



Selected seeds of Chia (Salvia Hispanica L.)

## 1. GENERAL INFORMATION

Chia seed is considered as a Dietetic Nutritional Supplement by the Food and Drug Administration (FDA) in the United States of America. In addition, it complies with the severe criteria of nutrients content established by this organisation to be regarded as “healthy food”. [Department of Health and Human Service. Setter N° 2005 - 2769](#)

## 2. CHARACTERISTICS

| A. PHYSICOCHEMICAL        |                           | <a href="#">Health Certificate Protocol N° Z65000</a> |
|---------------------------|---------------------------|---|
|                           | Value                     | Method  |
| Size                      | 1.5 to 2.0 mm             |   |
| Color                     | Brilliant greyish black   |   |
| Purity                    | 99.9 % Use as seed        | <a href="#">SGS Purity Certificate</a>                |
| Moisture                  | 4 g / 100 g of seed       |   |
| Ashes                     | 5.2 g / 100g of seed      |   |
| pH                        | 6.49                      | Potenciometry   |
| Total acidity             | 0.35 g Oleic acid / 100 g | Norm IRAM 5512  |
| Saponification index      | 195.71                    | AOCS Oficial Method Cd3-25                            |
| Iodine index              | 192.73                    | AOCS Oficial Method Cd1.25; Cd1c-85                   |
| Non-saponifiable material | 4.85%                     | AOCS Oficial Method Ca6b-53                           |
| Preoxide index            | 4.41 mEqO2 / Kg.          | AOCS Oficial Method Cd8-53                            |
| Heavy metals              |                           | <a href="#">PROANALISIS Informe N° 444058</a>         |
| Cadmium                   | <0.2 mg/kg                | Absorción atómica                                     |
| Arsenic                   | <0.2 mg/kg                | Absorción atómica                                     |
| Lead                      | <0.2 mg/kg                | Absorción atómica                                     |
| Mercury                   | <0.05 mg/kg               | Absorción atómica                                     |
| PCB's                     | <0.01 mg/kg               | EPA 8082  |

| B. MICROBIOLOGICO            |                | PROANALISIS Informe N° 444058 |                  |
|------------------------------|----------------|-------------------------------|------------------|
| Result                       | Measured value | Unit                          | Method           |
| Fungus and leaven (5days)    | 100            | UFC/g                         | ISO 7954:1987    |
| Aerobios Microorganism (35C) | 160 e*         | UFC/g                         | FDA – BAM 8ª Ed. |
| Staphylococcus aureus, count | <100           | UFC/g                         | FDA – BAM 8ª Ed. |
| Bacillus Cereus, count       | <100           | UFC/g                         | FDA – BAM 8ª Ed. |
| Salmonella spp               | No detectado   | /25 g                         | FDA- BAM 8ª Ed.  |
| Enterobacterias Totales      | 110            | UFC/g                         | ICMSF 1983       |
| <b>Aflatoxin</b>             |                |                               |                  |
| Aflatoxin B1                 | <0.5           | ug/kg                         | H.P.L.C          |
| Aflatoxin B2                 | <0.5           | ug/kg                         | H.P.L.C          |
| Aflatoxin G1                 | <0.5           | ug/kg                         | H.P.L.C          |
| Aflatoxin G2                 | <0.5           | ug/kg                         | H.P.L.C          |
| DON- Vomitoxin               | <100           | ug/kg                         | H.P.L.C          |
| Ochratoxin A                 | <10            | ug/kg                         | H.P.L.C          |

