



# Quality Test and Export Procedures



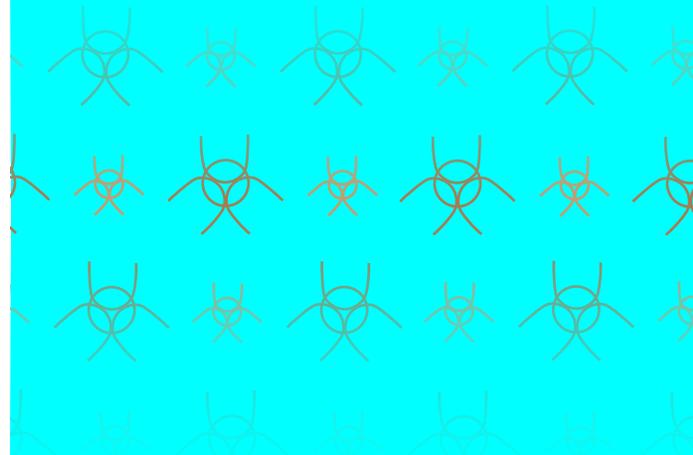
## KAVA



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# Kava Export Procedure

1. Inform Biosecurity Vanuatu when you are ready to export.
2. A Biosecurity Vanuatu Inspector will inspect your Kava at your premises and collect samples for analysis.
3. Samples will be sent to the VBS Laboratory for testing.
4. Once testing is completed, test results will be sent back to Biosecurity Vanuatu.
5. Biosecurity Vanuatu will verify the Kava test result with Kava Export Standards and Requirements.
6. If the Kava meets the Kava Export Requirements, the Kava is/are treated and stored ready for export.

All payments are to be made at the Biosecurity Vanuatu.

Department of Biosecurity Vanuatu

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# Information

Kava or Piper methysticum is a root of a plant used to produce a beverage with sedative, anaesthetic, euphoriant, and entheogenic properties. Kava is a sedating beverage and is consumed to relax without disturbing mental clarity. The active ingredients in Kava are called Kavalactones.

However, some varieties have other compounds commonly known as Flavokavains. The presence of these compounds changes the variety of Kava from a Noble variety to a Two-Day variety.



## Noble Kava

The Noble Kava are the acceptable varieties of Kava that can be exported. For the different varieties of Kava, see the VBS Kava Export Information Brochure.

# Nobility/Colorimetric Test

A method of determining the concentration of a Kavalactones in a Kava Powder solution with the aid of a colour reagent.



## Microbial Test

A test conducted to detect the presence of microbial agents in Kava Powder.



## Moisture Test

The Moisture Content of dried Kava also referred to as water content, is an indicator of the amount of water present in the Kava Powder Sample.



# National Quality Standards for Kava Export



## Limits/Requirement for Good Quality Kava

TEST	GRADE/TYPE OF KAVA	REQUIREMENTS /LIMITS
MOISTURE	Grade 1 Dried Kava Chips/Roots	<12.5%
	Grade 2 Dried Kava	12.5% - 12.9%
	Dried Kava Powder	<10%
MICROBIAL	All Types/Dried Kava	Free from Microbial Contaminants
NOBILITY	Noble Kava	0.10-0.84 ±0.03
	Two Day	0.88-1.30 nm
	Wild Kava	1.31-2.00 nm