



701 Fifth Ave, Suite 4200 Seattle, WA 98104

CERTIFICATE OF ANALYSIS

PO No. 1023276						CHEMICAL ANALYSIS				MICROBIOLOGICAL ANALYSIS			
Material No.	Cream Cheese	Case Quantity	Mfg Date	Use By	Lot	Butterfat (%)	Moisture (%)	pH	Salt (%)	Coliform	Yeast	Mold	Listeria spp
37721	10/3 lb	216	10MAR2026	05MAR2027	069	34.55	54.58	4.60	0.94	<10	<10	<10	Not Detected per 25 g

Date Format : DDMMYYYY

I hereby certify that all of the dairy products and/or dairy ingredients used for the production of the products included in the attached request for certification were produced from raw milk meeting the somatic cell count (400,000 per ml.) and bacterial standard plate count (100,000 per ml.) requirements of Regulation (EC) No 853/2004 Annex III, Section IX, Chapter I, III Criteria for Raw Milk and Colostrum and that the raw milk was supplied by credentialed (permitted/licensed) farms regulated either under the requirements of the Grade 'A' Pasteurized Milk Ordinance (PMO) or the USDA AMS Milk for Manufacturing Purposes and its Production and Processing Recommended Requirements.

The signer of this Certificate of Analysis acknowledges responsibility for maintaining adequate records to trace one step in the supply chain (toward the raw milk producer) the production and Certificates of Conformance for all dairy products or ingredients used in the products presented for certification.

Failure to maintain such records will cause the applicant ineligibility to receive certifications to the European Union.

Abigail G. Valencia
Quality & Food Safety Manager



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Material No.	Cream Cheese	Case Quantity	Mfg Date	Use By	Lot	% Butterfat	% Moisture	pH	% Salt	Coliform	Yeast	Mold	Listeria spp
37722	1/30 lb	576	20MAR2026	15MAR2027	079	34.14	54.57	4.52	0.98	<10	<10	<10	Not Detected per 25 g
37722	1/30 lb	504	27MAR2026	22MAR2027	086	34.98	54.51	4.65	0.93	<10	<10	<10	Not Detected per 25 g

Date Format : DDMMYYYY

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