| C. NUTRITIONAL        |       | R. Ayerza and W. Coates, Office of Arid Lanas Studies, The University of Arizona |  |
|-----------------------|-------|--|--|
| NUTRIENT              | UNIT  | per 100 g of Chia  |  |
| Energy                | Kcal  | 330  |  |
| Protein               | g     | 20.7   |  |
| Lipids                | g     | 32.8   |  |
| Carbohydrates         | g     | 41.8   |  |
| <u>Dietetic fibre</u> | g     | 41.2   |  |
| Soluble               | g     | 5.3  |  |
| Unsoluble             | g     | 35.9   |  |
| <b>Minerals</b>       |       |  |  |
| Calcium               | mg    | 714  |  |
| Potassium             | mg    | 700  |  |
| Magnesium             | mg    | 390  |  |
| Phosphor              | mg    | 1067   |  |
| Aluminium             | mg    | 2.0  |  |
| Bore                  | mg    | 1.4  |  |
| Copper                | mg    | 0.2  |  |
| Iron                  | mg    | 16.4   |  |
| Manganese             | mg    | 2.3  |  |
| Molibdene             | mg    | 0.2  |  |
| Sodium                | mg    | 2.1  |  |
| Zinc                  | mg    | 3.7  |  |
| <b>Vitamines</b>      |       |  |  |
| Niacine (B3)          | mg    | 6.13   |  |
| Tiamine (B1)          | mg    | 0.18   |  |
| Riboflavine (B2)      | mg    | 0.04   |  |
| Vitamine A            | UI    | 44   |  |
| <b>Antioxidants</b>   |       | <b>Per 1 kg of Chia</b>  |  |
| <b>Not hydrolized</b> |       |  |  |
| Caffeic Acid          | moles | 6.6 x 10 <sup>-3</sup>   |  |
| Chlorogenic Acid      | moles | 7.1 x 10 <sup>-3</sup>   |  |
| <b>Hydrolized</b>     |       |  |  |
| Myrecitine            | moles | 3.1 x 10 <sup>-3</sup>   |  |
| Quercitine            | moles | 0.2 x 10 <sup>-3</sup>   |  |
| Kaempferol            | moles | 1.1 x 10 <sup>-3</sup>   |  |
| Caffeic Acid          | moles | 13.5 x 10 <sup>-3</sup>  |  |

| Aminoacids    |   | Per 100 g of protein |
|---------------|---|----------------------|
| Aspartic Acid | g | 7.64                 |
| Treonine      | g | 3.43                 |
| Serine        | g | 4.86                 |
| Glutamic Acid | g | 12.4                 |
| Glycine       | g | 4.22                 |
| Alanine       | g | 4.31                 |
| Valine        | g | 5.1                  |
| Cystine       | g | 1.47                 |
| Methionine    | g | 0.36                 |
| Isoleucyne    | g | 3.21                 |
| Leucyne       | g | 5.89                 |
| Triptofane    | g | 1.29                 |
| Tirosine      | g | 2.75                 |
| Fenilalanine  | g | 4.73                 |
| Lisine        | g | 4.44                 |
| Histidine     | g | 2.57                 |
| Arginine      | g | 8.9                  |
| Proline       | g | 4.4                  |
| Fatty Acids   |   | Of total fatty acids |
| Myristic      | % | 0.00                 |
| Palmitic      | % | 6.84                 |
| Estearic      | % | 3.35                 |
| Oleic         | % | 7.47                 |
| Linoleic      | % | 20.13                |
| Linolenic     | % | 61.12                |
| Arachidonic   | % | 0.29                 |
| Eicosanoic    | % | 0.15                 |
| Behenic       | % | 0.07                 |
| Lignseric     | % | 0.29                 |

### 3. OTHERS

#### a. ALERGENICITY

Allergy to Chia seems to be very rare as no allergenic reaction has been reported in the medical literature so far. Chia is an oleaginous and has a taxonomic classification different from other products such as peanuts for example, which belong to the gender of vegetables.

#### b. GLUTEN CONTENT

|                       |  |
|-----------------------|--|
| Content of Prolamines | <0.1 mg / 100 gr<br>Certificate of Food Free of Gluten (Argentina) |
| Classification        | Free of Gluten   |

#### c. GMO

Crop of Chia are totally free of Genetically Modified Organisms (GMO's). Chia seeds are the results of a natural selection process that took more than a decade and will go on for many more years. [Certificate N° C653106 Cámara Arbitral de Cereales](#)

Genetically Modified Organisms

Negative



**d. KOSHER CERTIFICATE**

Chia seed has kosher certificate. [Kosher certificate.](#)

