

**Australian and New Zealand
Full Cream Milk Powder**

Reports of Analysis

TEST REPORT: S08CHM05696-JL

Date: 23 OCT 2008

Tel: +65 68851303 Fax: +65 67784301

Client's Ref: GMT/F/L/13542/08
(dated 13 Oct 2008)

Email: Xinping.HOU@tuv-sud-psb.sg



PSB Singapore

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The terms and conditions governing the issue of this report are set out as attached within this report.

SUBJECT

Analysis of Milk Powder

CLIENT

New Zealand Dairy Products Bangladesh Ltd
House # SE-4 (3rd Floor)
Road # 137, Gulshan-1
Dhaka 1212,
Bangladesh

Attn : Mr Samsul Alam Mallick
(Managing Director)

SAMPLE SUBMISSION DATE

20 Oct 2008

DESCRIPTION OF SAMPLE

3 packets of Milk Powder labelled as :

- 1) Brand Name : Diploma full cream milk powder
Batch No. : A 32528
Production Date : 08 Sep 2008
Expiry Date : 08 Sep 2009
- 2) Brand Name : Red Cow full cream milk powder
Batch No. : B 31528
Production Date : 31 May 2008
Expiry Date : 31 May 2009
- 3) Brand Name : Anlene non fat milk powder
Batch No. : B 21848
Production Date : 02 Jul 2008
Expiry Date : 02 Jul 2009

METHOD OF TEST

Melamine GC-MS (TTS-CHM-TM-101/04)



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Laboratory:
TÜV SÜD PSB Pte. Ltd.
Testing Services
No.1 Science Park Drive
Singapore 118221

Phone : +65-6885 1333
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TUV[®]

Page 1 of 3

This report is meant for technical studies and shall not be used as evidence in court litigation.

TEST REPORT: S08CHM05696-JL
23 OCT 2008



PSB Singapore

RESULTS

| Sample Description | Melamine ppm (mg/kg) |
|--------------------|-------------------------|
| 1) Diploma | Not Detected |
| 2) Red Cow | Not Detected |
| 3) Anlene | Not Detected |

Note : Limit of Detection for Melamine is 1 ppm (mg/kg).

A handwritten signature in black ink, appearing to be 'L' followed by a flourish.

MS JOANNA LIM SIEW LAN
TECHNICAL EXECUTIVE

A handwritten signature in black ink, appearing to be 'Hou Xinp' followed by a flourish.

for DR HOU XINPING
ASSISTANT VICE PRESIDENT
FOOD & PHARMACEUTICAL TESTING
CHEMICAL & MATERIALS

TEST REPORT: S08CHM05696-JL
23 OCT 2008



PSB Singapore

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January 2008

LABORATORY REPORT
on
FULL CREAM MILK POWDER

Date: 28/10/2008
Our Ref: DTS0834946
Report No: 131100
Final

FOR: M G CO-OP - KOROIT

Sarah Shanahan

PO BOX 21
KOROIT VIC 3282

COPY: M G Co-op - Head Office

John O'Regan

COPY: M G Co-op - Head Office

Coreena Lazaro

Date received: 22/10/2008

Order Number: K3480

Origin:

No of samples: 3

Code/Ref: (IFCMP VIT 25kg 3380) BATCHES
071125K1IV & 071126K1IV

Package Type:

| TEST | RESULTS | METHOD |
|--|-------------------------|---------------|
| 22OCT08/1004890 Client ID: (IFCMP VIT 25kg 3380) BATCHES 071125K1IV CODE: KIV25NOV07W1 | | |
| Melamine by LC/MS/MS | Negative (LOD 1 mg/kg) | SUBC 26 08.08 |
| Cyanuric Acid by LC/MS/MS | Negative (LOD 1 mg/kg) | SUBC 26 08.08 |
| 22OCT08/1004891 Client ID: (IFCMP VIT 25kg 3380) BATCHES 071126K1IV CODE: KIV26NOV07W1 | | |
| Melamine by LC/MS/MS | Negative (LOD 1 mg/kg) | SUBC 26 08.08 |
| Cyanuric Acid by LC/MS/MS | Negative (LOD 1 mg/kg) | SUBC 26 08.08 |

