



**UNIVERSITY
OF GUAM**

College of Natural and Applied Sciences

***Unibetsedåt*
GUAHAN**

Western Pacific Tropical Research Center

Star Seed Gardens
402 Cross Island Road
Santa Rita, Guam, 96915

December 8, 2009

To Whom It May Concern:

I am Dr. Jian Yang, a professor at the University Of Guam. I have been studying the health benefits of *Morinda Citrifolia* (noni) plant for years. According to a request by Mr. James Stith, I would like to provide some scientific-based information regarding to JC Noni Juice, a product of Star Seed Gardens.

Based on results from our noni studies, fresh-prepared noni juice exhibits a much greater antioxidant capacity, total phenolics, and vitamin C content than fermented noni juice. We suggest the fresh-prepared noni juice with cold storage is superior to the fermented noni juice stored at room temperature.

JC Noni prepares the fresh-noni juice by a method of pressing with cold-storage. This noni manufacturing practice minimizes the degradation of antioxidant characteristics and phytochemicals of noni fruit. Based on our knowledge, the fresh-prepared noni juice by JC Noni possesses greater antioxidant characteristics for health benefits than traditional fermented noni juice."

Sincerely,

Jian Yang, Ph.D.
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