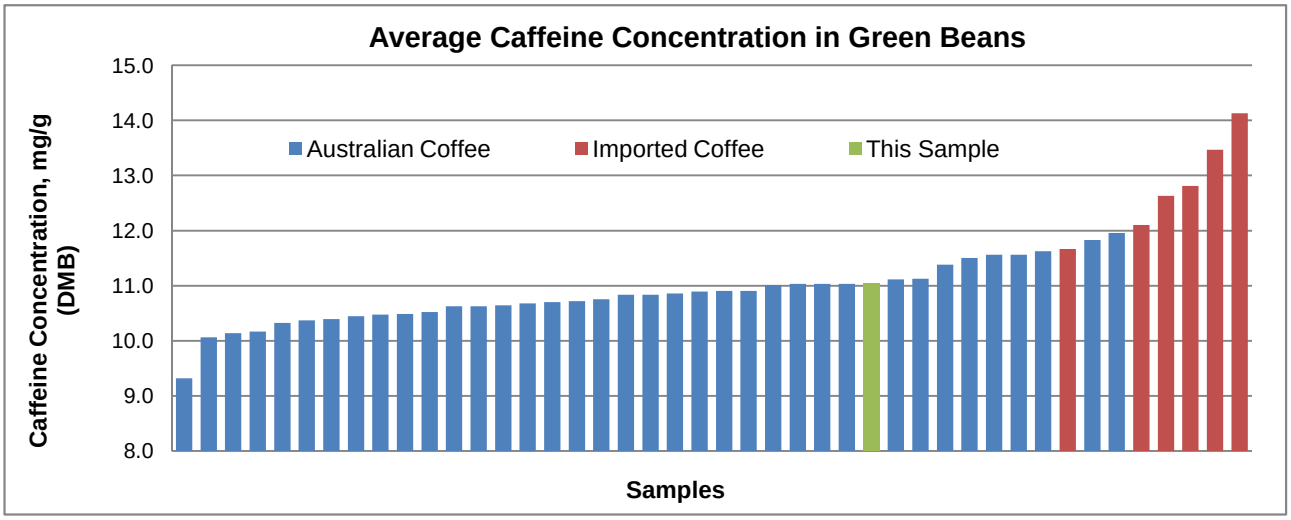
CERTIFICATE OF ANALYSIS

Sample Code: RIRDC-11-0038
Sample Description: Green Bean
Farm Name: Cape Australia Estate
Farm Address: Newrybar, NSW
Farm Batch Code: Crop 2009 'wet process'
Contact Person: John & Rebecca Zentveld
Address: 193 Broken Head Road, Newrybar NSW 2479
Date: 28 August 2012

Parameters	Average ± Std. Dev
Moisture Content, %	7.12 ± 0.02
Caffeine Concentration, mg/g (As Received)	10.2587 ± 0.0271
Caffeine Concentration, mg/g (Dry Matter Basis)	11.0448 ± 0.0292

Notes:
1. Moisture was determined by vacuum oven drying, 60 °C, 24 hrs, duplicate.
2. Caffeine analysis was by High Performance Liquid Chromatography (HPLC) with UV detection (274 nm), triplicate.
3. A caffeine concentration of 11.0448 mg/g is the same as 1.10 %.

Comparison to other samples analysed:



Analyst:

KELLIE M. SHEPHERD
Research Associate

Verified By:

MYRNA A. DESEO, *PhD, MRACI CChem*
Research Manager and
Project Leader, RIRDC PRJ 6673

This result of analysis is a component of the project funded by the Rural Industries Research and Development Corporation.

CERTIFICATE OF ANALYSIS

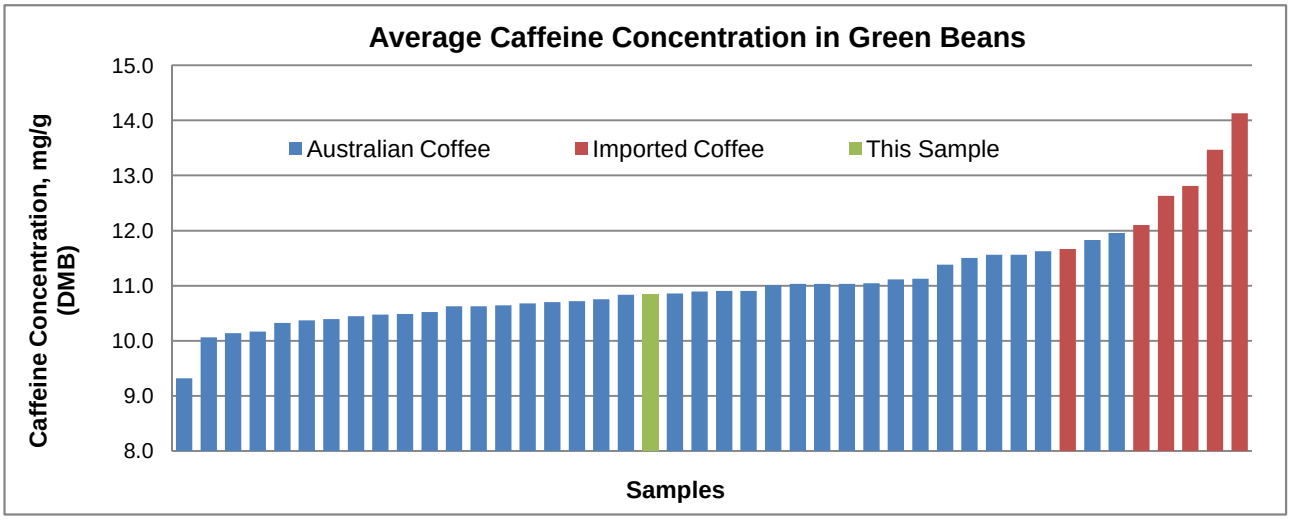
Sample Code:	RIRDC-11-0039
Sample Description:	Green Bean
Farm Name:	Cape Australia Estate
Farm Address:	Newrybar, NSW
Farm Batch Code:	Crop 2009 'dry process'
Contact Person:	John & Rebecca Zentveld
Address:	193 Broken Head Road, Newrybar NSW 2479
Date:	28 August 2012

