



REPORT OF ANALYSIS

<b>Client</b> : LAS OLAS FRESH MEX GRILL 186 RYRIE STREET GEELONG VIC 3220	<b>Job No.</b> : LASO01/06109 <b>Quote No.</b> : QT-01406 <b>Order No.</b> : <b>Date Sampled</b> : 9-OCT-2006 <b>Date Received</b> : 9-OCT-2006 <b>Sampled By</b> : CLIENT
<b>Attention</b> : Glen Rossal	<b>Phone</b> : (03) 9685 1747
<b>Project Name</b> :	
<b>Your Client Services Manager</b> : Tim Stobaus	

Lab Reg No.	Sample Ref	Sample Description
V06/027058	1	Burrito

Lab Reg No.	Sample Reference	Units	V06/027058	Method
			1	
<b>Trace Elements</b>				
Sodium	mg/100g	180		VL247

Paul Adorno, Section Manager  
Trace Elements - Vic

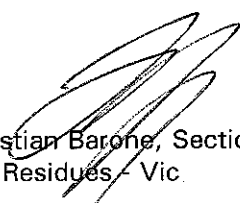
23-OCT-2006

Lab Reg No.	Sample Reference	Units	V06/027058	Method
			1	
<b>Proximates</b>				
Saturated Fat	g/100g	0.9		VL289_1
Mono trans fats	g/100g	0.1		VL289_1
Mono-unsaturated fat	g/100g	2.0		VL289_1
Omega 3 fats	g/100g	0.2		VL289_1
Omega 6 fats	g/100g	0.8		VL289_1
Poly trans fats	g/100g	<0.1		VL289_1
Poly-unsaturated fat	g/100g	1.0		VL289_1
Trans fats	g/100g	<0.1		VL289_1
<b>Saturated Triglycerides in Extracted Fat</b>				
C4:0 Butyric	%	<0.1		VL289_1
C6:0 Caproic	%	<0.1		VL289_1
C8:0 Caprylic	%	<0.1		VL289_1
C10:0 Capric	%	<0.1		VL289_1
C12:0 Lauric	%	<0.1		VL289_1
C14:0 Myristic	%	0.4		VL289_1
C15:0 Pentadecanoic	%	<0.1		VL289_1
C16:0 Palmitic	%	15.9		VL289_1

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Lab Reg No.		V06/027058				
Sample Reference	Units	1				Method
<b>Saturated Triglycerides in Extracted Fat</b>						
C17:0 Margaric	%	0.2				VL289_1
C18:0 Stearic	%	6.4				VL289_1
C20:0 Arachidic	%	0.1				VL289_1
C22:0 Behenic	%	<0.1				VL289_1
C24:0 Lignoceric	%	0.1				VL289_1
Total Saturated	%	23.1				VL289_1
<b>Mono-unsaturated Triglycerides in Extracted Fat</b>						
C14:1 Myristoleic	%	<0.1				VL289_1
C16:1 Palmitoleic	%	4.2				VL289_1
C17:1 Heptadecenoic	%	<0.1				VL289_1
C18:1 Oleic	%	46.4				VL289_1
C20:1 Eicosenic	%	0.4				VL289_1
C22:1 Docosenoic	%	<0.1				VL289_1
C24:1 Nervonic	%	<0.1				VL289_1
Total Mono-unsaturated	%	51.0				VL289_1
<b>Poly-unsaturated Triglycerides in Extracted Fat</b>						
C18:2w6 Linoleic	%	19.7				VL289_1
C18:3w6 gamma-Linolenic	%	<0.1				VL289_1
C18:3w3 alpha-Linolenic	%	4.9				VL289_1
C20:2w6 Eicosadienoic	%	<0.1				VL289_1
C20:3w6 Eicosatrienoic	%	<0.1				VL289_1
C20:3w3 Eicosatrienoic	%	<0.1				VL289_1
C20:4w6 Arachidonic	%	0.4				VL289_1
C20:5w3 Eicosapentaenoic	%	<0.1				VL289_1
C22:2w6 Docosadienoic	%	<0.1				VL289_1
Omega 3 Fatty Acids	%	5.1				VL289_1
Omega 6 Fatty Acids	%	20.1				VL289_1
C22:4w6 Docosatetraenoic	%	<0.1				VL289_1
C22:5w3 Docosapentaenoic	%	0.1				VL289_1
C22:6w3 Docosahexaenoic	%	0.1				VL289_1
Total Poly-unsaturated	%	25.2				VL289_1
Total Mono Trans Fatty Acids	%	3.2				VL289_1
Total Poly Trans Fatty Acids	%	1.5				VL289_1
P:M:S Ratio		1.1:2.2:1.0				VL289_1


  
Sebastian Barone, Section Manager  
Env. Residues - Vic.

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Lab Reg No.	V06/027058				
Sample Reference	1				
	Units				Method
<b>Proximates</b>					
Fructose	g/100g	0.8			VL295_1
Glucose	g/100g	0.8			VL295_1
Sucrose	g/100g	<0.2			VL295_1
Maltose	g/100g	2.1			VL295_1
Lactose	g/100g	<0.2			VL295_1
Moisture	g/100g	70.0			VL298_1
Total Sugars	g/100g	3.7			VL295_1
Fat (Mojonnier extraction )	g/100g	3.9			VL302_1
Protein ( N x 6.25)	g/100g	8.4			VL299_1
Ash	g/100g	1.3			VL286_1
Carbohydrates - Total	g/100g	16			
Energy (kj)	kJ/100g	570			

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Dr. Saman Buddhadasa, Section Manager  
Food Composition -Vic

23-OCT-2006

Sample/s analysed as received.  
This Report supersedes reports: RN577621    RN578087