



BREVILLE JUICER/BLENDER TRIALS 2013

**Client: Chris Travis
BREVILLE PTY LTD**

**Report First Issued: 13th December 2013
Report Re-issued: 24th June 2014**

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(Inorganics & Food Composition Manager)**

**This report supersedes report issued
13th December 2013**



CONTENTS

	<i>Page No.</i>
1. PROCESS SUMMARY	3
1.1 Juicer Units	3
1.2 Purchase	3
1.3 Sample Treatment	3
1.4 Testing of Samples	7
2. RESULT SUMMARY	8
APPENDIX A	12
Analytical Reports	
APPENDIX B	32
QA/QC Reports	
APPENDIX C	36
Photos	



1. PROCESS SUMMARY

1.1 Juicer Units

Four domestic juice extractors and blenders were delivered to NMI Port Melbourne from Breville. Upon receipt each unit was photographed (see Appendix C) and allocated an item number as follows;

Equipment Description	Equipment Number
Breville BJE410 Juicer	1
Hurom HU-500 Juicer	2
Vitamix 5200 Blender	3
Breville BBL910 Blender	4

Table 1 : Equipment identification numbers

1.2 Purchase

Apples, oranges, celery, carrots, kale and baby spinach were purchased from Costco Docklands and “The Fresh Fruit World” in Niddrie.

1.3 Sample Treatment

All samples were allowed to equilibrate to laboratory room temperature (20°C) and prepared according to the client’s instructions. Instructions are outlined below.

ORANGES:

4x samples of oranges to be picked randomly from the bags purchased. Whole, peeled Oranges plus a section to create a 500g sample for each test.

Process according to the following:

Vitamix 5200 Blender

1. Place whole pieces Orange (500g) into Blender.
2. Process on Speed 10 for 30 sec.

Breville BBL900 Blender

1. Place whole pieces Orange (500g) into Blender.
2. Process on Speed 10 for 30 sec.

Breville BJE820 Juicer

1. Turn unit on to Speed 3
2. Place whole Orange(s) (500g) into Juicer.

Hurom HU-500

1. Cut Orange into 6ths (to fit feed tube).
2. Turn unit on.
3. Place pieces Orange (500g) into Juicer.



CARROTS:

4x samples of carrots to be picked randomly from the bags purchased. Lightly wash carrots with distilled water.

For 2x Juicer Tests – Take whole carrots to create a 500g sample for each test.

For 2x Blender Tests – Break each carrot into half to create a 500g sample for each test.

Process according to the following:

Vitamix 5200 Blender

1. Add 500g Carrots into Blender
2. Add 500ml distilled water into Blender
3. Process on Speed 10 for 30 sec.

Breville BBL900 Blender

1. Add 500g Carrots into Blender.
2. Add 500ml distilled water into Blender
3. Process on “Liquidfy” (top speed) for 30 sec.

Breville BJE820 Juicer

1. Turn unit on to Speed 5.
2. Place whole Carrots (500g) into Juicer.

Hurom HU-500

1. Cut Carrots into halves and cut into 5cm lengths (to fit feed tube).
2. Turn unit on.
3. Place Carrot pieces (500g) into Juicer.



BABY SPINACH:

4x samples of baby spinach to be picked randomly from the containers purchased. Lightly wash the baby spinach distilled water.

For 2x Juicer Tests – Take baby spinach to create a 500g sample for each test.

For 2x Blender Tests – Take baby spinach to create a 500g sample for each test.

Process according to the following:

Vitamix 5200 Blender

1. Add 500g baby spinach into Blender
2. Add 150ml distilled water into Blender
3. Process on Speed 10 for 30 sec.

Breville BBL900 Blender

1. Add 500g baby spinach into Blender.
2. Add 150ml distilled water into Blender
3. Process on “Liquidfy” (top speed) for 30 sec.

Breville BJE820 Juicer

1. Turn unit on to Speed 5.
2. Place baby spinach (500g) into Juicer.

Hurom HU-500

1. Turn unit on.
2. Place baby spinach (500g) into Juicer.

GREEN JUICE/GREEN SMOOTHIE:

Using the recipe listed below, process these ingredients according to the instructions:

BLENDERS (Vitamix 5200 & Breville BBL910) – Green Smoothie

- 1x Orange, peeled, halved, seeded (150g).
- 1x Celery Stalk, halved (60g)
- 1x Small Carrot, halved (100g)
- 1x Green Apple, cored, quartered (100g)
- 50g Kale, spine removed.
- ½ Cup (125ml) Water

1. Place all ingredients into the Blender in the order listed above, lightly squash ingredients down and secure lid.
2. Turn machine on and increase speed to maximum.
3. Blend for 60 seconds.



JUICERS (Breville BJE410 & Hurom HU-500) – Green Juice

Breville BJE410

50g Kale.
1x Orange, peeled (150g).
1x Celery Stalk (60g)
1x Small Carrot (100g)
1x Green Apple (100g)

* Note, although the ingredient list is exactly the same as the Blenders, it will require less preparation as the Juicer is able to process whole foods. Also, no water is to be added.

1. Turn Juicer on to “Low” speed for feeding Kale into Juicer.
2. Turn Juicer on to “High” speed for remainder of ingredients.
3. Feed ingredients into the Chute in the order listed above.
4. Turn off product.

Hurom HU-500

50g Kale.
1x Orange, peeled, halved, seeded (150g).
1x Celery Stalk, halved (60g)
1x Small Carrot, cut into 2cm pieces (100g)
1x Green Apple, cored, cut into 1/8s (100g)

* Note, due to smaller Feed Chute on Hurom some of the ingredients need to be prepared as instructed above. Also, no water is to be added.