**e. ADVANTAGES OVER OTHER OMEGA-3 SOURCES**


| Source                            | Fish oil<br>animal | Algae<br>vegetal | Flax<br>vegetal | Chia<br>vegetal |
|-----------------------------------|--------------------|------------------|-----------------|-----------------|
| History of human consumption      | no                 | no               | no              | si              |
| Mostly applicable in              | food               | food             | industry        | food            |
| Omega 3 (%)                       | 30,0               | 37,0             | 58,0            | 64,0            |
| Saturated fats                    | 27,0               | 50,0             | 7,0             | 9,0             |
| Cholesterol                       | yes                | no               | no              | no              |
| Toxic or anti-nutritional factors | yes                | no               | yes             | no              |
| Comparable Fats Balance           | very low           | very low         | low             | high            |
| Natural Antioxidants              | no                 | very low         | very low        | high            |
| Requires Antioxidants             | yes                | yes              | yes             | no              |
| "Fishy" taste                     | yes                | yes              | yes             | no              |

**4. STORAGE CONDITIONS**

|             |       |
|-------------|-------|
| Temperature | 20 °C |
| Humidity    | 60%   |

**5. SHELF LIFE**

Shelf life of the product 3 years

|   |  |  |
|---|--|--|
|  | <b>ChromaDex Analytics</b><br>(303) 442-4281 | <b>Analytical Services<sub>c</sub></b><br>2830 Wilderness Place<br>Boulder, CO 80301 |
|---|--|--|

### Assay Result Sheet

|                 |                 |                  |            |
|-----------------|-----------------|------------------|------------|
| Report Number:  | CDXA-ARS-671-00 | Sample Name:     | Chia Seed  |
| Date:           | 14-Mar-2006     | Sample Lot #:    | 1/19/06 F1 |
| Project Number: | ORD12653        | Subcontractor ID | SUB02      |

Page 1 of

| Test | Method | Specs | ORAC hydro Results | ORAC lipo Results | ORAC total Results |
|------|--------|-------|--------------------|-------------------|--------------------|
| ORAC | ORAC   | NA    | 67 umole TE/g      | 3 umole TE/g      | 70 umoleTE/g       |
|      |        |       |                    |                   |                    |
|      |        |       |                    |                   |                    |
|      |        |       |                    |                   |                    |
|      |        |       |                    |                   |                    |
|      |        |       |                    |                   |                    |
|      |        |       |                    |                   |                    |
|      |        |       |                    |                   |                    |
|      |        |       |                    |                   |                    |
|      |        |       |                    |                   |                    |

This product analysis is subject to our General Terms and Conditions of Business, including our services and reports, and is for the benefit of our client only and may not be relied upon by any other party and relates solely to the sample(s) in our possession and cannot be applied to any other material.

Reviewed by: \_\_\_\_\_

Approved by: \_\_\_\_\_

EXHIBIT # 2.

HEALTH CERTIFICATE  
Protocol N° Z65000  
**SENASA Habilitation L334**

04/11/2005

1. Sample:

|                             |                                 |
|-----------------------------|---------------------------------|
| <i>Received on:</i>         | <b>11/10/2005</b>               |
| <i>Solicitor:</i>           | <b>FUNCTIONAL PRODUCTS S.A.</b> |
| <i>Quantity of samples:</i> | <b>1</b>                        |
| <i>Type of samples:</i>     | <b>CHIA SEED</b>                |
| <i>Label:</i>               | <b>SDS-C</b>                    |

| Assay                 | Methodology    | Results                  |
|-----------------------|----------------|--------------------------|
| pH                    | Potenciometric | 6.49                     |
| Peroxide value        | AOAC           | 4.41 mEqO2/Kg            |
| Total Acidity         | IRAM 5512      | 0.35 g Oleic Acid / 100g |
| Iodine value          | AOAC           | 192.73                   |
| Saponification value  | AOAC           | 195.71                   |
| Unsaponifiable matter | AOAC           | 4.85 %                   |

EXHIBIT #3.

Nº 025895

**SGS** SGS Bolivia S.A.

Av. Moal, Santa Cruz Edif. Nanse piso 5 La Paz  
Casilla 3292 Telef : 2400900 Fax : 2407111

Certificado / Certificate No. 3901/  
12308-02- 7632

**CERTIFICADO DE CALIDAD**

En conformidad con una orden recibida de:

ALBERTO O. BARACATT CONZELMANN

Para realizar las instrucciones resumidas como:

MUESTREO Y CALIDAD

De un envío descrito como:

Descripción de mercadería : 3,00 TM de Semilla de CHÍA ( SALVIA HISPANA) en 120 sacos de polipropileno de 25 kilos c/u.

