



Lebensmittel Consulting • FOOD SPECIALISTS

Problem Solving in Microbiology, Technology, and Chemistry of Foods

CERTIFICATE OF ANALYSIS (To Comply with US FDA 21CFR740.10)

Yang Kyung Yeol
IBEE Agricultural Union Corporation
#48-3, Wangchang-ri, Gangha-ri, Gangha-myeon, Yangpyeong-gun
Gyeonggi-do, SEOUL 476-921 South Korea

Date Received: November 12, 2010 Date Completed: December 6, 2010
Project Identification: Product A
Laboratory ID No. 11121001A

Product Identification: Ibee Honey
Laboratory Identification Number: 34-1444956
Government Registration Date: 081484

PARAMETER	MCL mg/kg	LIMIT DETECTION mg/kg	RESULT mg/kg
ORGANOCHLORINE PESTICIDES			
Aldrin	0.05	0.002	None Det.
a-BHC	0.01	0.001	None Det.
b-BHC	0.01	0.001	None Det.
r-BHC	0.01	0.001	None Det.
d-BHC	0.01	0.001	None Det.
Chlorophrifos	0.01	0.001	None Det.
DDE	0.01	0.001	None Det.
DDT	0.02	0.002	None Det.
DDD	0.02	0.002	None Det.
Dieldran	0.01	0.001	None Det.
Endosulfan I	0.02	0.002	None Det.
Endosulfan II	0.02	0.002	None Det.
Endosulfan Sulfate	0.02	0.002	None Det.
Endrin	0.02	0.001	None Det.
Heptachlor	0.04	0.004	None Det.
Heptachlor Epoxide	0.02	0.001	None Det.
Hexachlorobenzene	0.01	0.001	None Det.
Hexachlorocyclopentadiene	0.05	0.005	None Det.
Lindane	0.02	0.002	None Det.
Methoxychlor	0.04	0.004	None Det.
Silvex 2,4,5-TP	0.05	0.005	None Det.
Simazine	0.04	0.002	None Det.
Toxaphene	0.03	0.001	None Det.



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Laboratory Identification Number: 3401444956

Government Registration Date: 081484

Laboratory ID No. 11121001A

Page One of Seven

ANALYTICAL REPORT

Yang Kyung Yeol

IBEE Agricultural Union Corporation

#48-3, Wangchang-ri, Gangha-ri, Gangha-myeon, Yangpyeong-gun
Gyeonggi-do, SEOUL 476-921 South Korea

Attention: Yang Kyung Yeol

Product Identification: Ibee Honey

Samples Received : November 12, 2010

Date Completed : December 6, 2010

Analysis Requested.

Heavy metal analyses were performed according to AOAC 986.15.

The pesticide analyses performed for this report were conducted by AOAC 970.52 methods.

Nutritional Analyses: see letter

Analysis Results:

The results of this analysis are found on the attached table.

Please contact us if you have any questions regarding these results or if you require additional information.

Richard Basel, Ph.D.,
President



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December 6, 2010

Yang Kyung Yeol
IBEE Agricultural Union Corporation
#48-3, Wangchang-ri, Gangha-ri, Gangha-myeon, Yangpyeong-gun
Gyeonggi-do, SEOUL 476-921 South Korea

Dear Sir:

We have analyzed your product "Ibee Honey" for Nutrition Facts required for U.S. commerce. We performed these tests as part of the diligence for exporting your product into the U.S.A.

The nutritional analyses for were performed according to recognized U.S. Food and Drug Administration Procedures. The supplied information will allow you to comply with the NLEA requirements on your label. The applicable Association for Official Agricultural Chemists (AOAC) procedures is outlined as follows:

Fat	AOAC 963.15
Saturated Fat	AOAC 996.06
Protein	AOAC 920.87
Cholesterol	AOAC 976.26
Dietary Fiber	AOAC 985.29
Vitamin A	AOAC 970.64
Vitamin C	AOAC 967.22
Minerals	According to applicable AOAC flame emission and Atomic absorption protocols and manual.

Heavy metal analyses were performed according to AOAC 986.15.

