



Certificate of Analysis

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Client:	Midlands Apiaries Limited	Lab No:	2276123	HGPv3
Contact:	Claudine McCormick	Date Received:	15-Nov-2019	
	C/- Midlands Apiaries Limited	Date Reported:	22-Nov-2019	(Amended)
	PO Box 65	Quote No:	70096	
	Ashburton 7740	Order No:		
		Client Reference:	Larnac	
		Submitted By:	Lily Zhao	

Sample Type: Honey

Sample Name:	121119B1-1, 121119B1-2, 121119B1-JS				
Lab Number:	2276123.1				
MPI Manuka 5 Attributes Analysis					
MPI Manuka Honey Classification	Monofloral Manuka Honey	-	-	-	-
3-Phenyllactic acid (3-PA) mg/kg	470	-	-	-	-
2'-Methoxyacetophenone (2'-MAP) mg/kg	7.3	-	-	-	-
2-Methoxybenzoic acid (2-MBA) mg/kg	8.6	-	-	-	-
4-Hydroxyphenyllactic acid (4-HPA) mg/kg	5.8	-	-	-	-
Manuka Cq Cq	23.84 #1	-	-	-	-
Manuka Honey Analysis					
Dihydroxyacetone (DHA) mg/kg	250	-	-	-	-
5-Hydroxymethylfurfural (HMF) mg/kg	20	-	-	-	-
Methylglyoxal (MGO) mg/kg	132	-	-	-	-
Non Peroxide Activity (NPA)* % Phenol Equivalent	6.6	-	-	-	-
Tutin Analysis					
Tutin Result Evaluation Pass/Fail	PASS	-	-	-	-
Tutin mg/kg	0.064	-	-	-	-
MRL as per Tutin in Honey Food Standard 2016 mg/kg	0.70	-	-	-	-
Microbiological Analysis					
Aerobic Count 35°C cfu / g	480	-	-	-	-
Yeasts & Moulds cfu / g	< 10	-	-	-	-

Analyst's Comments

#1 The Key Technical Personnel for this analysis is Eilidh Mowat.

Amended Report: This certificate of analysis replaces an earlier report issued on 19 Nov 2019 at 12:53 pm
Reason for amendment: Sample name amended.



Summary of Methods

The following table(s) gives a brief description of the methods used to conduct the analyses for this job. The detection limits given below are those attainable in a relatively clean matrix. Detection limits may be higher for individual samples should insufficient sample be available, or if the matrix requires that dilutions be performed during analysis. Unless otherwise indicated, analyses were performed at Hill Laboratories, 28 Duke Street, Frankton, Hamilton 3204.

Sample Type: Honey			
Test	Method Description	Default Detection Limit	Sample No
Individual Tests			
3-in-1 Honey Method	Aqueous extraction, derivatisation. Analysis by UPLC-UV (dihydroxyacetone, 5-hydroxymethylfurfural, methylglyoxal).	-	1
Non Peroxide Activity (NPA)*	NPA is calculated from methylglyoxal using a correlation curve based on published data for NPA and the primary active ingredient, methylglyoxal. (1,2). (1) Isolation by HPLC and characterisation of the bioactive fraction of New Zealand manuka (Leptospermum scoparium) honey. C. J. Adams, et al. Carbohydrate Research 343 (2008) 651-659. (2) Corrigendum to "Isolation by HPLC and characterization of the bioactive fraction of New Zealand manuka (Leptospermum scoparium) honey" [Carbohydr. Res. 343 (2008) 651]. C. J. Adams, et al. Carbohydrate Research 344 (2009) 2609.	1.0 % Phenol Equivalent	1
Tutin Analysis in Honey	Solvent extraction, SPE cleanup. Analysis by LCMSMS. Results are representative of the liquid honey, not the sample as a whole. RLP Official Test 8.42 <i>Please note the Pass/Fail criteria is for extracted honey only. For comb honey tutin criteria please refer to the MPI Food Standard: Tutin in Honey.</i> <u>Tutin Result Evaluation (PASS/FAIL)</u> The PASS/FAIL result is based on comparison of the tutin result with the "Food Standard: Tutin in Honey (2016)". A result that falls at or BELOW the maximum permitted tutin level will give a PASS result. A result that falls ABOVE the maximum permitted tutin level will give a FAIL result. <u>Individual Sample Testing Recommended?</u> Where a tutin result for a composited sample is above the maximum permitted level, it is recommended that the individual samples are retested. Please contact the laboratory to arrange for individual sample retesting.	-	1
Aerobic Count 35°C	Automated MPN count on TEMPO AC, Incubated at 35°C for 22-28 hours. bioMérieux, TEMPO.	10 cfu / g	1
Yeasts & Moulds	Automated MPN count on TEMPO YM, Incubated at 25°C for 72-76 hours. bioMérieux, TEMPO.	10 cfu / g	1
MPI 5 Attributes Tests			
MPI Manuka Honey Classification	Evaluation of results against Ministry of Primary Industries (MPI) criteria for classification of monofloral and multifloral Manuka honey, as per 'General Export Requirements for Bee Products - 29 January 2018.	-	1
Manuka Honey Chemistry Profile			
3-Phenyllactic acid (3-PA)	Aqueous solvent extraction, dilution. LC-MSMS analysis. RLP Official Test 10.05.	10 mg/kg	1
2'-Methoxyacetophenone (2'-MAP)	Aqueous solvent extraction, dilution. LC-MSMS analysis. RLP Official Test 10.05.	1.0 mg/kg	1
2-Methoxybenzoic acid (2-MBA)	Aqueous solvent extraction, dilution. LC-MSMS analysis. RLP Official Test 10.05.	1.0 mg/kg	1
4-Hydroxyphenyllactic acid (4-HPA)	Aqueous solvent extraction, dilution. LC-MSMS analysis. RLP Official Test 10.05.	1.0 mg/kg	1
Manuka Honey PCR Profile			
Manuka Cq	Quantification of Manuka DNA by real time PCR (Method version 1.05). RLP Official Test 10.04.	1.00 Cq	1

These samples were collected by yourselves (or your agent) and analysed as received at the laboratory.

Samples are held at the laboratory after reporting for a length of time depending on the preservation used and the stability of the analytes being tested. Once the storage period is completed the samples are discarded unless otherwise advised by the client.

This certificate of analysis must not be reproduced, except in full, without the written consent of the signatory.

A handwritten signature in blue ink, appearing to read 'S. R. Clay', is positioned above the printed name.

Shaun Clay BSc
Senior Technologist - Food and Bioanalytical