: 03/24/2015
AOAC 965.17 / 985.01 mod. * Sodium	<0.002 %	
<b>QD223 - Tin by AAS</b>		Completed: 03/30/2015
AOAC 965.17 / 968.08 modified Tin	< 25 ppm	
<b>QD249 - Zinc by ICP</b>		Completed: 03/24/2015
AOAC 965.17 / 985.01 mod. * Zinc	<0.5 ppm	
<b>QD04U - Sulfur</b>		Completed: 03/21/2015
Internal method - MET-EL-009 * Sulfur by ICP-OES	<0.02 %	
<b>QD172 - pH</b>		Completed: 04/16/2015
EPA 150.1 pH	6.3	
<b>QD230 - Fiber, Total Dietary</b>		Completed: 04/29/2015
AOAC 991.43 * Total Dietary Fiber	<0.2 %	
<b>QQ182 - Total Vitamin A</b>		Completed: 03/27/2015
AOAC 974.29 Mod. * $\beta$ -carotene	<257 IU/100 g	
* Retinol	1,120 IU/100 g	
* Total Vitamin A	1,120 IU/100 g	
<b>QQ022 - Biotin (Methods of Vitamin Assay, &lt;7.5 mg/100g)</b>		Completed: 03/25/2015
Met. of Vitamin Assay, Interscience Publ., Ch. 12 * Biotin	<0.00370 mg/100 g	

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Test	Result	Completed: 03/25/2015
<b>QQ085 - Niacin - Levels&lt;100 mg/100g (AOAC food/feed)</b>		<b>Completed: 03/25/2015</b>
AOAC 944.13		
* Niacin	<0.220 mg/100 g	
<b>QQ149 - Vitamin B1-Thiamine HCl (AOAC mod., Most Matrices)</b>		<b>Completed: 03/27/2015</b>
AOAC 942.23 mod.		
* Vitamin B1 - Thiamine Hydrochloride	0.0272 mg/100 g	
<b>QQ151 - Vitamin B12 - (AOAC, levels &lt; 5 mg/100g)</b>		<b>Completed: 03/24/2015</b>
AOAC 952.20 mod.		
Vitamin B12	<0.440 µg/100 g	
<b>QQ154 - Vitamin B2 - Riboflavin (AOAC, levels &lt; 25 mg/100g)</b>		<b>Completed: 03/23/2015</b>
AOAC 970.65 mod.		
* Vitamin B2 (riboflavin)	<0.100 mg/100 g	
<b>QQ156 - Vitamin B5 - Pantothenic Acid (AOAC mod., food, &lt; 75 mg/100g)</b>		<b>Completed: 03/25/2015</b>
AOAC 945.74 (mod.)		
* Pantothenic acid	<0.0550 mg/100 g	
<b>QQ188 - Vitamin E-Tocopherol Profile (AOAC, Most Matrices)</b>		<b>Completed: 03/26/2015</b>
AOAC 971.30 with HPLC quantification mod.		
* Alpha-Tocopherol	0.724 mg/100 g	
* Beta-Tocopherol	<0.248 mg/100 g	
* Gamma-Tocopherol	<0.248 mg/100 g	
* Delta-Tocopherol	<0.248 mg/100 g	
* Total Vitamin E (Tocopherols)	0.724 mg/100 g	
<b>QD02P - Vitamin B6 -Pyridoxine (JAOAC, Levels &lt; 25mg/100g)</b>		<b>Completed: 03/25/2015</b>
JAOAC 88, 30-37		
* Vitamin B6 (pyridoxine)	<0.0100 mg/100 g	
<b>QD09G - Total Choline (AOAC)</b>		<b>Completed: 03/26/2015</b>
Analytica Chimica Acta 664 (2009) 90-94		
Total Choline	<1.00 mg/100 g	
<b>QS0AK - Sugar Alcohol Profile (AOAC, Most Foods)</b>		<b>Completed: 04/17/2015</b>
AOAC 982.14, mod.		
Xylitol	<0.1 %	
Mannitol	<0.1 %	
Sorbitol	<0.1 %	
Maltitol	<0.1 %	
Lactitol	<0.1 %	
<b>QD0EK - Vitamin D (LC-MS/MS)</b>		<b>Completed: 03/23/2015</b>
Huang etc., Rapid Commun. Mass Spectrum 2014, 28,		
Total Vitamin D2 and D3	<20.0 IU/100 g	
Vitamin D2	<20.0 IU/100 g	
Vitamin D3	<4.0 IU/100 g	
<b>QD103 - Peroxide Value (PV)</b>		<b>Completed: 04/15/2015</b>
AOCS Cd 8-53		
* Peroxide Value - Initial	15 meq/kg	
<b>QA06R - Acidity (ISO)</b>		<b>Completed: 03/30/2015</b>
ISO 660 Method 1		
Acid Value	0.41 mg KOH/g	
Free fatty acids (calculated as oleic acid)	0.21 %	
Free fatty acids (calculated as lauric acid)	0.15 %	
Free fatty acids (calculated as palmitic acid)	0.19 %	
<b>QA870 - Smoke Point</b>		<b>Completed: 03/30/2015</b>
AOCS Cc 9a-48		
Smoke point	406 °F	

