

Certificate Issued To:
 Pacific Alliance International Marketing Ltd.
 3358 Ravenwood Road,
 Victoria, BC
 Canada, V8C 2X4
 Phone:250-389-2931



Work performed at:
International RINP, Inc.
 23151 Verdugo Dr., Suite 101
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Certificate of Analysis: **Determination of Acrylamide, Cooking Time, Absorption Capacity of Oils and Calories in Fried Foods**
 Company Name: Pacific Alliance International Marketing Ltd.
 Sample Description: Frozen Home Cut French Fries and Boneless Thawed Fried Chicken Strip
 Received Date: 06-27-09
 Lot Number: N/A
 Lab Number: L#1209-1212
 Analysis Method: HPLC and Soxhlet Extraction Methods

The analysis results

Sample	Lab#	Analyses	Cooking Oil	Cooking Temp. (°F)	Cooking Time	Results	Reduced Rate (%)
Home cut frozen potatoes fries without Frylow	L#1209	Acrylamide	Canola Oil	345	10.1 min	0.060%	
Home cut frozen potatoes fries with Frylow	L#1210	Acrylamide	Canola Oil	330	7.15 min	0.052%	13.3
Home cut frozen potatoes fries with Frylow	L#1210	Cooking Time	Canola Oil	330			29.2
Boneless thawed chicken strip without Frylow	L#1211	Acrylamide	Canola Oil	330	2.06 min	0.10%	
Boneless thawed chicken strip with Frylow	L#1212	Acrylamide	Canola Oil	330	1.07 min	0.080%	20.0
Boneless thawed chicken strip with Frylow	L#1212	Cooking Time	Canola Oil	330			48.0
Home cut frozen potatoes fries without Frylow	L#1209	Absorption Capacity of Oils	Canola Oil	345	10.1 min	16.54%	
Home cut frozen potatoes fries with Frylow	L#1210	Absorption Capacity of Oils	Canola Oil	330	7.15 min	8.65%	47.7
Home cut frozen potatoes fries without Frylow	L#1209	Calories from Fat	Canola Oil	345	10.1 min	148.9/100g	
Home cut frozen potatoes fries with Frylow	L#1210	Calories from Fat	Canola Oil	330	7.15 min	77.8/100g	47.8

Approved by: *Hongyan Wang*

Report Date: 07-03-2009

Hongyan Wang, President/PhD

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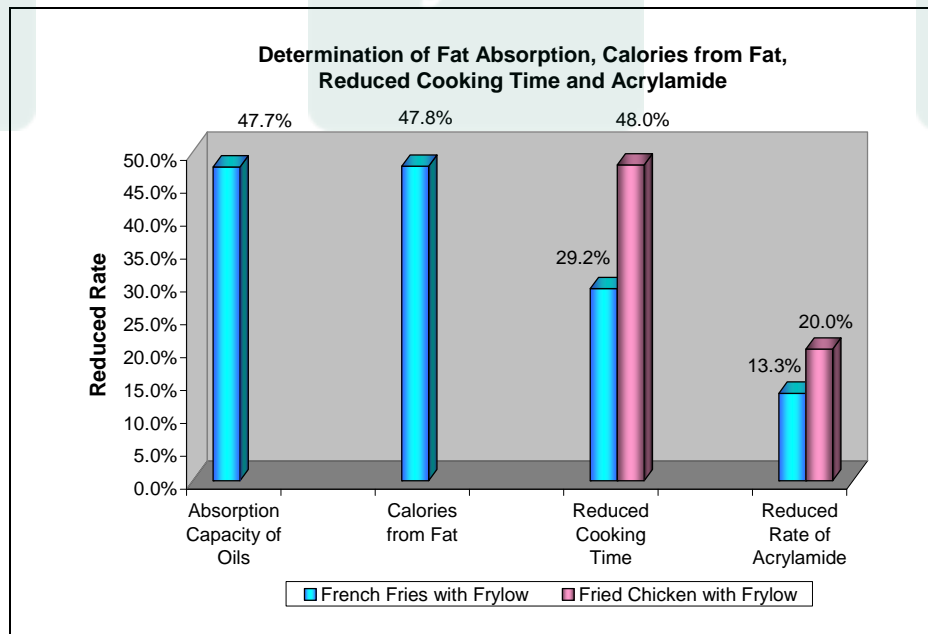
L#1209-1212

Analysis Method:

HPLC and Soxhlet Extraction Methods

The analysis results

Sample	Lab#	Cooking Oil	Cooking Temp. (°F)	Cooking Time (min.)
Home cut frozen potatoes fries without Frylow	L#1209	Canola Oil	345	10.1
Home cut frozen potatoes fries with Frylow	L#1210	Canola Oil	330	7.15
Boneless thawed chicken strip without Frylow	L#1211	Canola Oil	330	2.06
Boneless thawed chicken strip with Frylow	L#1212	Canola Oil	330	1.07



Approved by:

Report Date:

07-03-2009

 Hongyan Wang, President/PhD