Parameters	Average ± Std. Dev
Moisture Content, %	6.98 ± 0.08
Caffeine Concentration, mg/g (As Received)	10.0791 ± 0.2119
Caffeine Concentration, mg/g (Dry Matter Basis)	10.8357 ± 0.2278

Notes:

1. Moisture was determined by vacuum oven drying, 60 °C, 24 hrs, duplicate.
2. Caffeine analysis was by High Performance Liquid Chromatography (HPLC) with UV detection (274 nm), triplicate.
3. A caffeine concentration of 10.8357 mg/g is the same as 1.08 %.

Comparison to other samples analysed:



Analyst:

KELLIE M. SHEPHERD
Research Associate

Verified By:

MYRNA A. DESEO, *PhD, MRACI CChem*
Research Manager and
Project Leader, RIRDC PRJ 6673

This result of analysis is a component of the project funded by the Rural Industries Research and Development Corporation.

CERTIFICATE OF ANALYSIS

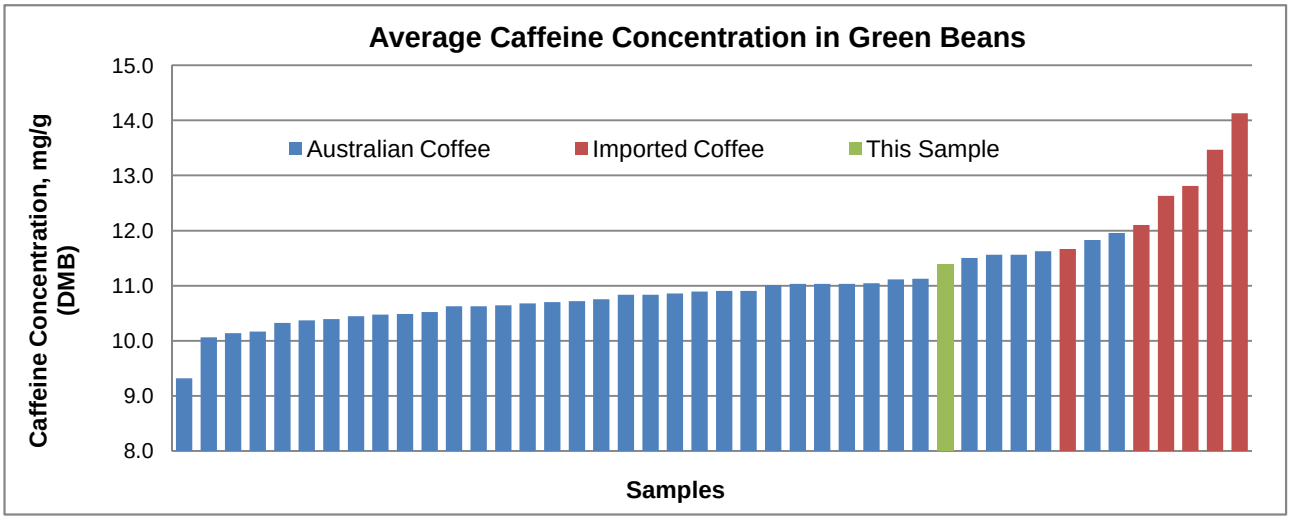
Sample Code:	RIRDC-11-0040
Sample Description:	Green Bean
Farm Name:	King Estate
Farm Address:	Newrybar, NSW
Farm Batch Code:	Crop 2010 'wet process'
Contact Person:	John & Rebecca Zentveld
Address:	193 Broken Head Road, Newrybar NSW 2479
Date:	28 August 2012

Parameters	Average ± Std. Dev
Moisture Content, %	7.54 ± 0.02
Caffeine Concentration, mg/g (As Received)	10.5233 ± 0.1577
Caffeine Concentration, mg/g (Dry Matter Basis)	11.3819 ± 0.1706

Notes:

1. Moisture was determined by vacuum oven drying, 60 °C, 24 hrs, duplicate.
2. Caffeine analysis was by High Performance Liquid Chromatography (HPLC) with UV detection (274 nm), triplicate.
3. A caffeine concentration of 11.3819 mg/g is the same as 1.14 %.

Comparison to other samples analysed:



Analyst:

KELLIE M. SHEPHERD
Research Associate

Verified By:

MYRNA A. DESEO, *PhD, MRACI CChem*
Research Manager and
Project Leader, RIRDC PRJ 6673

This result of analysis is a component of the project funded by the Rural Industries Research and Development Corporation.

