

**Traditional Microorganism Resources Center,  
Keimyung University**

# 1095 Dalgubeoldaero, Dalseo-Gu, Daegu, Korea,  
Http://www.tmr.or.kr/  
Tel : 82-53-580-6460, Fax : 82-580-6465

## Test Report

Test title	Enzyme Comparison of Juice made with Kuvings Vacuum Blender and Juice made with Traditional Kuvings Blender		
Name of sample	- Pineapple juice made with Kuvings Vacuum Blender - Pineapple juice made with Traditional Kuvings Blender		
Date of Receipt	Jul 3, 2017	Date of Issue	Jul 11, 2017

### Test Method

- 1) 400 g of peeled pineapples were blended using Kuvings Vacuum Blender and Traditional Kuvings Blender, respectively.
- 2) The enzyme contents of juice tested according to Korean Functional Food Code 4.3.9.2. Protease.

### Test Result

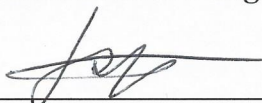
The amount of enzyme is higher in the juice made with Kuvings Vacuum Blender(58.41) than the juice made with Traditional Kuvings Blender(52.65).

Pineapple juice	Kuvings Vacuum blender	Traditional Kuvings blender
Protease (unit/ml)	<b>58.41</b>	<b>52.65</b>

The results shown in this test report refer only to the sample tested and it does not cover the quality of all products.  
The test results were performed in TMR center and it may vary.

**Director of Traditional Microorganism Resources Center,  
Keimyung University, Korea**  
Food sanitation inspection agency designated by Korea Food & Drug Administration

SAM-PIN Lee, Ph.D. Approved by \_\_\_\_\_



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## Test Report

Test title	Enzyme Comparison of Juice made with Kuvings Vacuum Blender and Juice made with Traditional Kuvings Blender		
Name of sample	- Kiwi juice made with Kuvings Vacuum Blender - Kiwi juice mace with Traditional Kuvings Blender		
Date of Receipt	Jul 3, 2017	Date of Issue	Jul 11, 2017

### Test Method

- 1) 400 g of peeled kiwis were blended using Kuvings Vacuum Blender and Traditional Kuvings Blender, respectively.
- 2) The enzyme contents of juice tested according to Korean Functional Food Code 4.3.9.2. Protease.

### Test Result

The amount of enzyme is higher in the juice made with Kuvings Vacuum Blender(13.15) than the juice made with Traditional Kuvings Blender(11.78).

Kiwi juice	Kuvings Vacuum blender	Traditional Kuvings blendier
Protease (unit/ml)	<b>13.15</b>	<b>11.78</b>

The results shown in this test report refer only to the sample tested and it does not cover the quality of all products.  
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