Lugar de embarque : Silos Alemania km 2 ½ Carretera Cotocha  
Santa Cruz - Bolivia

Exportador : ALBERTO O. BARACATT CONZELMANN  
Av. Las Americas y Pacilla  
Tel. 00591-466-43067  
Fax 00591-466-43164  
Tarija - Bolivia.

Contact. : Wayne Coates

Importador : TECNOBEL DE CHILE

Certificamos que, en conformidad con las instrucciones recibidas, nuestros inspectores han realizado el muestreo de un lote descrito como Semilla de chia (Salvia hispánica), en los Silos Alemania km 2 ½ Carretera -Puerto Pailas, Santa Cruz -Bolivia, en fecha 29/04/05.

**Muestreo:**  
El muestreo representativo del lote, fue realizado hasta donde fue prácticamente posible. Una muestra compuesta proporcionalmente mezclada, fue sometida para análisis en nuestro laboratorio. Certificamos los siguientes resultados:

| ANALISIS                          | RESULTADOS (%) |
|-----------------------------------|----------------|
| GRANOS SANOS ENTEROS COLOR GRIS   | 88.04          |
| GRANOS SANOS ENTEROS COLOR CREMA  | 11.80          |
| GRANOS UNIDOS                     | 0.00           |
| GRANOS VESTIDOS                   | 0.00           |
| GRANOS ENTEROS SIN TEGUMENTO      | 0.06           |
| TOTAL GRANOS SANOS ENTEROS BUENOS | 99.70          |
| GRANOS QUEBRADOS Y PICADOS        | 0.30           |
| GRANILLO MENDUO                   | 0.00           |
| SEMILLA NEGRA                     | 0.00           |
| IMPUREZAS Y/ O MATERIA EXTRANAS   | 0.00           |
| TOTAL MATERIA INERTE              | 0.30           |

Este certificado refleja nuestros resultados solamente al momento y en el lugar de la intervención y no libera al cliente de sus responsabilidades contractuales.

Santa Cruz, mayo 05 de 2005

\*Este certificado es emitido por la Compañía en conformidad con sus Condiciones Generales para Servicios de Inspección e Envasado, impresa al dorso de la página. La versión de presente certificado no aplica a los compradores o vendedores de quien todos sus derechos se desvirtúan por el presente Certificado en tanto a integridad probada y en ningún caso una única muestra que el monto de los productos o cantidad. Excepto por errores materiales, las muestras, en caso de ser retentadas, no serán reentregadas a la Compañía por más de tres meses.

EXHIBIT # 4.

**INFORME DE ANALISIS**

Página 1 de 1

|            |                          |         |      |
|------------|--------------------------|---------|------|
| CLIENTE:   | FUNCTIONAL PRODUCIS S.A. | CODIGO: | 2905 |
| DOMICILIO: | ALVEAR 715               | C.P.:   | 4400 |
| LOCALIDAD: | SALTA                    | SALTA   |      |
| CUIT:      | 36-70718321-7            |         |      |

|                            |                  |
|----------------------------|------------------|
| Nº DE INFORME:             | 444058           |
| DESCRIPCION DE LA MUESTRA: | SEMILLAS DE CHIA |
| FECHA DE RECEPCION:        | 31/03/2005       |
| MUESTRA TOMADA POR:        |                  |