REF. No.1702



Shane Nolan
Technical Manager

LABORATORY REPORT
on
FULL CREAM MILK POWDER

Date: 28/10/2008
Our Ref: DTS0834697
Report No: 131198
Final

FOR: M G CO-OP - ROCHESTER

Ms Elaine Lees

MACKAY STREET
ROCHESTER VIC 3561

COPY: M G Co-op - Head Office
COPY: M G Co-op - Head Office

John O'Regan
Coreena Lazaro

Date received: 21/10/2008
Origin:
Code/Ref: FULL CREAM MILK POWDER 25kg
MATERIAL #1600242 BATCH #:
071014R4PF LOT CODE:
RPF14OCT07J4

Order Number: R3232
No of samples: 1
Package Type:

| TEST | RESULTS | METHOD N |
|---------------------------|---|---------------|
| 21OCT08/1002368 | | |
| Client ID: | FULL CREAM MILK POWDER 25kg MATERIAL #1600242 BATCH #: 071014R4PF LOT CODE: RPF14OCT07J4 | |
| Melamine by LC/MS/MS | Negative (LOD 1.0 mg/Kg) | SUBC 26 08.08 |
| Cyanuric Acid by LC/MS/MS | Negative (LOD 1.0 mg/Kg) | SUBC 26 08.08 |

REF. No.RPF14OCT07J4



Shane Nolan
Technical Manager



Australian Government
Australian Quarantine and Inspection Service

22 October 2008

TO WHOM IT MAY CONCERN

Assurances that dairy products produced by the Australian dairy exporter Murray Goulburn Co-op do not contain residues of melamine of a public health concern

The Australian Quarantine and Inspection Service (AQIS) is the Australian government agency responsible for the inspection and certification of a range of agricultural, fisheries and food, including dairy products, for export.

Production and processing of dairy products in Australia, from dairy farms to transport to processing factories, must meet Australian food safety requirements specified in the Australia New Zealand Food Standards Code.

Australian registered establishments processing milk and milk products for both the domestic and export markets must have in place a documented food safety program incorporating a Hazard Analysis Critical Control Point (HACCP) plan, and must demonstrate, through regular monitoring and testing, that their products meet relevant public health requirements, including relevant microbiological and chemical limits. The domestic and export dairy systems also include industry and government measures to prevent fraud, including fraudulent addition of chemicals such as melamine into dairy products.

Production and processing of dairy products for export must also meet additional requirements of importing countries. Compliance with Australian requirements and additional requirements of importing countries is monitored by State Regulatory Authorities and AQIS.

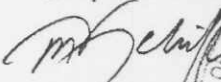
AQIS will not issue export health certification for non-complying dairy products for export.

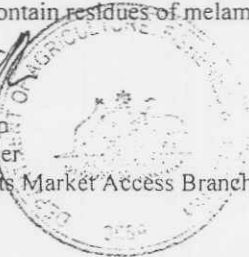
Due to Australia's quarantine restrictions, imports of dairy products into Australia from countries with foot and mouth disease are limited to processed food products containing less than 10% of dairy ingredients. Manufacturers are audited by government authorities to verify their compliance with country of origin labelling and traceability provisions.

Murray Goulburn Co-op has several establishments processing dairy products for export from Australia and these are registered by AQIS for export and continue to comply with Australia's domestic food safety requirements and, where relevant, additional requirements of importing countries.

Between 29 September and 17 October 2008, Murray Goulburn Co-op organised testing of their products for melamine contamination. 90 samples of Murray Goulburn dairy products were tested and these included skim milk powder, buttermilk powder, full cream milk powder, milk calcium, lactoferrin, fractionated milk protein, whey powder, casein, caseinate, milk protein concentrate, cheese and UHT milk. Melamine was not detected in any of these products (level of detection was <0.1mg/kg and < 1mg/kg).

Based on the results of Murray Goulburn Co-op testing and the operation of Australia's food safety system and the export inspection and certification system, it can be concluded that dairy products exported by Murray Goulburn Co-op do not contain residues of melamine of a public health concern.


Dr Mark Schpp
General Manager
Animal Products Market Access Branch
AQIS Exports



18 Marcus Clarke Street Canberra City ACT GPO Box 858 Canberra ACT 2601 ph +61 2 6272 3933 www.aqis.gov.au ABN 24 113 685 695

DEPARTMENT OF AGRICULTURE, FISHERIES AND FORESTRY



Dairy for life

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www.fonterra.com

22 September 2008

To Whom It May Concern

ABSENCE OF MELAMINE IN DAIRY PRODUCTS PRODUCED BY FONTERRA IN NEW ZEALAND

Comprehensive testing undertaken by independent laboratory, AsureQuality, has confirmed the absence of Melamine in Fonterra dairy products produced in New Zealand.

