

23rd September 2008

To Whom It May Concern:

RE : MELAMINE STATUS OF MG MILK & MILK PRODUCTS

This is to confirm that milk and milk products manufactured and distributed by Murray Goulburn Co-Operative are free of melamine and cyanuric acid.

We can make this guarantee on the basis of extensive use of Infra Red (IR) and Near Infra Red (NIR) spectroscopy testing equipment used to analyse our products at all stages of production from payment of farmers for raw milk through to certification of final product.

The IR & NIR equipment used measures true protein based on absorbance / reflection of various wavelengths by protein peptide bonds and ignores non-protein nitrogen sources such as melamine, cyanuric acid etc. which have a different spectra.

On a routine, on-going basis, the IR & NIR results are compared with traditional reference tests such as Kjeldahl & Leco which provide a protein result based on the total nitrogen level in the sample being analysed.

Any significant deviation in protein levels between the IR / NIR result and the reference Kjeldahl or Leco method result (as would be caused by addition of non-protein nitrogen materials such as melamine or cyanuric acid) would immediately initiate an investigation into the reason.

We have never had a problem of this nature and would not expect one to arise in the future as we have in place a comprehensive HACCP based On-Farm QA System called MG MilkCare which helps educate our farmers on the critical part they play in manufacturing safe, high quality dairy products and verifies their compliance in this regard with regular on-farm auditing.

Further to the above, we can also confirm dairy ingredients of Chinese origin have never been used in the manufacture of Murray Goulburn products.

Yours sincerely,
MURRAY GOULBURN CO-OP. CO. LTD



JOHN O'REGAN
GENERAL MANAGER - QUALITY ASSURANCE