| ANALISIS SOLICITADOS:                             | RESULTADOS   | UNIDAD  | METODO APLICADO                  |
|---|--------------|---------|----------------------------------|
| Cadmio  | < 0,2        | mg/kg   | Abraccio Aluminio                |
| Arsénico  | < 0,2        | mg/kg   | Abraccio Aluminio                |
| Plomo   | < 0,2        | mg/kg   | Abraccio Aluminio                |
| Mercurio  | < 0,05       | mg/kg   | Abraccio Aluminio                |
| PCB's   | < 0,01       | mg/kg   | EPA 8052                         |
| Inv. de Salmonella spp <sup>e</sup>               | No detectar. | on 25 g | FDA-BAM 8 <sup>o</sup> Ed. Anop. |
| Rto. bacterias totales                            | 110          | UFC/g   | ICMSF 1992                       |
| Rto. hongos y levaduras (5 días)                  | 160          | UFC/g   | ISO 7554-1987                    |
| Rto. microorganismos aerobios (35°C) <sup>e</sup> | 160 e*       | UFC/g   | FDA-BAM 8 <sup>o</sup> Ed. 1998  |
| Rto. Staphylococcus aureus                        | < 100        | UFC/g   | FDA-BAM 8 <sup>o</sup> Ed. 1998  |
| Rto. Bacillus Cereus                              | < 100        | UFC/g   | FDA-BAM 8 <sup>o</sup> Ed. 1998  |
| Aflatoxina B1                                     | < 0,5        | µg/g    | HPLC                             |
| Aflatoxina B2                                     | < 0,5        | µg/g    | HPLC                             |
| Aflatoxina G1                                     | < 0,5        | µg/g    | HPLC                             |
| Aflatoxina G2                                     | < 0,5        | µg/g    | HPLC                             |
| DON - Vomitocina                                  | < 100        | µg/g    | HPLC                             |
| Ochratoxina A                                     | < 10         | µg/g    | HPLC                             |

e\* Estimación

Procedimiento: ejecución en protocolo de los métodos internos del laboratorio de análisis de SALTA 2004

Buenos Aires, 08 de Mayo de 2006



OSCAR E. JANSEN  
C.A. 10000  
M.P. 6752

1. Dirección: Avda. 2048 - 1400 El Dorado - Ciudad de Buenos Aires - Argentina.  
2. Dirección: Avda. 2048 - 1400 - Ciudad de Buenos Aires - Argentina - C.A.

El Análisis se refiere a la muestra recibida.  
Los resultados son las conclusiones de los datos generados durante el análisis de acuerdo a los lineamientos de Buenas Prácticas de Fabricación de Alimentos que pueden ser reproducidos en su totalidad con la autorización escrita del Laboratorio.

|                          |                    |                         |
|--------------------------|--------------------|-------------------------|
| <b>II - Hydrolyzados</b> |                    |                         |
| Myricetin                | moles <sup>b</sup> | 3.1 x 10 <sup>-3</sup>  |
| Quercetin                | moles <sup>b</sup> | 0.2 x 10 <sup>-3</sup>  |
| Kaempferol               | moles <sup>b</sup> | 1.1 x 10 <sup>-3</sup>  |
| Acido cafeico            | moles <sup>b</sup> | 13.5 x 10 <sup>-3</sup> |
| <b>Aminoacidos</b>       |                    |                         |
| Acido aspartico          | gr <sup>c</sup>    | 7.64                    |
| Treonina                 | gr <sup>c</sup>    | 3.43                    |
| Serina                   | gr <sup>c</sup>    | 4.86                    |
| Acido glutamico          | gr <sup>c</sup>    | 12.4                    |
| Glycina                  | gr <sup>c</sup>    | 4.22                    |
| Alanina                  | gr <sup>c</sup>    | 4.31                    |
| Valina                   | gr <sup>c</sup>    | 5.1                     |
| Cystina                  | gr <sup>c</sup>    | 1.47                    |
| Metionina                | gr <sup>c</sup>    | 0.36                    |
| Isoleucina               | gr <sup>c</sup>    | 3.21                    |
| Leucina                  | gr <sup>c</sup>    | 5.89                    |
| Triptofano               | gr <sup>c</sup>    | 1.29                    |
| Tirosina                 | gr <sup>c</sup>    | 2.75                    |
| Fenilalanina             | gr <sup>c</sup>    | 4.73                    |
| Lisina                   | gr <sup>c</sup>    | 4.44                    |
| Histidina                | gr <sup>c</sup>    | 2.57                    |
| Arginina                 | gr <sup>c</sup>    | 8.9                     |
| Prolina                  | gr <sup>c</sup>    | 4.4                     |
| <b>Acidos grasos</b>     |                    |                         |
| <b>Saturados</b>         |                    |                         |
| Palmitico                | % <sup>d</sup>     | 6.9                     |
| Estearico                | % <sup>d</sup>     | 2.8                     |
| <b>Monoinsaturados</b>   |                    |                         |
| Oleico                   | % <sup>d</sup>     | 6.65                    |
| <b>Polinsaturados</b>    |                    |                         |
| Linoleico                | % <sup>d</sup>     | 19.0                    |
| Linolenico               | % <sup>d</sup>     | 64.0                    |

<sup>a</sup>: por 100 gr de chia; <sup>b</sup>: por 1 kg de chia; <sup>c</sup>: por 100 gr de proteina; <sup>d</sup>: de acidos grasos totales.

