



Certificate of Analysis

**Export • Import • Marketing
Cultivation Projects**

**Food Link International Limited
BeesMagic® Manuka Honey**

Managing Director:
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*** Monofloral, MGO 550+ ***

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Batch/Lot: BM2403-55

Organoleptic Properties:

Colour Medium brown
Flavour Passed

Antibacterial Activity :

NPA¹ (Phenol Equivalent) 16.1 % w/v
MG (Methylglyoxal) 580 mg/kg
DHA (Dihydroxyacetone) 1240 mg/kg
HMF (Hydroxymethylfurfural) 22.2 mg/kg

MPI Manuka Markers:

4-Hydroxyphenyllactic acid (4-HPLA) 6.4 mg/kg
2-Methoxybenzoic acid (2-MBA) 5.1 mg/kg
2'-Methoxy acetophenone (2'-MAP) 17 mg/kg
3-Phenyllactic acid (3-PLA) 780 mg/kg
Manuka Pollen DNA 27.22 Cq

Chemical Properties:

C4 5.2 %

Other:

Diastase (Phadebas amylase method) 13.2 DN

Microbiological Properties, typical:

Total plate Count < 1000 cfu/g
Yeasts and Moulds < 100 cfu/g

Ingredients: 100% natural New Zealand Active Manuka Honey, creamed. No flavourings or other additives.

Packaging: Product was packed into 250g jars.

Storage: The product is stable for 4 years if the product is stored in dry and cool (under 25 °C) condition.

I hereby declare that this is a true, complete and accurate copy of the product analysis provided.

Approved/Confirmed by:

Oliver Merz (Managing Director)

Food Link International Limited



20.06.2024

Date

¹ Non-Peroxide Activity (NPA) test: laboratory's scope of accreditation does not include this test.