



Certificate of Analysis

Beta-1, 3-D glucan
A highly purified extract from baker's yeast

Origin: *Saccharomyces cerevisiae*
Physical Description: Fine beige/tan powder
Taste: Bland
Odor: Faint/mild
Lot #: 20020106A

Analyzed at: (the name of labs):
Analysed on : (June 1st to June 6th, 2003, for instance)
Method of Assay: (Beta-1,3-glucanase filtration method, for example)

<u>Composite Fraction</u>	<u>Target Range by Percentage²</u>	<u>Results</u>
Total Carbohydrates ¹	> 93.0	96.4%
Beta-1, 3-D glucan complex*	> 83.0**	89%
Proteins	< 3.0	2.0%
Fats/Lipids	< 3.0	.2%
Ash	< 2.0	1.4%
Aerobic Plate Count	< 20,000 cfu/g	< 10
Coliforms:	< 10 cfu/g	< 10
Salmonella	Negative	Negative
Molds:	≤ 10 cfu/g	< 10
Yeast	≤ 10 cfu/g	< 10

Notes:

¹ By difference

² Dry weight basis

* Beta-1, 3-D glucan complex includes side chains and is a portion of the carbohydrate fraction.

** Percentage of the carbohydrate fraction.

Series of testing done in house and confirmed with outside independent laboratories and institutions including Rtech Laboratories and The John Hopkins University.

Signed _____

A.J. Lanigan, Manufacturer

June 10, 2003