CERTIFICATE OF ANALYSIS

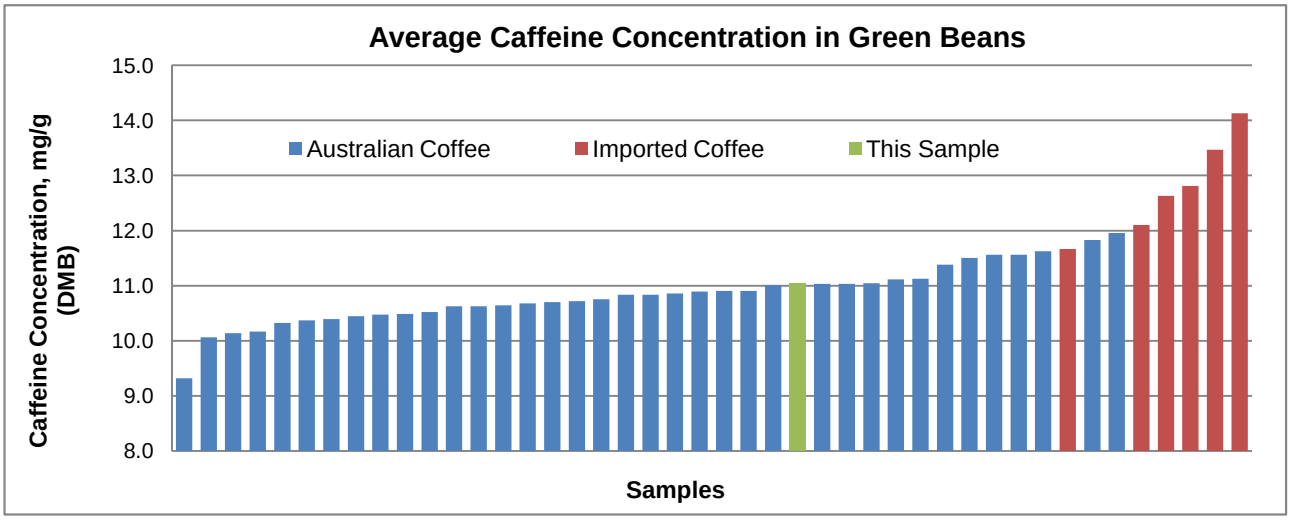
Sample Code:	RIRDC-11-0041
Sample Description:	Green Bean
Farm Name:	Howe Farms
Farm Address:	Mareeba, North QLD
Farm Batch Code:	Crop 2011 'wet process', Size 18's (< 2 month's old)
Contact Person:	John & Rebecca Zentveld
Address:	193 Broken Head Road, Newrybar NSW 2479
Date:	28 August 2012

Parameters	Average ± Std. Dev
Moisture Content, %	7.11 ± 0.10
Caffeine Concentration, mg/g (As Received)	10.2464 ± 0.0567
Caffeine Concentration, mg/g (Dry Matter Basis)	11.0305 ± 0.0610

Notes:

1. Moisture was determined by vacuum oven drying, 60 °C, 24 hrs, duplicate.
2. Caffeine analysis was by High Performance Liquid Chromatography (HPLC) with UV detection (274 nm), triplicate.
3. A caffeine concentration of 11.0305 mg/g is the same as 1.10 %.

Comparison to other samples analysed:



Analyst:

KELLIE M. SHEPHERD
Research Associate

Verified By:

MYRNA A. DESEO, *PhD, MRACI CChem*
Research Manager and
Project Leader, RIRDC PRJ 6673

This result of analysis is a component of the project funded by the Rural Industries Research and Development Corporation.

CERTIFICATE OF ANALYSIS

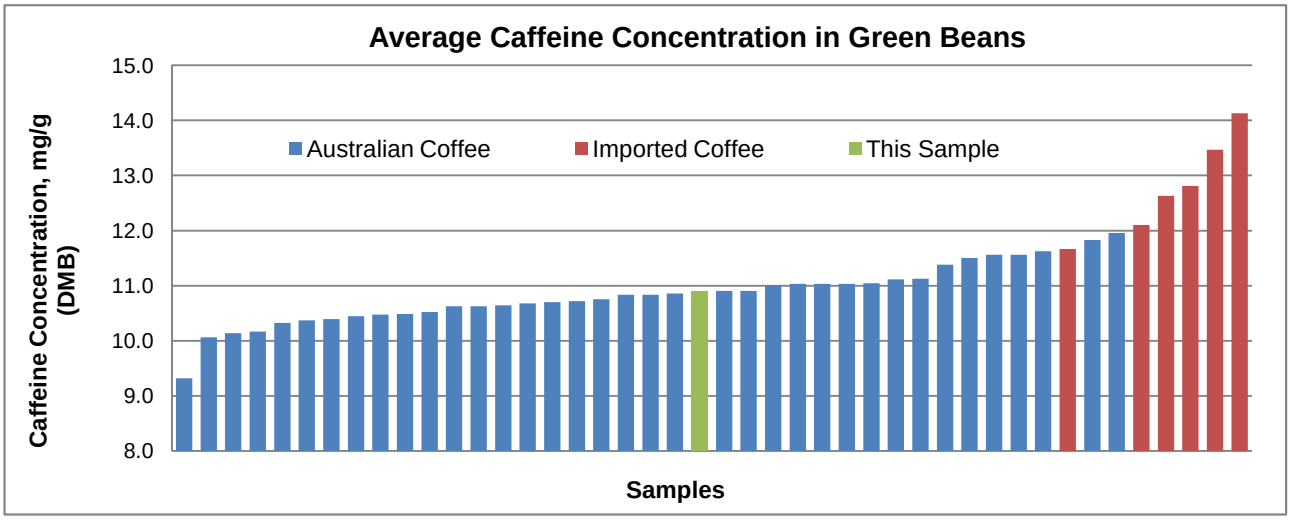
Sample Code:	RIRDC-11-0042
Sample Description:	Green Bean
Farm Name:	Howe Farms
Farm Address:	Mareeba, North QLD
Farm Batch Code:	Crop 2011 'wet process', Peaberries (< 2 month's old)
Contact Person:	John & Rebecca Zentveld
Address:	193 Broken Head Road, Newrybar NSW 2479
Date:	28 August 2012

Parameters	Average ± Std. Dev
Moisture Content, %	7.46 ± 0.01
Caffeine Concentration, mg/g (As Received)	10.0796 ± 0.0902
Caffeine Concentration, mg/g (Dry Matter Basis)	10.8919 ± 0.0975

Notes:

1. Moisture was determined by vacuum oven drying, 60 °C, 24 hrs, duplicate.
2. Caffeine analysis was by High Performance Liquid Chromatography (HPLC) with UV detection (274 nm), triplicate.
3. A caffeine concentration of 10.8919 mg/g is the same as 1.09 %.

