California Lab Test Results for Frylow | Save Fry-Oil

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
Laguna Hills, CA 92653,US
Phone: (949) 916-0780
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E-mail: rinp1@live.com
Website:www.internationalrinp.com

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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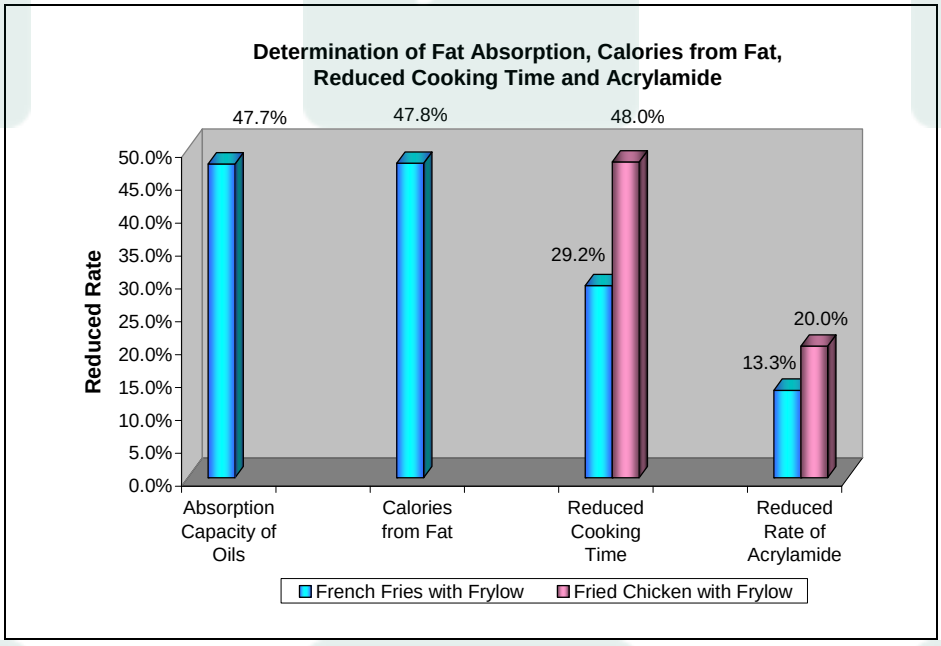
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The analysis results

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: Hongyan Wang

Report Date: 07-03-2009

Hongyan Wang, President/PhD