Fonterra is committed to ensuring an absence of Melamine in our products. Our quality assurance processes and food safety standards are based on meeting international regulatory standards as well as specific customer requirements.

New Zealand Food Safety Authority (NZFSA), www.nzfsa.govt.nz/publications, has advised that Melamine will be tested for regularly by NZFSA's National Chemical Contaminants Programme (NCCP). This testing will ensure continued confidence in Fonterra's supply chain.

In addition, our global product suppliers are in the process of providing the necessary assurances to Fonterra confirming the absence of Melamine in their products.

Please be assured that consumer safety has always been, and will continue to be, Fonterra's number one priority.

I will keep you up-to-date with Fonterra's testing programme as more information becomes available.

Yours sincerely

Kelvin Wickham
Managing Director
Fonterra Global Trade



Level 4, 8 Pacific Rise, Mt Wellington T 64 9 573 8000
Private Bag 14946, Panmure F 64 9 573 8001
Auckland 1060, New Zealand W www.asurequality.com

13 October 2008

Janette Foster
Fonterra Ltd

Dear Janette,

During the inclusive period 18 September- 12 October 2008, AsureQuality have tested samples provided by Fonterra for two possible chemical contaminants, melamine and cyanuric acid. The samples were extracted and analysed by liquid chromatography-tandem-mass spectrometry using the Applied Biosystems method, application note Melamine and Cyanuric Acid, 2008.

The calculated LOD of 0.1ppm for the two compounds is based on validation on milk powders. In some cases, due to matrix effects, the LOD has been raised to 1ppm.

During this period the following sample types have been tested for Fonterra:-

Raw milk, cheese, cream cheese, butter, whey powder, lactose, MPI, WPI, SMP, MPC, WMP, WPC, casein, caseinate, lactoferrin, maltodextrin, lactalbumin and hydrolysate.

All products tested during the inclusive period 18 September- 12 October 2008, excluding intentionally contaminated laboratory control samples, have been reported as 'not detected' for melamine.

Yours sincerely

Dr. Alan Stanley
Laboratory Manager
Wellington Laboratory

Phone: (04) 570 8175
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Mobile: 021 309760
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Dairy for life

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26 September 2008

To whom it may concern

MELAMINE UPDATE

Further to my communication of 22 September 2008, New Zealand Food Safety Authority (NZFSA) has issued statements regarding melamine and the safety of New Zealand dairy products.

The attached NZFSA letter of assurance confirms our confidence in New Zealand dairy products.

In addition, the attached NZFSA's New Zealand Melamine Response Update provides background on tolerable daily intake levels and agreed detection levels when testing for melamine.

Testing undertaken by independent laboratory,ASUREQuality, has confirmed the absence of melamine in Fonterra dairy products produced in New Zealand.

Moving forward we will be using New Zealand Chemical Contaminants Programme to monitor our product for melamine.

I will continue to advise you of any developments.

Yours sincerely

A handwritten signature in black ink, appearing to be "KW", with a long horizontal line extending to the right.

Kelvin Wickham
Managing Director
Fonterra Global Trade



26 September 2008

To whom it may concern:

New Zealand dairy products are free from adulteration with melamine

The New Zealand Food Safety Authority (NZFSA) has confidence in the integrated food safety regulatory and industry controls that are in place in New Zealand. These controls extend from the dairy farm through processing and mitigate against adulteration of raw milk supplies with melamine.

NZFSA would also note that the economic incentive for melamine adulteration does not exist in New Zealand.

However, for market confidence reasons, NZFSA has incorporated the Applied Biosystems Liquid Chromograph tandem Mass Spectrometry test for melamine and cyanuric acid into its National Chemical Contaminants Programme (NCCP) for raw milk.

NZFSA, like most food safety regulatory authorities around the world, has reviewed its import controls to prevent dairy product produced from raw milk adulterated with melamine from being imported into New Zealand. NZFSA has also tested all infant and follow on formulas imported into and produced within New Zealand for the presence of melamine and cyanuric acid with negative results.