Comparison to other samples analysed:



Analyst:

KELLIE M. SHEPHERD
Research Associate

Verified By:

MYRNA A. DESEO, *PhD, MRACI CChem*
Research Manager and
Project Leader, RIRDC PRJ 6673

This result of analysis is a component of the project funded by the Rural Industries Research and Development Corporation.

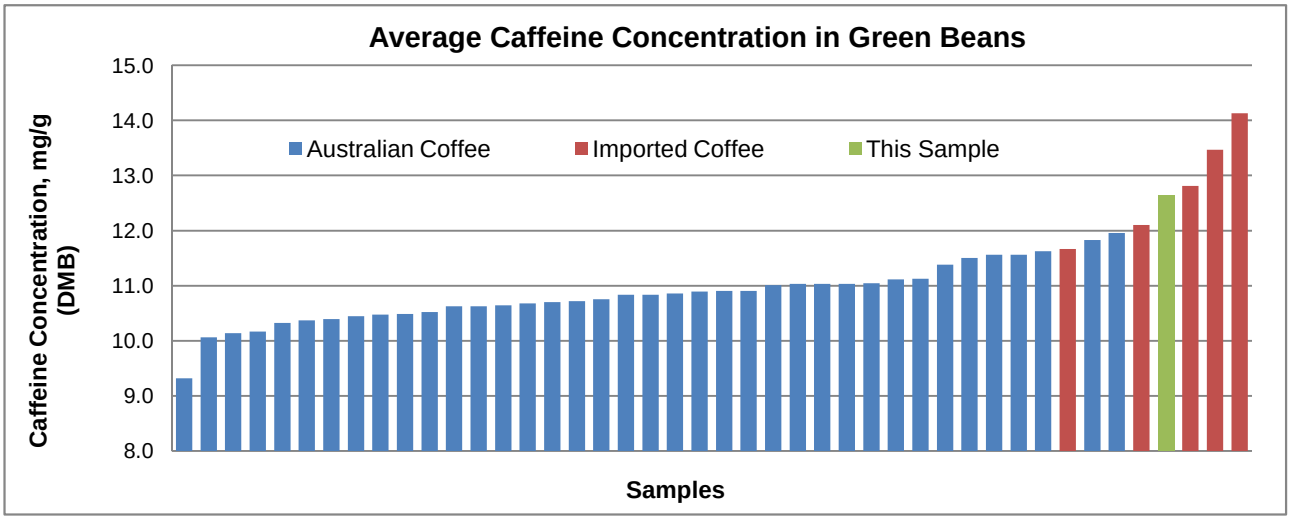
CERTIFICATE OF ANALYSIS

Sample Code: RIRDC-11-0043
Sample Description: Green Bean
Farm Name: Imported green beans
Farm Address: -
Farm Batch Code: Ethiopian Arabica washed green bean, Organic Limu, 6.2.2010
Contact Person: John & Rebecca Zentveld
Address: 193 Broken Head Road, Newrybar NSW 2479
Date: 28 August 2012

Parameters	Average ± Std. Dev
Moisture Content, %	8.21 ± 0.01
Caffeine Concentration, mg/g (As Received)	11.5962 ± 0.0802
Caffeine Concentration, mg/g (Dry Matter Basis)	12.6335 ± 0.0873

Notes:
1. Moisture was determined by vacuum oven drying, 60 °C, 24 hrs, duplicate.
2. Caffeine analysis was by High Performance Liquid Chromatography (HPLC) with UV detection (274 nm), triplicate.
3. A caffeine concentration of 12.6335 mg/g is the same as 1.26 %.

Comparison to other samples analysed:



Analyst:

KELLIE M. SHEPHERD
Research Associate

Verified By:

MYRNA A. DESEO, *PhD, MRACI CChem*
Research Manager and
Project Leader, RIRDC PRJ 6673

This result of analysis is a component of the project funded by the Rural Industries Research and Development Corporation.

CERTIFICATE OF ANALYSIS

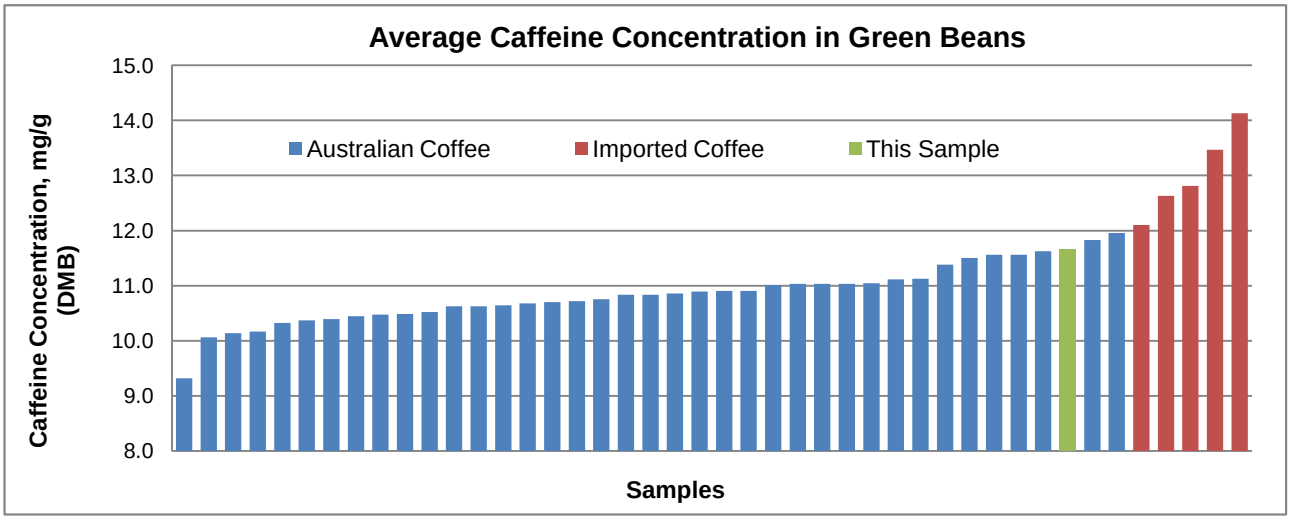
Sample Code:	RIRDC-11-0044
Sample Description:	Green Bean
Farm Name:	Imported green beans
Farm Address:	-
Farm Batch Code:	Ethiopina Arabics, sundried naturals, Organic Harrar, 2010
Contact Person:	John & Rebecca Zentveld
Address:	193 Broken Head Road, Newrybar NSW 2479
Date:	28 August 2012