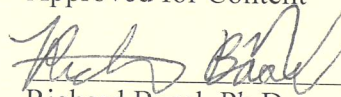
Sincerely,

Richard Basel, Ph.D.,
President

RMB/mb: Ibee Honey 120610

Note: The analyses performed for this report were conducted by AOAC 970.52 methods. These are appropriate for FDA regulations. The product is believed to be safe, judging from the above criteria of safety.

Approved for Content

 12/8/10
Richard Basel, Ph.D. Date
Laboratory Director



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Problem Solving in Microbiology, Technology, and Chemistry of Foods

CERTIFICATE OF ANALYSIS (To Comply with US FDA 21CFR109)

Yang Kyung Yeol
IBEE Agricultural Union Corporation
#48-3, , Wangchang-ri, Gangha-ri, Gangha-myeon, Yangpyeong-gun
Gyeonggi-do, SEOUL 476-921 South Korea

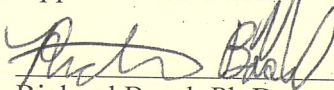
Date Received: November 12, 2010 Date Completed: December 6, 2010
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Laboratory ID No. 11121001A

Product Identification: Ibee Honey
Laboratory Identification Number: 34-1444956
Government Registration Date: 081484

PARAMETER	RESULT	LIMIT DETECTION	METHOD
Arsenic	Not Detected	0.50 mg/kg	AOAC 986.15
Barium	Not Detected	0.50 mg/kg	AOAC 953.01
Cadmium	Not Detected	0.50 mg/kg	AOAC 973.34
Chromium	Not Detected	0.50 mg/kg	AOAC 974.27
Lead	Not Detected	0.50 mg/kg	AOAC 935.50
Mercury	Not Detected	0.50 mg/kg	AOAC 971.21
Selenium	Not Detected	0.01 mg/kg	AOAC 986.15
Silver	Not Detected	0.50 mg/kg	AOAC 974.27

Note: The above analyses were performed by above AOAC procedures, which are approved for compliance with FDA food regulations. The food is believed to be safe, judging from the above criteria of safety.

Approved for Content

 12/8/10
Richard Basel, Ph.D. Date
Laboratory Director



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Problem Solving in Microbiology, Technology, and Chemistry of Foods

Laboratory ID No. 11121001A

Product Identification Ibee Honey

Laboratory Identification Number: 34-1444956

Government Registration Date: 081484

Serving Size 10 g

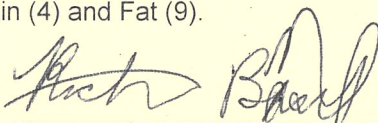
Total Calories 33.8
Calories from fat 0.0
Calories from protein 0.0
Calories from carbohydrate 33.8

	unit	/ 100 g	/ serving	100%DRV	DRV
Total Fat	g	0	0.0	65	0%
Saturated Fat	g	0	0	20	0%
Trans Fat	g	0	0.0		
Cholesterol	mg	0	0	300	0%
Sodium	mg	5	1	2400	0%
Total Carbohydrate	g	84.4	8	300	3%
Complex Carbo.	g	0	0		
Dietary Fiber	g	0.2	0	25	0%
Sugars	g	84.2	8		
Protein	g	0	-	50	0%
Vitamin A	I.U.	0	0	5000	0%
Vitamin C	mg	0	0	60	0%
Calcium	mg	0	0	1000	0%
Iron	mg	0	0	18	0%

NOTE: It is up to the client to use the data to compile the proper NUTRITION FACTS label for the product based upon packaging and FDA rules.

Calories calculated as Carbohydrate (4), Protein (4) and Fat (9).

12/8/10
Date


Richard M. Basel, Ph.D., President
Lebensmittel Consulting



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Product Identification:

Honey

Nutrition Facts

Serving Size (10\ g)

Serving Per Container

Amount Per Serving

Calories (33)

Calories from Fat(0)

%Daily Value

Total Fat 0 g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 5 mg 0%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Sugars 0g

Protein 0g 0%

Vitamin A 0% Vitamin C 0%

Calcium 0% Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs

Calories	2,000	2,500
Total Fat	Less than 65g	80g
Sat Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total carbohydrate	300g	375g
Dietary Fiber	25g	30g

Calories per gram:

Fat 9 - Carbohydrate 4 - Protein 4