

**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  
 FAX: (949) 916-2820  
 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:

A handwritten signature in black ink that reads 'Hongyan Wang'.

Report Date:

07-03-2009

---

 Hongyan Wang, President/PhD

**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

FAX: (949) 916-2820

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:

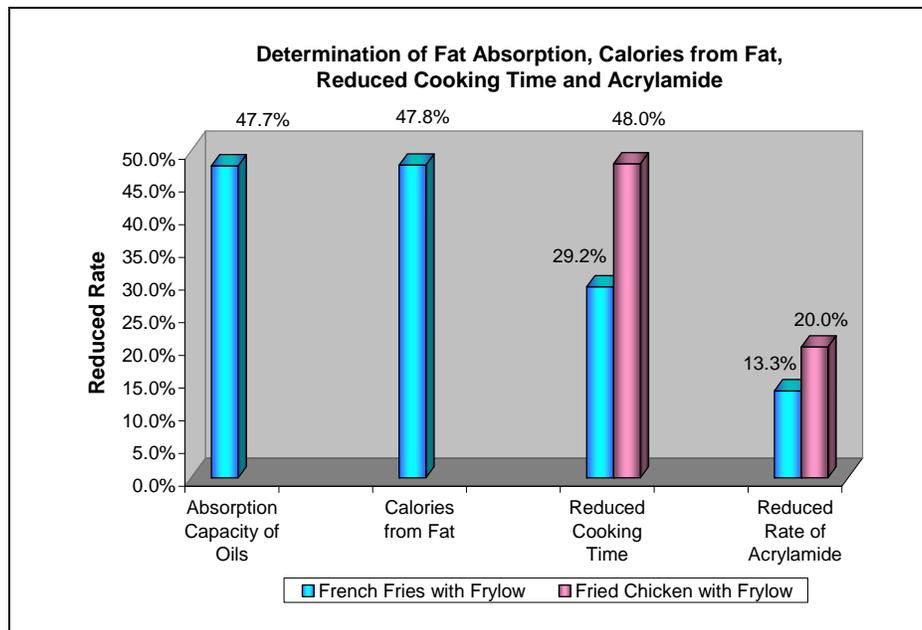
L#1209-1212

Analysis Method:

HPLC and Soxhlet Extraction Methods

**The analysis results**

Sample	Lab#	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:

Report Date:

07-03-2009

---

 Hongyan Wang, President/PhD