

ANALYSIS REPORT No. 1802260284A

DATE: 06.03.2018

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Client:

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|-------------------------------------|-----------------------------------------------------------|-------------------------|------------------------------|
| Our reference no. | : PI1802200043 | | |
| Product | : Honey | | |
| Sample description / Batch | : D903-60559/18/A01 - Manuka Honey, Haddrell's, UMF 16+ - | | |
| | : BT: 1901516 - BB: 09-07-20 | | |
| Sample received on / transported by | : 19.02.2018 via Parcel service | Seal | : sealed plastic bag 0039848 |
| Sample temp. when received / stored | : RT | Sampling | : Client |
| Packaging / Quantity | : Plastic container / 500g | Start / End of analysis | : 23.02.2018 / 26.02.2018 |

ANALYSIS REQUESTED: Determination of methylglyoxal by HPLC (101426)

| Parameter | Result | Unit | Method |
|---------------|--------|-------|-----------------|
| Methylglyoxal | 712.3 | mg/kg | PM DE01_123 (a) |

n.d.= not detected < limit of quantification of 1 mg/kg

Method: Mavric, Wittmann, Barth and Henle, University of Dresden (Germany), Mol. Nutr. Food Res. 2008, 52, 483-489; mod.

(a) : accredited method. (na) : not accredited method.

This report replaces report no. 1802260284 dated 26.02.2018.

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Interpretation:

In the investigated sample the above indicated content of methylglyoxal was determined by HPLC-UV (derivatization). Methylglyoxal is a marker substance with antibacterial properties and predominantly present in Manuka honey at significant levels ranging from about 30 mg/kg to more than 800 mg/kg (Adams et al., Isolation by HPLC and characterization of the bioactive fraction of New Zealand Manuka (Leptospermum scoparium) honey, Carbohydrate Research 343 (2008), 651-659).


Tina Huth
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