Parameters	Average ± Std. Dev
Moisture Content, %	7.00 ± 0.10
Caffeine Concentration, mg/g (As Received)	10.8516 ± 0.0806
Caffeine Concentration, mg/g (Dry Matter Basis)	11.6686 ± 0.0866

Notes:

1. Moisture was determined by vacuum oven drying, 60 °C, 24 hrs, duplicate.
2. Caffeine analysis was by High Performance Liquid Chromatography (HPLC) with UV detection (274 nm), triplicate.
3. A caffeine concentration of 11.6686 mg/g is the same as 1.17 %.

Comparison to other samples analysed:



Analyst:

KELLIE M. SHEPHERD
Research Associate

Verified By:

MYRNA A. DESEO, *PhD, MRACI CChem*
Research Manager and
Project Leader, RIRDC PRJ 6673

This result of analysis is a component of the project funded by the Rural Industries Research and Development Corporation.

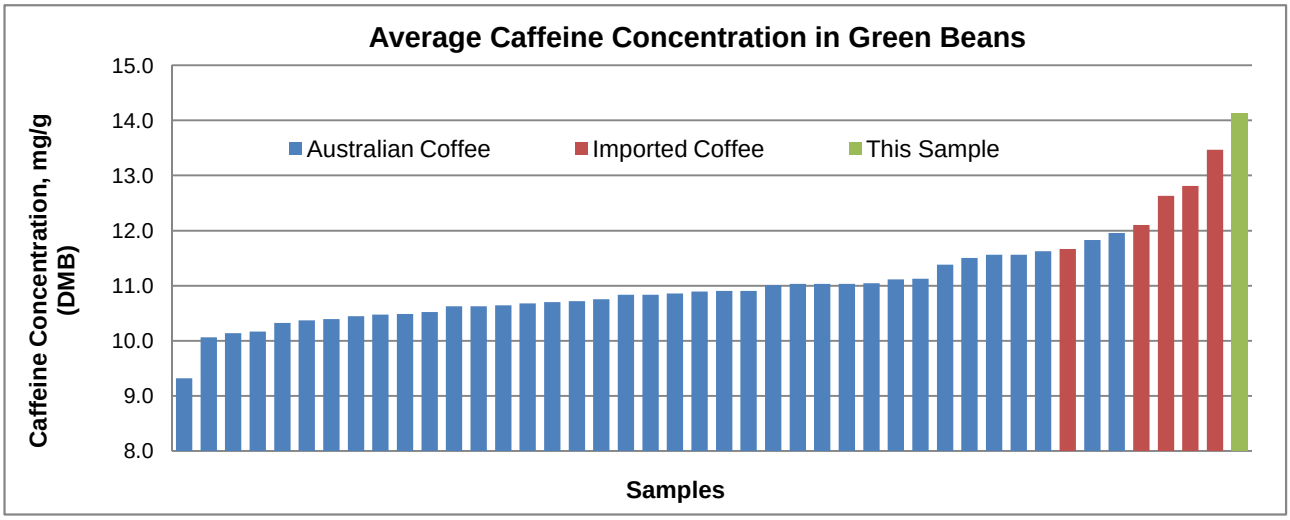
CERTIFICATE OF ANALYSIS

Sample Code: RIRDC-11-0045
Sample Description: Green Bean
Farm Name: Imported green beans
Farm Address: -
Farm Batch Code: PNG Highlander 2010, Small landowner crops, 'Ethica' label, Wet process green bean
Contact Person: John & Rebecca Zentveld
Address: 193 Broken Head Road, Newrybar NSW 2479
Date: 28 August 2012

Parameters	Average ± Std. Dev
Moisture Content, %	7.47 ± 0.05
Caffeine Concentration, mg/g (As Received)	13.0762 ± 0.1479
Caffeine Concentration, mg/g (Dry Matter Basis)	14.1325 ± 0.1598

Notes:
1. Moisture was determined by vacuum oven drying, 60 °C, 24 hrs, duplicate.
2. Caffeine analysis was by High Performance Liquid Chromatography (HPLC) with UV detection (274 nm), triplicate.
3. A caffeine concentration of 14.1325 mg/g is the same as 1.41 %.

Comparison to other samples analysed:



Analyst:

KELLIE M. SHEPHERD
Research Associate

Verified By:

MYRNA A. DESEO, *PhD, MRACI CChem*
Research Manager and
Project Leader, RIRDC PRJ 6673

This result of analysis is a component of the project funded by the Rural Industries Research and Development Corporation.