**HEALTH CERTIFICATE**  
Protocol N° Z65000  
**SENASA Habilitation L334**

04/11/2005

**1. Sample:**

|                             |                                 |
|-----------------------------|---------------------------------|
| <i>Received on:</i>         | <b>11/10/2005</b>               |
| <i>Solicitor:</i>           | <b>FUNCTIONAL PRODUCTS S.A.</b> |
| <i>Quantity of samples:</i> | <b>1</b>                        |
| <i>Type of samples:</i>     | <b>COLUMBUS SEED</b>            |
| <i>Label:</i>               | <b>SDS-C</b>                    |

**2. Analytical Methodology:**

| Fatty Acid Profile: | Results | Detection limit |
|---------------------|---------|-----------------|
| Miristic            | 0.00%   | < 0.05%         |
| Miristoleic         | 0.00%   | < 0.05%         |
| Palmitic            | 6.84%   | < 0.05%         |
| Palmitoleic         | 0.09%   | < 0.05%         |
| 17:0                | 0.05%   | < 0.05%         |
| 17:1                | 0.00%   | < 0.05%         |
| Estearic            | 3.35%   | < 0.05%         |
| Oleic               | 7.47%   | < 0.05%         |
| Linoleic            | 20.13%  | < 0.05%         |
| Linolenic           | 61.12%  | < 0.05%         |
| Araquidic           | 0.29%   | < 0.1%          |
| Eicosenoic          | 0.15%   | < 0.1%          |
| Behenic             | 0.07%   | < 0.1%          |
| Erucic              | 0.00%   | < 0.1%          |
| Lignseric           | 0.29%   | < 0.1%          |

Values informed as 0 correspond to values minor than the detection limit

CAA= Código Alimentario Argentino

EXHIBIT #7.



*Cátedra de Inmunología*  
Departamento de Ciencias Biológicas  
Facultad de Ciencias Exactas  
Universidad Nacional de La Plata

Calles 47 y 135 (1900) La Plata, Argentina. Dirección Postal CC 711 (1900) La Plata, Argentina  
Teléfonos: (54 221) 425-0497, 425-0121/5333 (m. 45) Fax: (54 221) 422-6947 e-mail: fchirido@bol.ariop.unlp.edu.ar

**Servicio de Determinación Cuantitativa de Prolaminas en muestras de alimentos**  
**Certificación de alimentos libres de gluten.**

La Plata, 6 de noviembre de 2007

A: Ing. Alberto Baracatt  
Functional Products SA

**Características técnicas:**

La determinación de gliadinas en alimentos es realizada mediante ensayo inmunoenzimático competitivo empleando anticuerpos policlonales, basado en la técnica desarrollada en nuestro laboratorio según la publicación Chirido et al, Food Agric Immunol (1995) 7: 335-343. Dicho ensayo presenta un límite de detección de 0.1 mg de gliadinas por cada 100 gramos de muestra.

Las muestras se analizan en alícuotas de extractos obtenidos por triplicado. Cada uno de dichas alícuotas es analizada por duplicado en dos ensayos independientes. Los resultados corresponden al promedio de al menos 12 ensayos y se expresan, en base a peso neto, como miligramos de prolaminas por 100 gramos de alimento (mg/100 g). Se indica como no detectable (nd) el contenido de prolaminas inferior a 0.1 mg/100 g.


Muestras recibidas: 5 de noviembre de 2007

| Producto  | Resultado<br>(mg prolaminas/100g) |
|---|-----------------------------------|
| Semillas de chia ALIMENTOS ANCESTRALES<br>RNPA 17002114 RNE 17000316<br>Vencimiento: 7 de septiembre de 2004. | nd                                |






Dr. Fernando Chirido

EXHIBIT #8.



