

**American Analytical Chemistry Laboratories Corp.**

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Report of Analysis

Brazil Products Company

AACL Control Number: 051809-8376

Product Name: Fermented Plant Liquid/preB

Received On: 5/18/2009

Attn.: Miho Glascock

VHM08053 EXP 03/1

2130 Sawtelle Blvd. 300 B
L.A., CA 90025

Serving Size: 15 mL

Analysis Performed / Method

Result with Units

ORAC

79.82 U/g

AACL-33C

Comments:

One ORAC value is defined as the Antioxidant Activity equivalent 1 umol of Trolox under the same assay conditions.

Authorized by

A handwritten signature in cursive script that reads "Doug Nickelson".

Doug Nickelson

QC Manager

06/04/2009

Page 1 of 1

FOODS WITH THE HIGH ORAC (OXYGEN RADICAL ABSORBANCE CAPACITY) VALES

It is believed that foods higher on the ORAC scale will neutralize free radicals in a more efficient way. This is thought to slow the oxidative processes and free radical damage that can contribute to disease and degeneration related to aging

RANK	FOOD	SERVING SIZE	TOTAL ANTIOXIDANT CAPACITY PER SERVING SIZE
1	Small Red Bean	1/2 cup dried beans	13727
2	Wild Blueberry	1 cup	13427
3	Red Kidney Bean	1/2 cup dried beans	13259
4	Pinto Bean	1/2 cup	11864
5	Blueberry	1 cup cultivated berries	9019
6	Cranberry	1 cup whole berries	8983
7	Artichoke Hearts	1 cup cooked	7904
8	Blackberry	1 cup	7701
9	Prune	1/2 cup	7291
10	Raspberry	1 cup	6058
11	Strawberry	1 cup	5938
12	Red Delicious Apple	1	5900
13	Granny Smith Apple	1	5381
14	Pecan	1 ounce	5095
15	Sweet Cherry	1 cup	4873
16	Black Plum	1	4844
17	Russet Potato	1 cooked	4649
18	Black Bean	1/2 cup dried beans	4181
19	Plum	1	4118
20	Gala Apple	1	3903