1. Turn Juicer on
2. Feed ingredients into the Chute in the order listed above.
3. Turn off product.

Analysis of post juicing/blending samples was conducted at 0, 4, 24 hours. Samples were stored at laboratory room temperature between each round of tests. Tables 2-5 summarises results for all tests conducted.



1.4 Testing of Samples

All testing of samples was conducted in accordance to methods developed by NMI and accredited to NATA requirements. The Limit of Reporting (LOR) for each of the vitamins test is as stated in Appendix B (QA/QC Report).



2. RESULT SUMMARY

Oranges

	Temperature (°C)	Vitamin C (mg/100g)	α - carotene (ug/100g)	β - Carotene (ug/100g)	Calcium (mg/Kg)	Iron (mg/Kg)	Magnesium (mg/Kg)	Potassium (mg/Kg)
Breville BJE410 Juicer 0 hours	20.0	43	<5	83	110	<2	100	1600
Breville BJE410 Juicer 4 hours	N.A	41	<5	33	91	<2	95	1500
Breville BJE410 Juicer 24 hours	N.A	41	<5	60	82	<2	87	1400
Hurom HU-500 Juicer 0 hours	20.5	41	<5	37	160	<2	100	1200
Hurom HU-500 Juicer 4 hours	N.A	39	<5	48	210	<2	100	1300
Hurom HU-500 Juicer 24 hours	N.A	40	<5	42	130	<2	99	1300
Vitamix 5200 Blender 0 hours	20.0	39	<5	89	420	<2	98	1500
Vitamix 5200 Blender 4 hours	N.A	33	<5	37	260	<2	89	1500
Vitamix 5200 Blender 24 hours	N.A	30	<5	49	290	<2	90	1400
Breville BBL910 Blender 0 hours	20.0	46	<5	44	330	<2	99	1400
Breville BBL910 Blender 4 hours	N.A	42	<5	55	340	<2	98	1400
Breville BBL910 Blender 24 hours	N.A	40	<5	42	350	<2	100	1400

Table 2: Oranges results



Carrots

	Temperature (°C)	Vitamin C (mg/100g)	α - carotene (ug/100g)	β - Carotene (ug/100g)	Calcium (mg/Kg)	Iron (mg/Kg)	Magnesium (mg/Kg)	Potassium (mg/Kg)
Breville BJE410 Juicer 0 hours	20.5	2.7	8700	8800	88	3.0	84	2500
Breville BJE410 Juicer 4 hours	N.A	1.7	8300	7900	87	2.8	83	2500
Breville BJE410 Juicer 24 hours	N.A	<1	8700	8900	87	2.2	83	2500
Hurom HU-500 Juicer 0 hours	20.9	3.3	8000	7800	240	2.9	98	2300
Hurom HU-500 Juicer 4 hours	N.A	2	8000	7600	270	2.7	100	2400
Hurom HU-500 Juicer 24 hours	N.A	<1	7900	7700	190	2.2	90	2300
Vitamix 5200 Blender 0 hours	35.0	1.6	5400	5500	230	2.3	77	1700
Vitamix 5200 Blender 4 hours	N.A	1	5200	4900	220	2.2	77	1700
Vitamix 5200 Blender 24 hours	N.A	<1	5700	5900	210	<2	75	1700
Breville BBL910 Blender 0 hours	25.9	1.7	5200	4900	220	2.5	77	1700
Breville BBL910 Blender 4 hours	N.A	1.1	5100	4400	230	2.5	78	1700
Breville BBL910 Blender 24 hours	N.A	<1	5300	5000	210	<2	74	1700

Table 3: Carrots results



Spinach

	Temperature (°C)	Vitamin C (mg/100g)	α - carotene (ug/100g)	β - Carotene (ug/100g)	Calcium (mg/Kg)	Iron (mg/Kg)	Magnesium (mg/Kg)	Potassium (mg/Kg)
Breville BJE410 Juicer 0 hours	22.1	6.6	<5	2600	250	17	690	4900
Breville BJE410 Juicer 4 hours	N.A	4.1	<5	930	320	17	740	4900
Breville BJE410 Juicer 24 hours	N.A	<1	<5	2200	260	16	710	5100
Hurom HU-500 Juicer 0 hours	22.2	4.8	<5	2300	320	16	730	4900
Hurom HU-500 Juicer 4 hours	N.A	2.4	<5	990	350	16	680	4900
Hurom HU-500 Juicer 24 hours	N.A	<1	<5	1700	300	16	710	5100
Vitamix 5200 Blender 0 hours	25.8	2.5	<5	1500	300	9.7	490	3200
Vitamix 5200 Blender 4 hours	N.A	1.7	<5	1000	330	9.8	490	3300
Vitamix 5200 Blender 24 hours	N.A	<1	<5	1600	280	9.1	490	3400
Breville BBL910 Blender 0 hours	24.7	3.3	<5	1800	420	10	550	3600
Breville BBL910 Blender 4 hours	N.A	1.9	<5	1100	410	11	540	3500
Breville BBL910 Blender 24 hours	N.A	<1	<5	1600	330	10	510	3600