NZFSA will continue to authorise the export of New Zealand dairy products on the basis of its integrated controls and the results of the NCCP without references to specific compounds tested.




Dr Tony Zohrab
Director Market Access
New Zealand Food Safety Authority

New Zealand melamine response update

26 September 2008

The New Zealand Food Safety Authority (NZFSA) has today been working with other international food safety and health authorities to determine the level of melamine in food that will present negligible risks to public health.

"Since the identification of the problems in China, food safety authorities all around the world have been working to identify public health threshold levels for melamine. We know that the presence of this chemical is part and parcel of our life today, apparently leaching from plastics and contact materials during processing and packaging in trace quantities. We also know that at low levels it causes us no harm. Determining just how high levels have to be before there is a risk is something we are all struggling with," says Dr Geoff Allen, NZFSA Director (Compliance & Investigation).

NZFSA has been in close contact with authorities in Australia, Canada, Europe and the United States and elsewhere since the issue with melamine adulteration in China became known.

"Over the past week, our scientists have been exchanging information with their international colleagues. Last night, the European Food Safety Authority updated its opinion on the estimated tolerable daily intake (TDI) of melamine and left it unchanged at 0.5 mg/kg bodyweight (ie. for every kg a person weighs they can safely consume 0.5 mg every day – for a 20 kg child this is 10 mg; for a 70 kg adult the safe amount is 35 mg)."

Based on this figure, which is very close to but lower than that of the United States, NZFSA has adopted a conservative threshold of 5 ppm for most foods. This means that it has been considered that foods containing up to 5 ppm of melamine do not pose a risk to human health. However for starter infant formula, this level will be set to the current level of test detection of 1 ppm.

If NZFSA detects amounts above these levels, a risk assessment will be undertaken, taking into account how much melamine is in the food and how much is likely to be eaten in a day. If it is likely that anticipated consumption levels of the food will cause people to exceed the 0.5 mg/kg bodyweight tolerable daily intake, or there is a suspicion of adulteration, then the appropriate regulatory action will be taken.

The measures NZFSA has imposed at the border will provide further assurances that products containing contaminated Chinese dairy ingredients should not enter New Zealand. From Tuesday, Customs checks will identify risk consignments at the border. Identified risk consignments will be stopped on arrival and only released when they have been found to meet New Zealand test requirements.

"New Zealand's border measures are similar to those in place in Australia and at least equal to those announced yesterday by the European Union," said Dr Allen. "While we are also continuing our testing programme of risk foods containing dairy products from China currently sold on the New Zealand market, to date we have found no further reasons for concern. We will continue to post the results on our website and to take action as appropriate. The bulk of the testing has now been completed and provides a high level of assurance for the key foods tested."

Should further results of concern be identified, NZFSA will again use the most appropriate regulatory tool or tools to quickly advise consumers of the risk and remove the product from supermarket shelves.

"New Zealand law is quite clear that importers and retailers are responsible for ensuring the safety of the foods they sell, and are just as responsible for informing consumers and removing those products from shelves if required. NZFSA has powers to act to protect public health should those selling non-compliant products refuse to fulfil their legal responsibilities. We are pleased that, to date throughout this international problem, New Zealand importers and retailers that we are aware of are fully cooperating."

NZFSA also today advised that it had completed its initial investigations and confirmed that the locally produced product that has been found to contain melamine is lactoferrin, a highly processed dairy product that is used as an ingredient in a range of products.

"Melamine can be found in the food cycle in minute traces from a range of sources. Explanations for its presence in this case include leaching from plastic involved in processing or packaging, or other unintended outcome of the manufacturing process. At these low levels, it does not present any health risk for consumers," said Dr Allen. "Further, because it is much diluted in the final product, it is unlikely it would even be detectable. In fact some of the products that we have already tested and cleared contain lactoferrin."

NZFSA will continue monitoring the actions being taken by key food safety authorities in other countries and believes that our approach will ensure New Zealand consumers have confidence in the New Zealand food supply.

ENDS

Further comment: Geoff Allen, Director (Compliance & Investigation), 029-894 2518

Further information: Gary Bowering, Manager (Communications), 029-894 2532

All information on this website is subject to a [disclaimer](#).

Contact for enquiries

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NEW ZEALAND

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TÜV SÜD PSB Pte Ltd

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