CERTIFICATE OF ANALYSIS

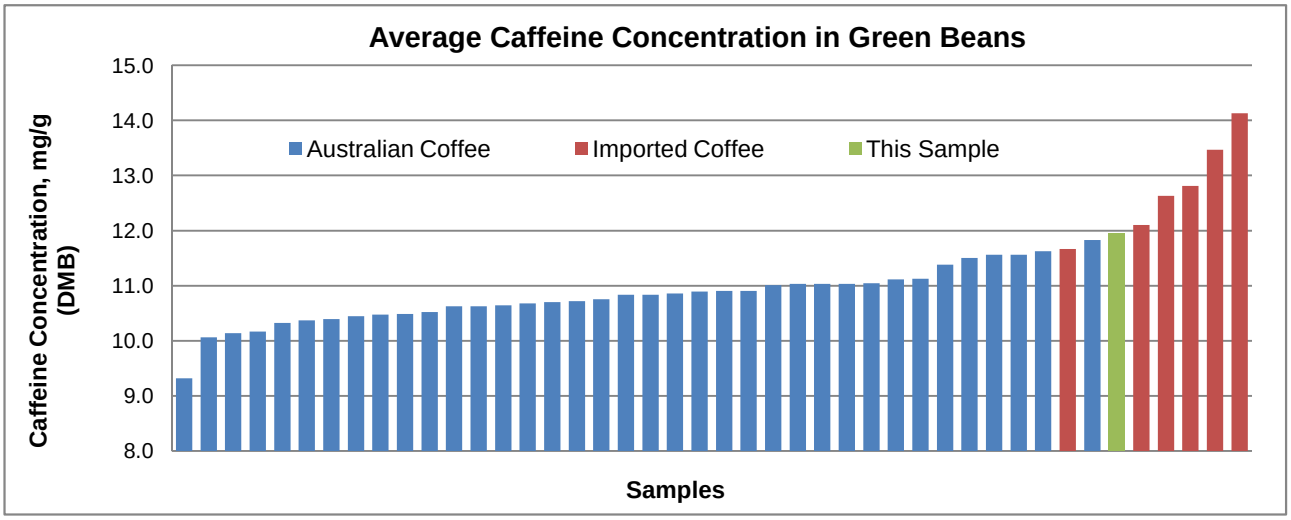
Sample Code:	RIRDC-11-0046
Sample Description:	Green Bean
Farm Name:	King Estate
Farm Address:	Newrybar, NSW
Farm Batch Code:	Crop 2009 'wet process' green bean
Contact Person:	John & Rebecca Zentveld
Address:	193 Broken Head Road, Newrybar NSW 2479
Date:	28 August 2012

Parameters	Average ± Std. Dev
Moisture Content, %	7.06 ± 0.01
Caffeine Concentration, mg/g (As Received)	11.1129 ± 0.5327
Caffeine Concentration, mg/g (Dry Matter Basis)	11.9566 ± 0.5731

Notes:

1. Moisture was determined by vacuum oven drying, 60 °C, 24 hrs, duplicate.
2. Caffeine analysis was by High Performance Liquid Chromatography (HPLC) with UV detection (274 nm), triplicate.
3. A caffeine concentration of 11.9566 mg/g is the same as 1.20 %.

Comparison to other samples analysed:



Analyst:

KELLIE M. SHEPHERD
Research Associate

Verified By:

MYRNA A. DESEO, *PhD, MRACI CChem*
Research Manager and
Project Leader, RIRDC PRJ 6673

This result of analysis is a component of the project funded by the Rural Industries Research and Development Corporation.

CERTIFICATE OF ANALYSIS

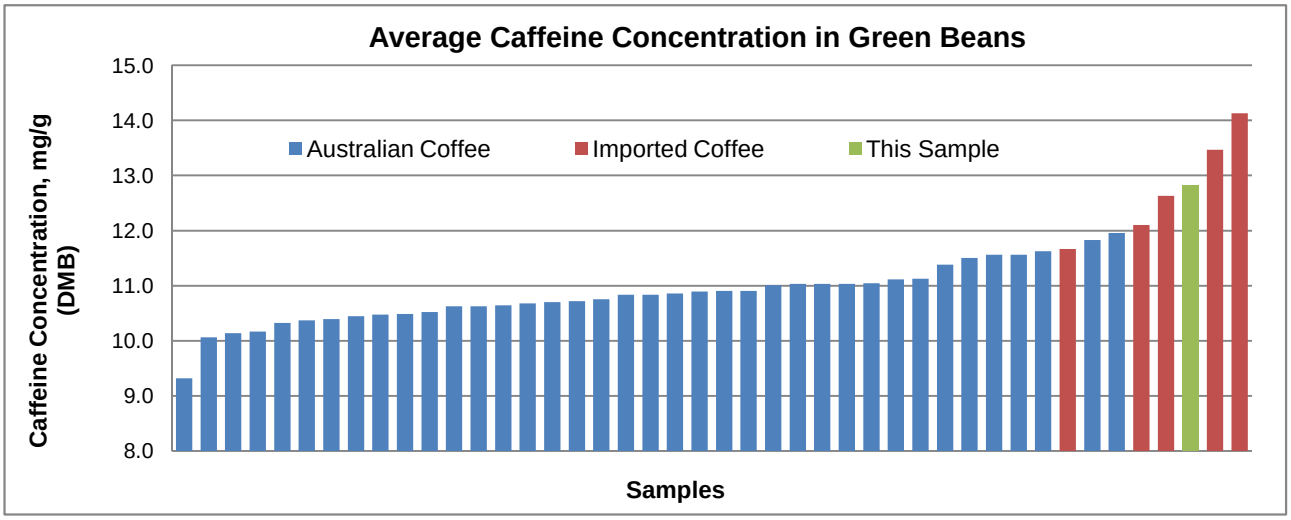
Sample Code:	RIRDC-11-0047
Sample Description:	Green Bean
Farm Name:	Imported green beans
Farm Address:	-
Farm Batch Code:	Indonesian Mandheling, 2010, green bean
Contact Person:	John & Rebecca Zentveld
Address:	193 Broken Head Road, Newrybar NSW 2479
Date:	28 August 2012

Parameters	Average	±	Std. Dev
Moisture Content, %	8.70	±	0.07
Caffeine Concentration, mg/g (As Received)	11.6976	±	0.1372
Caffeine Concentration, mg/g (Dry Matter Basis)	12.8119	±	0.1503

Notes:

1. Moisture was determined by vacuum oven drying, 60 °C, 24 hrs, duplicate.
2. Caffeine analysis was by High Performance Liquid Chromatography (HPLC) with UV detection (274 nm), triplicate.
3. A caffeine concentration of 12.8119 mg/g is the same as 1.28 %.

