



UNIVERSITY
OF GUAM

College of Natural and Applied Sciences

Unibetsedât
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.
Associate Professor, Food Science
Western Pacific Tropical Research Center
College of Natural and Applied Sciences
University of Guam

UOG Station, Mangilao, Guam 96923

Telephone: (671) 735-2027 Fax: (671) 734-4222

A Land Grant Institution Accredited by the Western Association of Schools and Colleges