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Test	Result	Completed: 03/30/2015
<b>QA06T - Chlorophyll</b>		
AOCS Cc 13i-96		
Chlorophyll	0.1 mg/kg	
<b>QD041 - Cholesterol</b>		<b>Completed: 03/25/2015</b>
AOAC 994.10 mod.		
* Cholesterol	<0.8 mg/100 g	
<b>QD036 - Calories From Total Fat, Calc</b>		<b>Completed: 03/25/2015</b>
CFR 21-calc.		
* Calories From Total Fat, Calc.	860 kcal/100 g	
<b>QD05C - Fatty Acids-Full Omega 9,6&amp;3 &amp; Trans %W/W (AOCS)</b>		<b>Completed: 03/25/2015</b>
AOAC 996.06		
* Fatty Acid Profile	Reported as Fatty Acids	
* C4:0 (Butyric Acid)	<0.01 %	
* C6:0 (Caproic acid)	<0.01 %	
* C8:0 (Caprylic acid)	<0.01 %	
* C10:0 (Capric acid)	<0.01 %	
* C11:0 (Undecanoic acid)	<0.01 %	
* C12:0 (Lauric Acid)	<0.01 %	
* C14:0 (Myristic acid)	0.04 %	
* C14:1 (Myristoleic acid)	<0.01 %	
* C15:0 (Pentadecanoic acid)	<0.01 %	
* C15:1 (Pentadecenoic acid)	<0.01 %	
* C16:0 (Palmitic Acid)	7.90 %	
* C16:1 Total (Palmitoleic Acid + isomers)	0.11 %	
* C17:0 (Margaric Acid)	0.06 %	
* C17:1 (Heptadecenoic Acid)	0.06 %	
* C18:0 (Stearic Acid)	2.04 %	
* C18:1 Omega 9 (Oleic Acid)	71.44 %	
* C18:1, Total (Oleic Acid + isomers)	72.90 %	
* C18:2 Omega 6 (Linoleic Acid)	6.98 %	
* C18:2, Total (Linoleic Acid + isomers)	7.10 %	
* C18:3 Omega 3 (Alpha Linolenic Acid)	0.28 %	
* C18:3 Omega 6 (Gamma Linolenic Acid)	<0.01 %	
* C18:3, Total (Linolenic Acid + isomers)	0.28 %	
* C18:4 Omega 3 (Octadecatetraenoic Acid)	<0.01 %	
* C18:4 Total (Octadecatetraenoic Acid)	<0.01 %	
* C20:0 (Arachidic Acid)	0.04 %	
* C20:1 Omega 9 (Gadoleic Acid)	0.46 %	
* C20:1, Total (Gadoleic Acid + isomers)	0.50 %	
* C20:2 Omega 6	<0.01 %	
* C20:2 Total (Eicosadienoic Acid)	<0.01 %	
* C20:3 Omega 3	<0.01 %	
* C20:3 Omega 6	<0.01 %	
* C20:3, Total (Eicosatrienoic Acid)	<0.01 %	
* C20:4 Omega 3	<0.01 %	
* C20:4 Omega 6 (Arachidonic Acid)	<0.01 %	
* C20:4, Total (Eicosatetraenoic Acid)	<0.01 %	
* C20:5 Omega 3 (Eicosapentaenoic Acid)	<0.01 %	
* C21:5 Omega 3 (Heneicosapentaenoic Acid)	<0.01 %	
* C22:0 (Behenic Acid)	0.02 %	
* C22:1 Omega 9 (Erucic Acid)	0.03 %	
* C22:1 Total (Erucic Acid + isomers)	0.03 %	
* C22:2 Docosadienoic Omega 6	<0.01 %	
* C22:3 Docosatrienoic, Omega 3	<0.01 %	
* C22:4 Docosatetraenoic Omega 6	<0.01 %	