Comparison to other samples analysed:



Analyst:

KELLIE M. SHEPHERD
Research Associate

Verified By:

MYRNA A. DESEO, *PhD, MRACI CChem*
Research Manager and
Project Leader, RIRDC PRJ 6673

This result of analysis is a component of the project funded by the Rural Industries Research and Development Corporation.

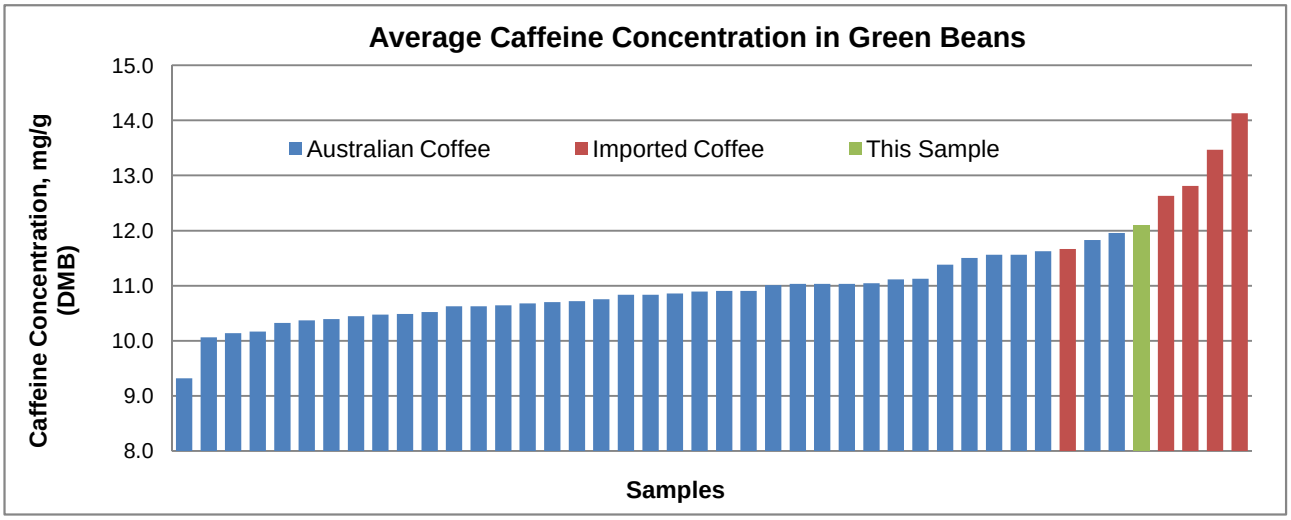
CERTIFICATE OF ANALYSIS

Sample Code: RIRDC-11-0048
Sample Description: Green Bean
Farm Name: Imported green beans
Farm Address: -
Farm Batch Code: El Salvadore, Finca Las Nebes, Organic, SHG E.P. 2010, washed green bean
Contact Person: John & Rebecca Zentveld
Address: 193 Broken Head Road, Newrybar NSW 2479
Date: 28 August 2012

Parameters	Average ± Std. Dev
Moisture Content, %	8.75 ± 0.04
Caffeine Concentration, mg/g (As Received)	11.0449 ± 0.1999
Caffeine Concentration, mg/g (Dry Matter Basis)	12.1042 ± 0.2191

Notes:
1. Moisture was determined by vacuum oven drying, 60 °C, 24 hrs, duplicate.
2. Caffeine analysis was by High Performance Liquid Chromatography (HPLC) with UV detection (274 nm), triplicate.
3. A caffeine concentration of 12.1042 mg/g is the same as 1.21 %.

Comparison to other samples analysed:



Analyst:

KELLIE M. SHEPHERD
Research Associate

Verified By:

MYRNA A. DESEO, *PhD, MRACI CChem*
Research Manager and
Project Leader, RIRDC PRJ 6673

This result of analysis is a component of the project funded by the Rural Industries Research and Development Corporation.