Table 4: Spinach results



Green Juice/Green Smoothie

	Temperature (°C)	Vitamin C (mg/100g)	α - carotene (ug/100g)	β - Carotene (ug/100g)	Calcium (mg/Kg)	Iron (mg/Kg)	Magnesium (mg/Kg)	Potassium (mg/Kg)
Breville BJE410 Juicer 0 hours	22.6	15	1900	2300	290	<2	110	2000
Breville BJE410 Juicer 4 hours	N.A	3.8	1100	1200	290	<2	110	1900
Breville BJE410 Juicer 24 hours	N.A	<1	1600	1800	300	2.1	110	2000
Hurom HU-500 Juicer 0 hours	23.2	16	1200	1300	400	<2	120	2100
Hurom HU-500 Juicer 4 hours	N.A	6.6	960	1000	400	<2	120	2100
Hurom HU-500 Juicer 24 hours	N.A	<1	750	800	440	<2	120	2100
Vitamix 5200 Blender 0 hours	28.0	6.2	1100	1100	390	<2	110	1300
Vitamix 5200 Blender 4 hours	N.A	2.2	950	1100	410	<2	120	1400
Vitamix 5200 Blender 24 hours	N.A	<1	1000	1000	440	<2	120	1500
Breville BBL910 Blender 0 hours	26.9	7.7	1000	1100	410	<2	120	1600
Breville BBL910 Blender 4 hours	N.A	2.6	1100	1100	420	<2	120	1600
Breville BBL910 Blender 24 hours	N.A	<1	1100	1000	450	<2	120	1700

Table 5: Green Juice/Green Smoothie results



APPENDIX A

Results Reports



REPORT OF ANALYSIS

Client : BREVILLE PTY LTD PORT AIR INDUSTRIAL ESTATE BUILDING 2 / 1 A HALE STREET BOTANY NSW 2019	Job No. : BREV01/131119 Quote No. : QT-01283 Order No. : Date Sampled : Date Received : 19-NOV-2013 Sampled By : CLIENT
Attention : Chris Travis	Phone : (03) 9644 4849
Project Name :	
Your Client Services Manager : Tim Stobaus	

Lab Reg No.	Sample Ref	Sample Description
V13/027616	5	Breville BJE410 Juicer - Oranges + 4 hours
V13/027617	6	Hurom HU-500 Juicer - Oranges + 4 hours
V13/027618	7	Vitamix 5200 Blender - Oranges + 4 hours
V13/027619	8	Breville BBL910 Blender - Oranges + 4 hours

Lab Reg No.		V13/027616	V13/027617	V13/027618	V13/027619	
Sample Reference	Units	5	6	7	8	Method
Trace Elements						
Calcium	mg/kg	91	210	260	340	VL247
Iron	mg/kg	< 2	< 2	< 2	< 2	VL247
Magnesium	mg/kg	95	100	89	98	VL247
Potassium	mg/kg	1500	1300	1500	1400	VL247

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Lab Reg No.		V13/027616	V13/027617	V13/027618	V13/027619	
Sample Reference	Units	5	6	7	8	Method
Vitamins						
alpha-Carotene	ug/100g	< 5	< 5	< 5	< 5	VL292
Ascorbic Acid	mg/100g	41	39	33	42	VL301
beta-Carotene	ug/100g	33	48	37	55	VL292

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REPORT OF ANALYSIS

Page: 2 of 11

Report No. RN1000923

Client : BREVILLE PTY LTD PORT AIR INDUSTRIAL ESTATE BUILDING 2 / 1 A HALE STREET BOTANY NSW 2019 Attention : Chris Travis Project Name : Your Client Services Manager : Tim Stobaus	Job No. : BREV01/131119 Quote No. : QT-01283 Order No. : Date Sampled : Date Received : 19-NOV-2013 Sampled By : CLIENT Phone : (03) 9644 4849
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Lab Reg No.	Sample Ref	Sample Description
V13/027620	9	Breville BJE410 Juicer - Oranges + 24 hours
V13/027621	10	Hurom HU-500 Juicer - Oranges + 24 hours
V13/027622	11	Vitamix 5200 Blender - Oranges + 24 hours
V13/027623	12	Breville BBL910 Blender - Oranges + 24 hours

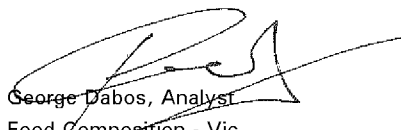
Lab Reg No.		V13/027620	V13/027621	V13/027622	V13/027623	
Sample Reference	Units	9	10	11	12	Method
Trace Elements						
Calcium	mg/kg	82	130	290	350	VL247
Iron	mg/kg	< 2	< 2	< 2	< 2	VL247
Magnesium	mg/kg	87	99	90	100	VL247
Potassium	mg/kg	1400	1300	1400	1400	VL247



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Lab Reg No.		V13/027620	V13/027621	V13/027622	V13/027623	
Sample Reference	Units	9	10	11	12	Method
Vitamins						
alpha-Carotene	ug/100g	< 5	< 5	< 5	< 5	VL292
Ascorbic Acid	mg/100g	41	40	30	40	VL301
beta-Carotene	ug/100g	60	42	49	42	VL292



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REPORT OF ANALYSIS

Page: 3 of 11

Report No. RN1000923

Client : BREVILLE PTY LTD PORT AIR INDUSTRIAL ESTATE BUILDING 2 / 1 A HALE STREET BOTANY NSW 2019 Attention : Chris Travis Project Name : Your Client Services Manager : Tim Stobaus	Job No. : BREV01/131119 Quote No. : QT-01283 Order No. : Date Sampled : Date Received : 19-NOV-2013 Sampled By : CLIENT Phone : (03) 9644 4849
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Lab Reg No.	Sample Ref	Sample Description
V13/027628	17	Breville BJE410 Juicer - Carrots + 4 hours
V13/027629	18	Hurom HU-500 Juicer - Carrots + 4 hours
V13/027630	19	Vitamix 5200 Blender - Carrots + 4 hours
V13/027631	20	Breville BBL910 Blender - Carrots + 4 hours

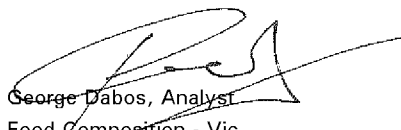
Lab Reg No.		V13/027628	V13/027629	V13/027630	V13/027631	
Sample Reference	Units	17	18	19	20	Method
Trace Elements						
Calcium	mg/kg	87	270	220	230	VL247
Iron	mg/kg	2.8	2.7	2.2	2.5	VL247
Magnesium	mg/kg	83	100	77	78	VL247
Potassium	mg/kg	2500	2400	1700	1700	VL247



