



Dove Health Alliance
A Non-profit Operating Foundation

September 27, 2005

Chaga International, Inc.
889 S. Rainbow Blvd. Suite 137
Las Vegas, NV 89145

Attached are the final results for the ORAC and SOD comparison studies with other mushroom alcohol tinctures and Xango and Noni juices. As you can see from the two graphs and the tables of actual data from Brunswick Laboratories (the US standard lab for these tests) Chaga International's Wildcrafted Chaga scores highest on a per volume comparison basis.

The ORAC values, a USDA recommended standard for measuring antioxidant capacity, measured extraordinarily high for Wildcrafted Siberian Chaga against the peroxy free radicals (52,452 micromoles TE/Liter), nearly 5 times the value of other medicinal mushrooms tested and nearly 1.8 times greater than Xango and 3.4 times greater than Tahitian Noni, per volume. Your aqueous extract Chaga also had 27 times higher ORAC values compared to another commercial Chaga alcohol extract that we tested. Chaga International's Wildcrafted Chaga also demonstrated superior antioxidant protection against the peroxy nitrite radical measured as HORAC (6,222 micromoles CAE/liter) and against the hydroxyl radicals measured as NORAC (5,160 micromoles TE/ liter).

Superoxide Dismutase (SOD), an antioxidant produced by the human body and present in some foods, was tested in the same samples. The SOD tests on Wildcrafted Siberian Chaga extract demonstrated values of 3,781 kunits SODeq/ liter, 5 times more SOD than Xango and 9.8 times more than Noni on a volume comparison. The SOD data on Chaga International's Wildcrafted Chaga compared to various other medicinal mushroom tinctures shows that your Chaga aqueous extract has 46.7 times more than Cordyceps sinensis, 44.5 times more than Maitake, 157.5 times more than Agaricus, and 164.4 times more than Reishi. What I can conclude for now is that the high Superoxide Dismutase in the Chaga extract would be very useful to protect all bioactive ingredients in the mushroom from becoming degraded from free radical damage and hence should be helpful in delivering the potentially healthful phytonutrients into the body when people consume Chaga. The SOD values are in general agreement with the ones reported by James Osugi that he obtained from the Japanese health ministry evaluations.

We also conducted comparative spectral analysis using High Pressure Liquid Chromatography of Chaga and Xango to understand the presence of bioactive substances that could be further characterized. Both extracts had a spectrum of many bioactive peaks with HPLC analysis and we are now completing further testing on the Chaga International aqueous extract using fractionation and mass spectrometer analysis to get a more definitive determination of the possible valuable compounds in Chaga. The HPLC specialist who is running the tests told me that this Chaga extract appears to have some possibly valuable bioactive molecules which may be involved in DNA metabolism. This would be in agreement with many references in the medicinal mushroom scientific literature which have reported that Chaga appears to have several valuable anticancer compounds. There have not yet been formal clinical trials with Chaga in this country, although Chaga is now being considered for pre-clinical trials in some cancers.

Sincerely,

Karl Maret M.D., M.Eng.
President

Dove Health Alliance

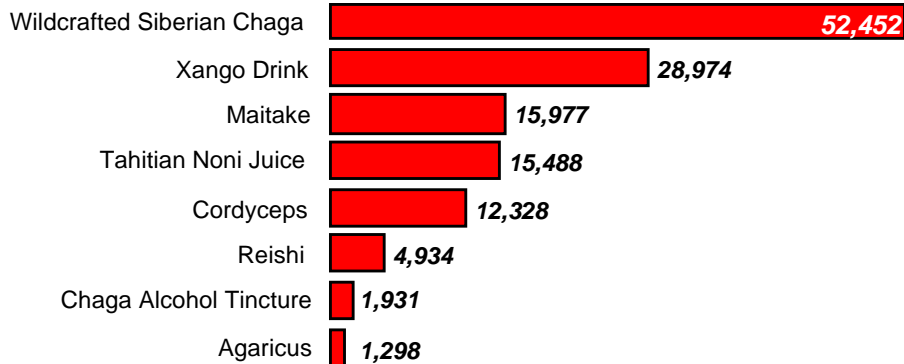
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ORAC Test Results

ORAC is the acronym for Oxygen Radical Absorbance Capacity. Hydrophilic ORAC tests measure the water-soluble antioxidant capacity of the sample. As you can observe from the graph and table below, Wildcrafted Siberian Chaga from Chaga International demonstrates superior antioxidant values compared to superior class medicinal mushrooms and other popular anti-oxidant juices available.

Oxygen Radical Absorbance Capacity (ORAC)

(micromoles TE per Liter)



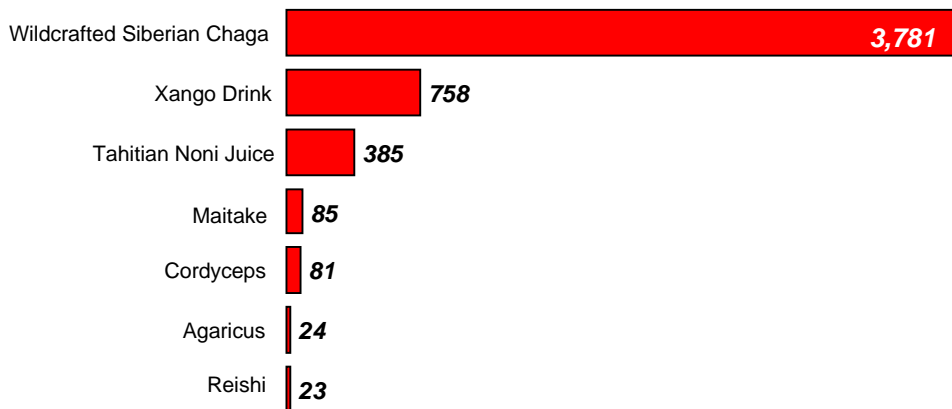
Source: Brunswick Labs, MA

SOD Test Results

Certain enzymes have been found to be powerful antioxidants. Superoxide dismutase (SOD) is an enzyme which converts the superoxide ion to less toxic hydrogen peroxide and is produced by a healthy human body with normal metabolic and immune system balance. Superoxide ions are acquired from chemical elements in foods and the environment, including fertilizers, pesticides, preservatives, and pollutants. We quantified the levels of antioxidant activity of SOD enzymes and determined that Wildcrafted Siberian Chaga had values that are extraordinarily high in comparison to other medicinal mushrooms and popular juices having high antioxidant content.

Super Oxide Dismutase (SOD)

(kunit SODeq per liter)



Source: Brunswick Labs, MA