

02 October 2008

Janette Foster  
Fonterra Ltd

Dear Janette,

During the inclusive period 18 September- 02 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.

We have calculated the LOD for the two compounds based on initial method development as being between 0.1-1ppm, depending on the sample type. We will be able to confirm the LOD once a full validation has been completed.

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- 02 October 2008 have been reported as 'not detected' for melamine.

Yours sincerely

A handwritten signature in red ink, appearing to be 'A. Stanley'.

Dr. Alan Stanley  
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Wellington Laboratory

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