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Lab Reg No.		V13/027628	V13/027629	V13/027630	V13/027631	
Sample Reference	Units	17	18	19	20	Method
Vitamins						
alpha-Carotene	ug/100g	8300	8000	5200	5100	VL292
Ascorbic Acid	mg/100g	1.7	2.0	1.0	1.1	VL301
beta-Carotene	ug/100g	7900	7600	4900	4400	VL292



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REPORT OF ANALYSIS

Page: 4 of 11

Report No. RN1000923

Client : BREVILLE PTY LTD PORT AIR INDUSTRIAL ESTATE BUILDING 2 / 1 A HALE STREET BOTANY NSW 2019 Attention : Chris Travis Project Name : Your Client Services Manager : Tim Stobaus	Job No. : BREV01/131119 Quote No. : QT-01283 Order No. : Date Sampled : Date Received : 19-NOV-2013 Sampled By : CLIENT Phone : (03) 9644 4849
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Lab Reg No.	Sample Ref	Sample Description
V13/027632	21	Breville BJE410 Juicer - Carrots + 24 hours
V13/027633	22	Hurom HU-500 Juicer - Carrots + 24 hours
V13/027634	23	Vitamix 5200 Blender - Carrots + 24 hours
V13/027635	24	Breville BBL910 Blender - Carrots + 24 hours

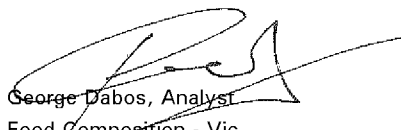
Lab Reg No.		V13/027632	V13/027633	V13/027634	V13/027635	
Sample Reference	Units	21	22	23	24	Method
Trace Elements						
Calcium	mg/kg	87	190	210	210	VL247
Iron	mg/kg	2.2	2.2	< 2	< 2	VL247
Magnesium	mg/kg	83	90	75	74	VL247
Potassium	mg/kg	2500	2300	1700	1700	VL247



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Lab Reg No.		V13/027632	V13/027633	V13/027634	V13/027635	
Sample Reference	Units	21	22	23	24	Method
Vitamins						
alpha-Carotene	ug/100g	8700	7900	5700	5300	VL292
Ascorbic Acid	mg/100g	< 1	< 1	< 1	< 1	VL301
beta-Carotene	ug/100g	8900	7700	5900	5000	VL292



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6-DEC-2013

REPORT OF ANALYSIS

Page: 5 of 11

Report No. RN1000923

Client : BREVILLE PTY LTD PORT AIR INDUSTRIAL ESTATE BUILDING 2 / 1 A HALE STREET BOTANY NSW 2019 Attention : Chris Travis Project Name : Your Client Services Manager : Tim Stobaus	Job No. : BREV01/131119 Quote No. : QT-01283 Order No. : Date Sampled : Date Received : 19-NOV-2013 Sampled By : CLIENT Phone : (03) 9644 4849
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Lab Reg No.	Sample Ref	Sample Description
V13/027640	29	Breville BJE410 Juicer - Baby Spinach + 4 hours
V13/027641	30	Hurom HU-500 Juicer - Baby Spinach + 4 hours
V13/027642	31	Vitamix 5200 Blender - Baby Spinach + 4 hours
V13/027643	32	Breville BBL910 Blender - Baby Spinach + 4 hours

Lab Reg No.		V13/027640	V13/027641	V13/027642	V13/027643	
Sample Reference	Units	29	30	31	32	Method
Trace Elements						
Calcium	mg/kg	320	350	330	410	VL247
Iron	mg/kg	17	16	9.8	11	VL247
Magnesium	mg/kg	740	680	490	540	VL247
Potassium	mg/kg	4900	4900	3300	3500	VL247



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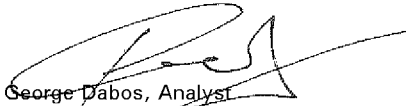
Lab Reg No.		V13/027640	V13/027641	V13/027642	V13/027643	
Sample Reference	Units	29	30	31	32	Method
Vitamins						
alpha-Carotene	ug/100g	< 5	< 5	< 5	< 5	VL292
Ascorbic Acid	mg/100g	4.1	2.4	1.7	1.9	VL301
beta-Carotene	ug/100g	930	990	1000	1100	VL292

REPORT OF ANALYSIS

Page: 6 of 11

Report No. RN1000923

Lab Reg No.		V13/027640	V13/027641	V13/027642	V13/027643	
Sample Reference	Units	29	30	31	32	Method



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6-DEC-2013

REPORT OF ANALYSIS

Page: 7 of 11

Report No. RN1000923

Client : BREVILLE PTY LTD PORT AIR INDUSTRIAL ESTATE BUILDING 2 / 1 A HALE STREET BOTANY NSW 2019 Attention : Chris Travis Project Name : Your Client Services Manager : Tim Stobaus	Job No. : BREV01/131119 Quote No. : QT-01283 Order No. : Date Sampled : Date Received : 19-NOV-2013 Sampled By : CLIENT Phone : (03) 9644 4849
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Lab Reg No.	Sample Ref	Sample Description
V13/027644	33	Breville BJE410 Juicer - Baby Spinach + 24 hours
V13/027645	34	Hurom HU-500 Juicer - Baby Spinach + 24 hours
V13/027646	35	Vitamix 5200 Blender - Baby Spinach + 24 hours
V13/027647	36	Breville BBL910 Blender - Baby Spinach + 24 hours

