



ANALYSIS REPORT NO. 62529-12-22

Samples
(According to Service Order)

ULTRAFINE GRAPE POMACE POWDER
DEHYDRATED GRAPE POMACE
GRAPE POMACE VITREOUS BIOMATERIAL

No. of samples: 3

Origin: BIOGRAPES SPA

Address: San Sebastián 2750, Of 902, Las Condes, Las Condes, Chile

Sent by Santiago Elgueta

Sampled: The client

Analysis requested: Total Polyphenols
ORAC

Sample reception date: 20/12/2022

Date of analysis execution: 27/12/2022

Sample packaging characteristics:

Samples come in sealed and labeled transparent plastic bags.

Label informed by the client on the sample:

INTA 250 g POWDER
INTA 250 g POMACE
INTA 250 g VITREOUS BIOMATERIAL

Laboratory sample identification:

LA2-2156
LA2-2157
LA2-2158

Physical characteristics sample:

Sample LA2-2156

- Solid: Homogeneous ultrafine powder
- Color: RAL 2013

Sample LA2-2157

- Solid: Heterogeneous seeds and skins mixture
- Color: RAL 3007

Sample LA2-2158

- Solid: Vitreous biomaterial

- Color: RAL 3007

Color Defined according to: <https://cartaral.es/pages/colores-ral>

Results:

Sample	Total Polyphenols (mg GAE/100 g)	ORAC (μ mol ET/100 g)
LA2-2156	3.925,8 $\pm$ 5,6	38,990.5 $\pm$ 18.6
LA2-2157	1.015,7 $\pm$ 2,6	15,235.8 $\pm$ 10.6
LA2-2158	2,693.2 $\pm$ 4.2	26,128.7 $\pm$ 15.6

GAE = Gallic Acid Equivalent

ET = Trolox[®] Equivalent

Methodologies used:

Extraction/Dissolution Medium: Acetone/Ultra-pure double distilled water (70/30 V/V).

Total Polyphenols. They were assayed as described in the internal procedure of the Antioxidant Analysis Laboratory (MME-Pro-001), which is based on the method of Wu *et al.* (J. Agric. Food Chem. 52: 4026-4037; 2004). The technique used not only responds to the content of polyphenols in the sample, whether of endogenous or added origin, but also to other compounds capable of reducing the Folin-Ciocalteu reagent, such as reducing sugars, thiols, ascorbic acid, certain peptides and amino acids.

ORAC (Oxygen Radical Absorbance Capacity) assay. The ORAC antioxidant activity was assayed as described in the internal procedure of the Antioxidant Analysis Laboratory (MME-Pro-002), which is based on the method of Wu *et al.* (J. Agric. Food Chem. 52: 4026-4037; 2004).

These methods do not distinguish between endogenous antioxidant compounds (which are a natural part of the food) and exogenous ones (those added during processing, and which may or may not have been intended for food preservation and/or nutritional enhancement).

The sample was analyzed in independent duplicates, each in three replicates.



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Instituto de Nutrición y Tecnología de los Alimentos
Doctor Fernando Monckeberg Barros

For solid samples, these will be discarded after 30 days from the date of receipt in the laboratory. For liquid and other perishable samples, the storage time for counter samples will be a maximum of 15 days from the date of receipt of the samples in the laboratory.

If a repeat analysis is required or additional analyses are requested, a new service order must be issued. Only the technical use of these results is authorized and in no case public, which only apply to the sample(s) sent by the client (as labeled) and analyzed by INTA. Any other use must be previously agreed with INTA".

Santiago, December 29, 2022



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Le invitamos a que visite nuestro sitio web
www.portalanioxidantes.com