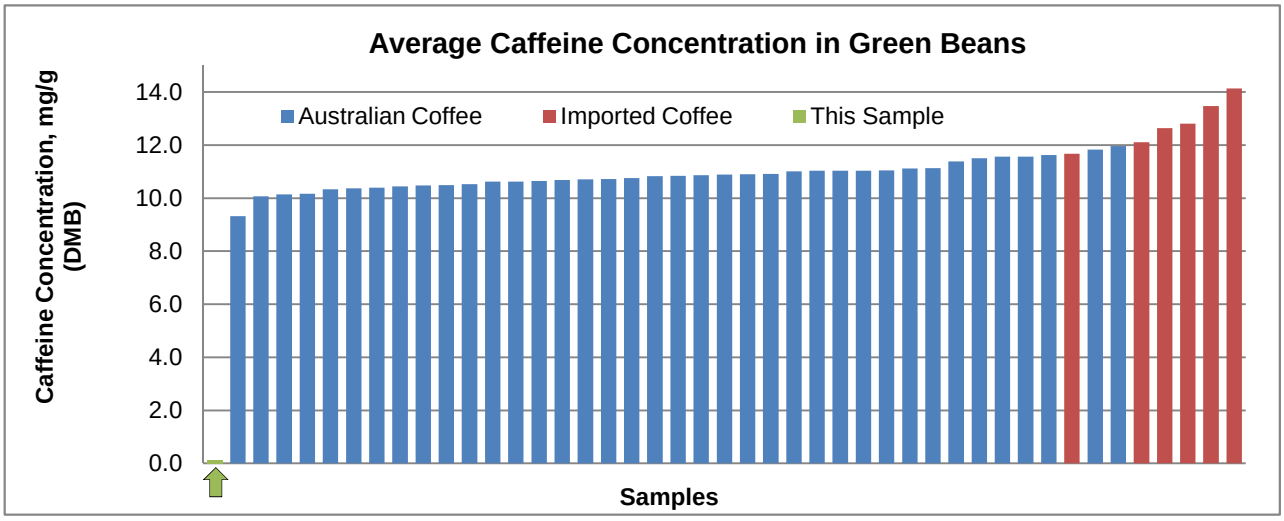
CERTIFICATE OF ANALYSIS

Sample Code: RIRDC-11-0049
Sample Description: Green Bean
Farm Name: Imported green beans
Farm Address: -
Farm Batch Code: Mexican Water Process, "Mountain water" organic, RFA Mexican beans, 2010, Decaf
Contact Person: John & Rebecca Zentveld
Address: 193 Broken Head Road, Newrybar NSW 2479
Date: 28 August 2012

Parameters	Average ± Std. Dev
Moisture Content, %	5.74 ± 0.06
Caffeine Concentration, mg/g (As Received)	0.1292 ± 0.0053
Caffeine Concentration, mg/g (Dry Matter Basis)	0.1371 ± 0.0057

Notes:
1. Moisture was determined by vacuum oven drying, 60 °C, 24 hrs, duplicate.
2. Caffeine analysis was by High Performance Liquid Chromatography (HPLC) with UV detection (274 nm), triplicate.
3. A caffeine concentration of 0.1371 mg/g is the same as 0.01 %.

Comparison to other samples analysed:



Analyst:

KELLIE M. SHEPHERD
Research Associate

Verified By:

MYRNA A. DESEO, *PhD, MRACI CChem*
Research Manager and
Project Leader, RIRDC PRJ 6673

This result of analysis is a component of the project funded by the Rural Industries Research and Development Corporation.

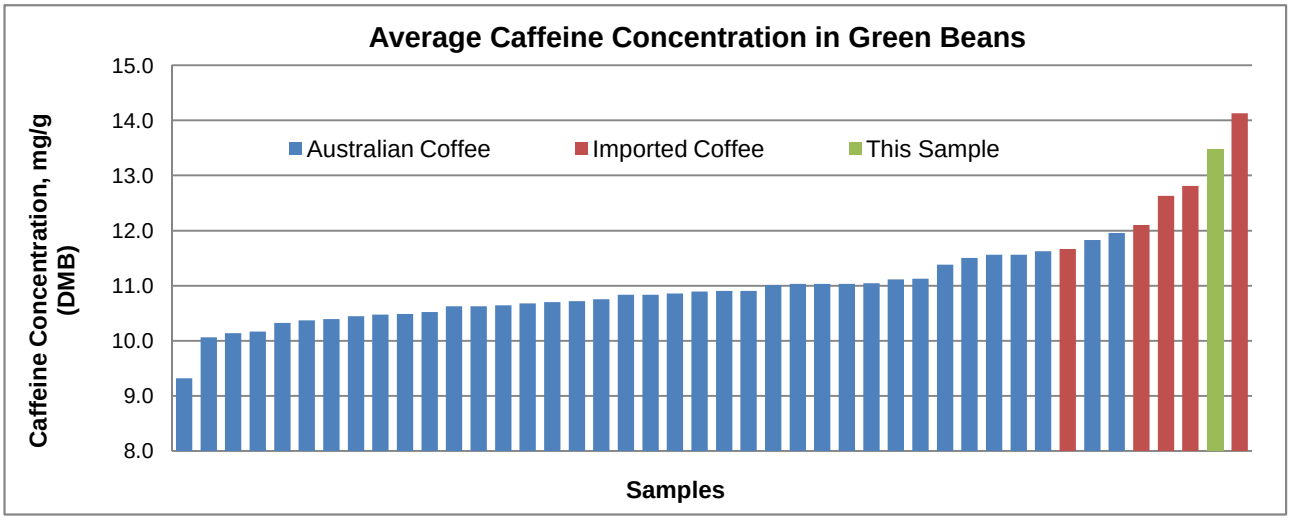
CERTIFICATE OF ANALYSIS

Sample Code: RIRDC-11-0050
Sample Description: Green Bean
Farm Name: Imported green beans
Farm Address: -
Farm Batch Code: Indian Monsoon Malabar Arabica 2010 green bean
Contact Person: John & Rebecca Zentveld
Address: 193 Broken Head Road, Newrybar NSW 2479
Date: 28 August 2012

Parameters	Average ± Std. Dev
Moisture Content, %	7.90 ± 0.04
Caffeine Concentration, mg/g (As Received)	12.4017 ± 0.1168
Caffeine Concentration, mg/g (Dry Matter Basis)	13.4662 ± 0.1268

Notes:
1. Moisture was determined by vacuum oven drying, 60 °C, 24 hrs, duplicate.
2. Caffeine analysis was by High Performance Liquid Chromatography (HPLC) with UV detection (274 nm), triplicate.
3. A caffeine concentration of 13.4662 mg/g is the same as 1.35 %.

Comparison to other samples analysed:



Analyst:

KELLIE M. SHEPHERD
Research Associate

Verified By:

MYRNA A. DESEO, *PhD, MRACI CChem*
Research Manager and
Project Leader, RIRDC PRJ 6673

This result of analysis is a component of the project funded by the Rural Industries Research and Development Corporation.