Lab Reg No.		V13/027644	V13/027645	V13/027646	V13/027647	
Sample Reference	Units	33	34	35	36	Method
Trace Elements						
Calcium	mg/kg	260	300	280	330	VL247
Iron	mg/kg	16	16	9.1	10	VL247
Magnesium	mg/kg	710	710	490	510	VL247
Potassium	mg/kg	5100	5100	3400	3600	VL247



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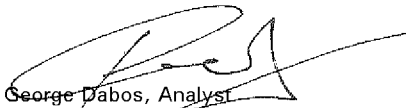
Lab Reg No.		V13/027644	V13/027645	V13/027646	V13/027647	
Sample Reference	Units	33	34	35	36	Method
Vitamins						
alpha-Carotene	ug/100g	< 5	< 5	< 5	< 5	VL292
Ascorbic Acid	mg/100g	< 1	< 1	< 1	< 1	VL301
beta-Carotene	ug/100g	2200	1700	1600	1600	VL292

REPORT OF ANALYSIS

Page: 8 of 11

Report No. RN1000923

Lab Reg No.		V13/027644	V13/027645	V13/027646	V13/027647	
Sample Reference	Units	33	34	35	36	Method



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6-DEC-2013

REPORT OF ANALYSIS

Page: 9 of 11

Report No. RN1000923

Client : BREVILLE PTY LTD PORT AIR INDUSTRIAL ESTATE BUILDING 2 / 1 A HALE STREET BOTANY NSW 2019 Attention : Chris Travis Project Name : Your Client Services Manager : Tim Stobaus	Job No. : BREV01/131119 Quote No. : QT-01283 Order No. : Date Sampled : Date Received : 19-NOV-2013 Sampled By : CLIENT Phone : (03) 9644 4849
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Lab Reg No.	Sample Ref	Sample Description
V13/027652	41	Breville BJE410 Juicer - Smoothie + 4 hours
V13/027653	42	Hurom HU-500 Juicer - Smoothie + 4 hours
V13/027654	43	Vitamix 5200 Blender - Smoothie + 4 hours
V13/027655	44	Breville BBL910 Blender - Smoothie + 4 hours

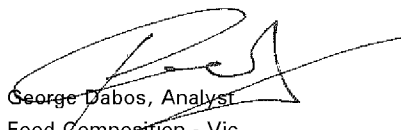
Lab Reg No.		V13/027652	V13/027653	V13/027654	V13/027655	
Sample Reference	Units	41	42	43	44	Method
Trace Elements						
Calcium	mg/kg	290	400	410	420	VL247
Iron	mg/kg	< 2	< 2	< 2	< 2	VL247
Magnesium	mg/kg	110	120	120	120	VL247
Potassium	mg/kg	1900	2100	1400	1600	VL247



Paul Adorno, Section Manager
Inorganics - Vic

6-DEC-2013

Lab Reg No.		V13/027652	V13/027653	V13/027654	V13/027655	
Sample Reference	Units	41	42	43	44	Method
Vitamins						
alpha-Carotene	ug/100g	1100	960	950	1100	VL292
Ascorbic Acid	mg/100g	3.8	6.6	2.2	2.6	VL301
beta-Carotene	ug/100g	1200	1000	1100	1100	VL292



George Dabos, Analyst
Food Composition - Vic

6-DEC-2013

REPORT OF ANALYSIS

Page: 10 of 11
Report No. RN1000923

Client : BREVILLE PTY LTD PORT AIR INDUSTRIAL ESTATE BUILDING 2 / 1 A HALE STREET BOTANY NSW 2019 Attention : Chris Travis Project Name : Your Client Services Manager : Tim Stobaus	Job No. : BREV01/131119 Quote No. : QT-01283 Order No. : Date Sampled : Date Received : 19-NOV-2013 Sampled By : CLIENT Phone : (03) 9644 4849
--	---

Lab Reg No.	Sample Ref	Sample Description
V13/027656	45	Breville BJE410 Juicer - Smoothie + 24 hours
V13/027657	46	Hurom HU-500 Juicer - Smoothie + 24 hours
V13/027658	47	Vitamix 5200 Blender - Smoothie + 24 hours
V13/027659	48	Breville BBL910 Blender - Smoothie + 24 hours

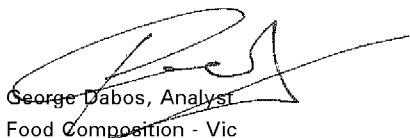
Lab Reg No.		V13/027656	V13/027657	V13/027658	V13/027659	
Sample Reference	Units	45	46	47	48	Method
Trace Elements						
Calcium	mg/kg	300	440	440	450	VL247
Iron	mg/kg	2.1	< 2	< 2	< 2	VL247
Magnesium	mg/kg	110	120	120	120	VL247
Potassium	mg/kg	2000	2100	1500	1700	VL247



Paul Adorno, Section Manager
Inorganics - Vic

6-DEC-2013

Lab Reg No.		V13/027656	V13/027657	V13/027658	V13/027659	
Sample Reference	Units	45	46	47	48	Method
Vitamins						
alpha-Carotene	ug/100g	1600	750	1000	1100	VL292
Ascorbic Acid	mg/100g	< 1	< 1	< 1	< 1	VL301
beta-Carotene	ug/100g	1800	800	1000	1000	VL292



George Dabos, Analyst
Food Composition - Vic

6-DEC-2013

REPORT OF ANALYSIS

Page: 11 of 11
Report No. RN1000923

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REPORT OF ANALYSIS

Client : BREVILLE PTY LTD PORT AIR INDUSTRIAL ESTATE BUILDING 2 / 1 A HALE STREET BOTANY NSW 2019	Job No. : BREV01/131119 Quote No. : QT-01283 Order No. : Date Sampled : Date Received : 19-NOV-2013 Sampled By : CLIENT
Attention : Chris Travis Project Name : Your Client Services Manager : Tim Stobaus	Phone : (03) 9644 4849