**CÁMARA ARBITRAL DE CEREALES**

Córdoba 1402 - 52000AWV Rosario - Santa Fe - Rep. Argentina  
 Tel: 54 -341-4213471 al 78 - FAX: Interno 2211  
 e-mail: camara@bcr.com.ar  
 web site: www.bcr.com.ar

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**CERTIFICADO DE ANÁLISIS**

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ISSUE DATE: **October 21, 2005.**

Nº: **C653106**

FUNCTIONAL PRODUCTS S.A.

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**Declared Sample: COLUMBUS SEED SDS - C**

Identificación: ND

Entry Date: 10/18/2005

Date of completion of tests : 10/18/05 - 10/21/05

Date of sample taking: ND

Open Sample: YES

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**La Cámara Arbitral de Cereales de la Bolsa de Comercio de Rosario  
certifica los siguientes resultados:**

| <u>TEST</u>                       | <u>RESULTS</u> | <u>UNITY</u> | <u>ANALYSIS TECHNIQUE</u>   |
|-----------------------------------|----------------|--------------|---|
| Genetically Modified Organism     | Negative       | --           | PCR (Polymerase Chain Reaction)<br>achieved sensitivity of the assay 0,1% |
| Weight of analyzed sample: 210 g. |                |              |   |


DAA Accredited Laboratory N° LE 021. The test being described here is within the laboratory range of accreditation

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Due: \$300,00

Invoiced to: FUNCTIONAL PRODUCTS S.A.

ND: Not Declared.  
The results displayed here correspond only to the received sample.  
This certificate can only be reproduced by written authorization of Cámara Arbitral de Cereales (Grain Arbitration Board)



**Roberto Figueredo**  
Gerente de Laboratorios

Buenos Aires, March 1<sup>st</sup> 2008

**KOSHER CERTIFICATE**

To whom it may concern:

The following products grown and selected at the plant "PRODUCTOS FUNCIONALES DELAGRO S.R.L." (Sta. Cruz de la Sierra, Bolivia) and exclusively commercialized by FUNCTIONAL PRODUCTS TRADING S.A. are KOSHER and PARVE for all year around except for Passover.

**CHIA SEEDS (Salvia Hispanica L.)**

This certificate is valid until February 28<sup>th</sup> 2009

תוקף עד יום ד' אדר תשס"ט

Sincerely yours

  
Daniel Oppenheimer  
Rabbi

This certificate authorizes the company the use of our kosher symbol on their products.

EXHIBIT #10.



RAPPORT D'ESSAIS n° 01931758

Date: 11/10/2006

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A l'attention de :

FUNCTIONAL PRODUCTS TRADING S.A.  
Mrs Carolina Chica C.  
El Bosque Norte 0140 Of 33  
Las Condes  
SANTIAGO  
CHILI

Fax N°: +56 2 233 80 20

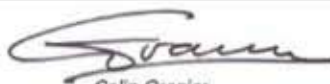
|                         |  |                                      |                             |
|-------------------------|--|--------------------------------------|-----------------------------|
| Notre référence :       | 01931758 / 15752701                              | EX                                   | Echantillon 1 d'un lot de 1 |
| Votre référence :       | Graine de chia                                   |                                      |                             |
| Date de réception :     | 08/09/2006                                       |                                      |                             |
| Prélèvement/Transport : | Client/ TNT                                      | Emballage : 230g en sachet plastique |                             |
| Analyses demandées :    | PAG53 Fibres alimentaires solubles et insolubles |                                      |                             |
| N° commande client :    |  |                                      |                             |
| Date commande client :  | / /  |                                      |                             |

**NOTE EXPLICATIVE**

Les méthodes employées sont identifiées par un code de 5 caractères dont la description est disponible sur demande.  
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Essais et rapports réalisés conformément à nos conditions générales de vente imprimées au verso.

| Glucides et fibres      | RESULTATS   |
|-------------------------|-------------|
| AA011 Fibres solubles   | 5.3g/100 g  |
| AA012 Fibres insolubles | 35.9g/100 g |

SIGNATURE



Colin Granier  
Analytical Services Manager

Rapport validé électroniquement par : Colin Granier

Seule la copie papier signée de ce rapport ou son duplicata fait foi