



701 Fifth Ave, Suite 4200 Seattle, WA 98104

Certificate of Analysis

PO# 1023206

Description	Production Date	Best By Date	Salmonella	Listeria	Staph Aureus	Moisture	Fdb	Coliforms	E. coli	TPC	Mold	Yeast
100-11MA 2/5# Colored Mild Cheddar	09 DEC 2025	09 DEC 2026	*Negative	*Negative	*Negative	38.80	56.19	<10/g	*Negative	*100/g	*<10/g	*<10/g
100-11MA 2/5# Colored Mild Cheddar	10 DEC 2025	10 DEC 2026	*Negative	*Negative	*Negative	38.40	54.39	<10/g	*Negative	*100/g	*<10/g	*<10/g
100-12MA 2/5# White Mild Cheddar	11 DEC 2025	11 DEC 2026	*Negative	*Negative	*Negative	38.30	55.00	<10/g	*Negative	*100/g	*<10/g	*<10/g
100-12MA 2/5# White Mild Cheddar	12 NOV 2025	12 NOV 2026	*Negative	*Negative	*Negative	37.20	54.80	<10/g	*Negative	*100/g	*<10/g	*<10/g
100-12MA 2/5# White Mild Cheddar	12 DEC 2025	12 DEC 2026	*Negative	*Negative	*Negative	36.90	53.15	<10/g	*Negative	*100/g	*<10/g	*<10/g

Products produced are guaranteed to be compliant with Aflatoxin M1 food safety limits of (max 0.5 µg/kg) and Lead (max 0.2mg/kg) and is verified through routine screening of our milk supply per regulatory standards.

*Product conforms to specification.

Approving QA Member	Janet Hartman	Date Prepared	01/06/2026
Signed:	<i>Janet Hartman</i>		