Lab Reg No.	Sample Ref	Sample Description
V13/027614	3	Vitamin 5200 Blender - Oranges + 0 hours
V13/027615	4	Breville BBL910 Blender - Oranges + 0 hours
V13/027626	15	Vitamix 5200 Blender - Carrots + 0 hours
V13/027627	16	Breville BBL910 Blender - Carrots + 0 hours

Lab Reg No.		V13/027614	V13/027615	V13/027626	V13/027627	
Sample Reference	Units	3	4	15	16	Method
Trace Elements						
Calcium	mg/kg	420	330	230	220	VL247
Iron	mg/kg	< 2	< 2	2.3	2.5	VL247
Magnesium	mg/kg	98	99	77	77	VL247
Potassium	mg/kg	1500	1400	1700	1700	VL247

Paul Adorno, Section Manager
Inorganics - Vic

6-DEC-2013

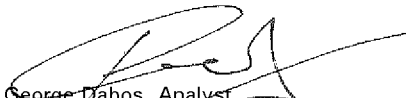
Lab Reg No.		V13/027614	V13/027615	V13/027626	V13/027627	
Sample Reference	Units	3	4	15	16	Method
Vitamins						
alpha-Carotene	ug/100g	< 5	< 5	5400	5200	VL292
Ascorbic Acid	mg/100g	39	46	1.6	1.7	VL301
beta-Carotene	ug/100g	89	44	5500	4900	VL292
Miscellaneous						
Temperature	deg C	20.0	20.0	35.0	25.9	


REPORT OF ANALYSIS

Page: 2 of 4

Report No. RN1000924

Lab Reg No.		V13/027614	V13/027615	V13/027626	V13/027627	
Sample Reference	Units	3	4	15	16	Method


George Dabos, Analyst
Food Composition - Vic


Paul Adorno, Section Manager
Food Composition - Vic

6-DEC-2013

REPORT OF ANALYSIS

Page: 3 of 4

Report No. RN1000924

Client : BREVILLE PTY LTD PORT AIR INDUSTRIAL ESTATE BUILDING 2 / 1 A HALE STREET BOTANY NSW 2019 Attention : Chris Travis Project Name : Your Client Services Manager : Tim Stobaus	Job No. : BREV01/131119 Quote No. : QT-01283 Order No. : Date Sampled : Date Received : 19-NOV-2013 Sampled By : CLIENT Phone : (03) 9644 4849
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Lab Reg No.	Sample Ref	Sample Description
V13/027638	27	Vitamix 5200 Blender - Baby Spinach + 0 hours
V13/027639	28	Breville BBL910 Blender - Baby Spinach + 0 hours
V13/027650	39	Vitamix 5200 Blender - Smoothie + 0 hours
V13/027651	40	Breville BBL910 Blender - Smoothie + 0 hours

Lab Reg No.		V13/027638	V13/027639	V13/027650	V13/027651	
Sample Reference	Units	27	28	39	40	Method
Trace Elements						
Calcium	mg/kg	300	420	390	410	VL247
Iron	mg/kg	9.7	10	< 2	< 2	VL247
Magnesium	mg/kg	490	550	110	120	VL247
Potassium	mg/kg	3200	3600	1300	1600	VL247



Paul Adorno, Section Manager
Inorganics - Vic

6-DEC-2013

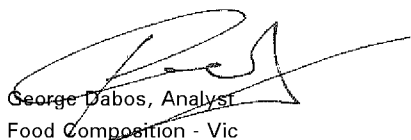
Lab Reg No.		V13/027638	V13/027639	V13/027650	V13/027651	
Sample Reference	Units	27	28	39	40	Method
Vitamins						
alpha-Carotene	ug/100g	< 5	< 5	1100	1000	VL292
Ascorbic Acid	mg/100g	2.5	3.3	6.2	7.7	VL301
beta-Carotene	ug/100g	1500	1800	1100	1100	VL292
Miscellaneous						
Temperature	deg C	25.8	24.7	28.0	26.9	

REPORT OF ANALYSIS

Page: 4 of 4

Report No. RN1000924

Lab Reg No.		V13/027638	V13/027639	V13/027650	V13/027651	
Sample Reference		27	28	39	40	
	Units					Method


George Dabos, Analyst
Food Composition - Vic


Paul Adorno, Section Manager
Food Composition - Vic

6-DEC-2013

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REPORT OF ANALYSIS

Client : BREVILLE PTY LTD PORT AIR INDUSTRIAL ESTATE BUILDING 2 / 1 A HALE STREET BOTANY NSW 2019	Job No. : BREV01/131119 Quote No. : QT-01283 Order No. : Date Sampled : Date Received : 19-NOV-2013 Sampled By : CLIENT
Attention : Chris Travis Project Name : Your Client Services Manager : Tim Stobaus	Phone : (03) 9644 4849

Lab Reg No.	Sample Ref	Sample Description
V13/027612	1	Breville BJE410 Juicer - Oranges + 0 hours
V13/027613	2	Hurom HU-500 Juicer - Oranges + 0 hours
V13/027624	13	Breville BJE410 Juicer - Carrots + 0 hours
V13/027625	14	Hurom HU-500 Juicer - Carrots + 0 hours

Lab Reg No.		V13/027612	V13/027613	V13/027624	V13/027625	
Sample Reference	Units	1	2	13	14	Method
Trace Elements						
Calcium	mg/kg	110	160	88	240	VL247
Iron	mg/kg	< 2	< 2	3.0	2.9	VL247
Magnesium	mg/kg	100	100	84	98	VL247
Potassium	mg/kg	1600	1200	2500	2300	VL247