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Test	Result	
<b>QD05C - Fatty Acids-Full Omega 9,6&amp;3 &amp; Trans %W/W (AOCS) (Cont.)</b>		<b>Completed: 03/25/2015</b>
AOAC 996.06		
* C22:5 Docosapentaenoic Omega 3	<0.01 %	
* C22:5 Docosapentaenoic Omega 6	<0.01 %	
* C22:5 Total (Docosapentaenoic Acid)	<0.01 %	
* C22:6 Docosahexaenoic Omega 3	<0.01 %	
* C24:0 (Lignoceric Acid)	0.04 %	
* C24:1 Omega 9 (Nervonic Acid)	0.06 %	
* C24:1 Total (Nervonic Acid + isomers)	0.09 %	
* Total Omega 3 Isomers	0.29 %	
* Total Omega 6 Isomers	6.98 %	
* Total Omega 9 Isomers	71.99 %	
* Total Saturated Fatty Acids	10.15 %	
* Total Monounsaturated Fatty Acids	73.25 %	
* Total Polyunsaturated Fatty Acids	7.29 %	
* Total Trans Fatty Acids	0.55 %	
* Total Fatty Acids	91.23 %	
* Total Fat as Triglycerides	95.36 %	
<b>K0171 - Phenols, Total as Gallic Acid (Folin-Ciocalteu) (UV)</b>		<b>Completed: 04/15/2015</b>
Internal Method		
Total Phenols (Folin-Ciocalteu)	0.200 % (w/w)	
<b>KK147 - Flavonoid Profile after hydrolysis (HPLC)</b>		<b>Completed: 04/15/2015</b>
HPLC-EMS Journal of Chroma. A, 791 (1997) 127-134		
Eriocitrin	< 0.01 % (w/w)	
Rutin	< 0.01 % (w/w)	
Hyperoside	< 0.01 % (w/w)	
Narirutin	< 0.01 % (w/w)	
Naringin	< 0.01 % (w/w)	
Hesperidin	< 0.01 % (w/w)	
Quercitrin	< 0.01 % (w/w)	
Myricetin	< 0.01 % (w/w)	
Neohesperidin	< 0.01 % (w/w)	
Quercetin	< 0.01 % (w/w)	
Luteolin	< 0.01 % (w/w)	
Naringenin	< 0.01 % (w/w)	
Hesperitin	< 0.01 % (w/w)	
Kaempferol	< 0.01 % (w/w)	
Isorhamnetin	< 0.01 % (w/w)	
Nobiletin	< 0.01 % (w/w)	
Tangeretin	< 0.01 % (w/w)	
Total of all other peaks	< 0.01 % (w/w)	
Total of Flavonoid Profile after hydrolysis	< 0.19 % (w/w)	
<b>QD412 - TBHQ (AOAC)</b>		<b>Completed: 04/21/2015</b>
AOAC 983.15 mod.		
TBHQ	<10 ppm	
<b>QA010 - Aflatoxin B1 &amp; total (LC-MSMS)</b>		<b>Completed: 03/30/2015</b>
AOAC 999.07 Modified		
Aflatoxin B1	< 2 µg/kg	
Sum of Aflatoxins B1,B2,G1,G2	< 2 µg/kg	

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

**Eurofins Sample Code:** 464-2015-03190216**Client Sample Code:** Tin Bottle 1 ShanChaRespectfully Submitted,  
Eurofins Scientific Inc.

David Gross

Support Services Manager

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