Kappa Laboratories, Inc.

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LABORATORY REPORT

Aquagold Seafood Company, LLC.
3265 Meridian Pkwy, Suite 128
Weston, Florida 33331

September 18, 2007

Lab Ref. No.: 4491, Log #H1006

Re: Results of Nutritional Information Determination obtained from one (1) Fresh Cobia Fish sample.

The sample was delivered to Kappa Laboratories, Inc., 2577 NW 74th Avenue, Miami, Florida on August 31, 2007 at 1:40 p.m. The analysis was performed for Aquagold Seafood Company, LLC. Weston, Florida

Protein analysis was carried out according to AOAC Official Method 981.10 (39.1.19, 17th Ed.) using a Tecator Kjeltec System 1026 (Tecator, Inc., Herndon, Virginia). Digestion was performed using a Tecator System 6-1007 Digestor. Samples were run in duplicate and a blank value was determined for each series of samples analyzed.

Fat Extraction was carried out according to AOAC Official Method 991.36 (39.1.08, 17th Ed.) using a Tecator Soxtec System HT (Tecator, Inc., Herndon, Virginia) or AOAC Official Method 989.05 (33.2.26, 17th Ed.), Modified Mojonnier ether extract method. One to three grams of the sample were used for extraction, samples were run in duplicate and percentage fat determined.

Moisture Analysis was carried out according to AOAC Official Method 950.46 (39.1.02, 17th Ed.). Approximately 2 grams of sample was analytically weighed into an Aluminum drying dish and with the lid off was placed into an Isotemp Oven Model 630F for 16 to 18 hours at 100 to 105 degrees Centigrade. The dried samples were cooled in a desiccator cabinet and weighed. Loss in weight was reported as moisture.

Ash Analysis was carried out according to AOAC Official Method 900.02 (44.1.05, 17th Ed.). Between 5 - 10 grams was dried and a few drops of olive oil were added and the sample was slowly heated. The sample was placed in a 525 degree Centigrade furnace until a white ash was obtained. The ash was moistened with water and re-ashed to constant weight.

Sodium Analysis Sodium was determined directly using a Plasma-100 ICP Emission Spectometer or an LDC Analytical, High Pressure Liquid Chromatography, Ion Conductivity Detector with separation through a Strong Cation Exchange Column to determine Sodium and Potassium content. Samples were prepared and analyzed according to the USDA Chemistry Laboratory Guidebook, Revised Basic Edition, Section 4.010, Dry Ash procedure.

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RESULTS

Fresh Cobia Fish H&G

16.49%	Percent Protein
20.42%	Percent Fat
61.94%	Percent Moisture
1.11%	Percent Ash
0.04%	Percent Carbohydrate
8.4% of Fat	Omega 3
55.7 mg	Sodium / 100 grams
8.21 mg	Calcium / 100 grams
0.42 mg	Iron / 100 grams
193 IU	Vitamin A IU / 100 grams
0 mg	Vitamin C mg / 100 grams

Serving Size: 110 gm
Amount per Serving: 3.9 ounces
Calories: 270 Calories from Fat: 198

	Rounded Value	% Daily Value
Total Fat	22 gm	34%
Saturated Fat	8 gm	40%
Trans Fat	0 gm	0%
Cholesterol	35 mg	12%
Sodium	60 mg	2.5%
Total Carbohydrate	0 gm	0%
Dietary Fiber	0 gm	0%
Sugars	0 gm	
Protein	18 gm	
Omega 3 Oil	1,880 mg	

*Vitamin A 4% *Vitamin C 0%
*Calcium 0% *Iron 2%

*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

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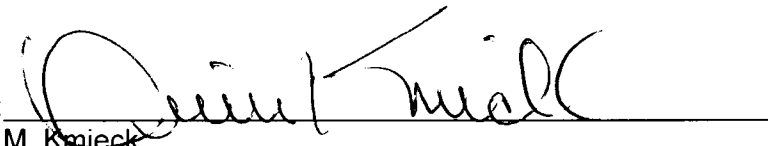
2,000 Calories % Daily Values		2,500 Calories % Daily Values	
Fat	65 grams	Fat	80 grams
Saturated Fat	20 grams	Saturated Fat	25 grams
Cholesterol	300 mg	Cholesterol	300 mg
Sodium	2,400 mg	Sodium	2,400 Mg
Carbohydrate	300 grams	Carbohydrate	375 grams
Fiber	25 grams	Fiber	30 grams
Vitamin A = 5,000 IU Vitamin C = 60 mg Calcium = 1.0 grams Iron = 18 mg			
Calories per gram:			
Fat 9	Protein 4	Carbohydrate 4	

Kappa Laboratories has been inspected and previously recognized by the U.S. Department of Agriculture (USDA Microbiology-#0093, Chemistry-#1282); NELAC certified by the Florida Dept. of Health, Drinking Water including Microbiology, Pesticides and PCB's; Environmental Certification as Basic Environmental Laboratory (DOH #E86515 and #E86942); Registered with the U.S. Food and Drug Administration (FDA-#1039389) and is an FDA Accepted Laboratory for Import Testing. Kappa Laboratories is currently a Contract Laboratory to the U.S. Centers for Disease Control (CDC), Atlanta, Georgia; Vessel Sanitation Program.

Signed: 

Denise M. Kmieck
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