Paul Adorno, Section Manager
Inorganics - Vic

6-DEC-2013

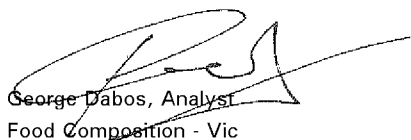
Lab Reg No.		V13/027612	V13/027613	V13/027624	V13/027625	
Sample Reference	Units	1	2	13	14	Method
Vitamins						
alpha-Carotene	ug/100g	< 5	< 5	8700	8000	VL292
Ascorbic Acid	mg/100g	43	41	2.7	3.3	VL301
beta-Carotene	ug/100g	83	37	8800	7800	VL292
Miscellaneous						
Temperature	deg C	20.0	20.5	20.5	20.9	
Yield	% m/m	44.0	60.4	42.6	34.0	

REPORT OF ANALYSIS

Page: 2 of 4

Report No. RN1000926

Lab Reg No.		V13/027612	V13/027613	V13/027624	V13/027625	
Sample Reference	Units	1	2	13	14	Method


George Dabos, Analyst
Food Composition - Vic


Paul Adorno, Section Manager
Food Composition - Vic

6-DEC-2013

REPORT OF ANALYSIS

Page: 3 of 4
Report No. RN1000926

Client : BREVILLE PTY LTD PORT AIR INDUSTRIAL ESTATE BUILDING 2 / 1 A HALE STREET BOTANY NSW 2019 Attention : Chris Travis Project Name : Your Client Services Manager : Tim Stobaus	Job No. : BREV01/131119 Quote No. : QT-01283 Order No. : Date Sampled : Date Received : 19-NOV-2013 Sampled By : CLIENT Phone : (03) 9644 4849
--	---

Lab Reg No.	Sample Ref	Sample Description
V13/027636	25	Breville BJE410 Juicer - Baby Spinach + 0 hours
V13/027637	26	Hurom HU-500 Juicer - Baby Spinach + 0 hours
V13/027648	37	Breville BJE410 Juicer - Smoothie + 0 hours
V13/027649	38	Hurom HU-500 Juicer - Smoothie + 0 hours

Lab Reg No.		V13/027636	V13/027637	V13/027648	V13/027649	
Sample Reference	Units	25	26	37	38	Method
Trace Elements						
Calcium	mg/kg	250	320	290	400	VL247
Iron	mg/kg	17	16	< 2	< 2	VL247
Magnesium	mg/kg	690	730	110	120	VL247
Potassium	mg/kg	4900	4900	2000	2100	VL247



Paul Adorno, Section Manager
Inorganics - Vic

6-DEC-2013

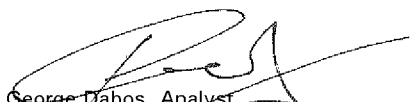
Lab Reg No.		V13/027636	V13/027637	V13/027648	V13/027649	
Sample Reference	Units	25	26	37	38	Method
Vitamins						
alpha-Carotene	ug/100g	< 5	< 5	1900	1200	VL292
Ascorbic Acid	mg/100g	6.6	4.8	15	16	VL301
beta-Carotene	ug/100g	2600	2300	2300	1300	VL292
Miscellaneous						
Temperature	deg C	22.1	22.2	22.6	23.2	
Yield	% m/m	46.3	64.8	54.1	61.4	

REPORT OF ANALYSIS

Page: 4 of 4

Report No. RN1000926

Lab Reg No.		V13/027636	V13/027637	V13/027648	V13/027649	
Sample Reference	Units	25	26	37	38	Method


George Dabos, Analyst
Food Composition - Vic


Paul Adorno, Section Manager
Food Composition - Vic

6-DEC-2013

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APPENDIX B

QA/QC Reports



QUALITY ASSURANCE REPORT

Sample Matrix: Food

Client: BREVILLE PTY LTD

NMI Job No: BREV01/131119

Analyte	Units	LOR	Blank	V13/027628	V13/027628	Mean	%RPD	V13/027628	srm Agal 6
				Replicate 1	Replicate 2			Spike Recovery	%Recovery
Calcium	mg/kg	5	<5	87	86	87	1	103	104
Iron	mg/kg	2	<2	2.7	2.8	2.8	3	109	106
Magnesium	mg/kg	5	<5	83	83	83	0	104	100
Potassium	mg/kg	10	<10	2400	2500	2500	4	92	97

Analyte	Units	LOR	Blank	V13/027640	V13/027640	Mean	%RPD	V13/027640	srm Agal 6
				Replicate 1	Replicate 2			Spike Recovery	%Recovery
Calcium	mg/kg	5	<5	320	320	320	0	92	104
Iron	mg/kg	2	<2	17	17	17	0	108	106
Magnesium	mg/kg	5	<5	750	720	740	4	92	100
Potassium	mg/kg	10	<10	4800	5000	4900	8	89	97

Analyte	Units	LOR	Blank	V13/027612	V13/027612	Mean	%RPD	V13/027612	srm Agal 6
				Replicate 1	Replicate 2			Spike Recovery	%Recovery
Calcium	mg/kg	5	<5	100	110	110	9	100	103
Iron	mg/kg	2	<2	<2	<2	<2	0	111	108
Magnesium	mg/kg	5	<5	93	110	100	16	105	100
Potassium	mg/kg	10	<10	1500	1800	1600	18	88	98

Analyte	Units	LOR	Blank	V13/027624	V13/027624	Mean	%RPD	V13/027624	srm Agal 6
				Replicate 1	Replicate 2			Spike Recovery	%Recovery
Calcium	mg/kg	5	<5	90	87	88	3	101	103
Iron	mg/kg	2	<2	3.1	2.9	3.0	6	110	108
Magnesium	mg/kg	5	<5	85	83	84	2	105	100
Potassium	mg/kg	10	<10	2500	2500	2500	0	92	98

Analyte	Units	LOR	Blank	V13/027636	V13/027636	Mean	%RPD	V13/027636	srm Agal 6
				Replicate 1	Replicate 2			Spike Recovery	%Recovery
Calcium	mg/kg	5	<5	250	240	250	4	108	103
Iron	mg/kg	2	<2	17	17	17	0	111	108
Magnesium	mg/kg	5	<5	680	690	690	1	110	100
Potassium	mg/kg	10	<10	4800	5100	4900	4	106	98



Analyte	Units	LOR	Blank	V13/027656 Replicate 1	V13/027656 Replicate 2	Mean	%RPD	V13/027656 Spike Recovery	srm Agal 6 %Recovery
Calcium	mg/kg	5	<5	300	300	300	0	103	96
Iron	mg/kg	2	<2	2.2	2.0	2.1	9	109	97
Magnesium	mg/kg	5	<5	110	110	110	0	104	93
Potassium	mg/kg	10	<10	2000	2000	2000	0	91	91

Acceptable recovery is 80 -120%.
Acceptable RPD's on duplicates is:
24% with results >20 times MDL
38% with results <20 times MDL
LOR: Limit of Reporting.
RPD: Relative Percent Difference.
'-': Not Available
NA: Not Applicable

Signed:

Paul Adorno
Inorganics, Vic.
9/12/2013

Date:

THIS REPORT SHALL NOT BE REPRODUCED EXCEPT IN FULL



QUALITY ASSURANCE REPORT

Matrix: Fruit & Vegetable

Client: BREVILLE PTY LTD

NMI Job No: BREV01/131119

Vitamin C

LRN	Units	LOR	Replicate 1	Replicate 2	Mean	%RPD	Sample %Recover	Control %Recovery
FAPAS 2175	mg/100g	1	31.4	33.0	32.2	5.0	--	100
V13/027613	mg/100g	1	40.7	40.8	40.75	0.2	89	--
V13/027617	mg/100g	1	39.4	39.8	39.6	1.0	94	--
FAPAS 2175	mg/100g	1	32.9	30.5	31.7	7.6	--	98
V13/027621	mg/100g	1	40.2	38.6	39.4	4.1	101	--
V13/027651	mg/100g	1	7.7	7.7	7.7	0.0	97	--
V13/027655	mg/100g	1	2.6	2.7	2.65	3.8	103	--
V13/027655	mg/100g	1	<1	<1	<1	--	104	--

FAPAS 2175 assigned value 32.2 mg/100g (after six duplicate determinations).

Beta-Carotene

LRN	Units	LOR	Replicate 1	Replicate 2	Mean	%RPD	Sample %Recover
V13/027612	ug/100g	5	82	86	84	4.8	108
V13/027616	ug/100g	5	33	36	34.5	8.7	103
V13/027620	ug/100g	5	55	64	59.5	15.1	103
V13/027648	ug/100g	5	2330	2341	2335	0.5	85
V13/027652	ug/100g	5	1200	1210	1205	0.8	97

There is no control material for Beta-Carotene analysis.

Acceptable recovery is 80-120% for most analytes.

Acceptable RPD's on duplicates is $\leq 10\%$ with results >10 times LOR for most analytes.

LOR: Limit of Reporting.

RPD: Relative Percent Difference.

'--': Not Available

NA: Not Applicable

Signed:

Paul Adorno
Food Composition, Vic.

Date:

9/12/2013

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APPENDIX C

Photos



Photo 1: Breville BJE410 Juicer (Juicer No.1)



Photo 2: Hurom HU-500 Juicer(Juicer No.2)

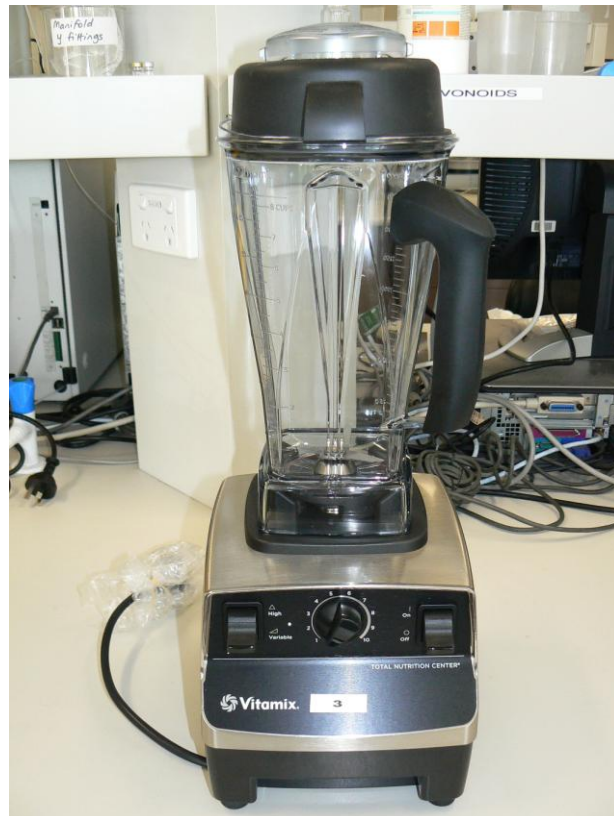


Photo 3: Vitamix 5200 Blender (Blender No.3)



Photo 4: Breville BBL910 Blender (Blender No.4)



Photo 5: Celery



Photo 6: Carrots



Photo 7: Oranges



Photo 8: Spinach



Photo 9: Apples



Photo 10: Kale



Photo 11: Smoothie Ingredients