



701 Fifth Ave, Suite 4200 Seattle, WA 98104

Certificate of Analysis

Description	Production Date	Best By Date	Salmonella	Listeria	Staph Aureus	Moisture	Fdb	Coliforms	E. coli	TPC	Mold	Yeast
100-11MA 2/5# Col Mild Cheddar	07 Jan 2026	07 Jan 2027	*Negative	*Negative	*Negative	36.70	55.92	<10/g	*Negative	*100/g	*<10/g	*<10/g
100-11MA 2/5# Col Mild Cheddar	14 Jan 2026	14 Jan 2027	*Negative	*Negative	*Negative	37.30	55.85	<10/g	*Negative	*100/g	*<10/g	*<10/g
100-15MA 2/5# Col Sharp Cheddar	09 Jan 2026	09 Jan 2027	*Negative	*Negative	*Negative	37.70	54.26	<10/g	*Negative	*100/g	*<10/g	*<10/g
100-15MA 2/5# Col Sharp Cheddar	12 Jan 2026	12 Jan 2027	*Negative	*Negative	*Negative	37.50	54.51	<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	16 Jan 2026
Signed:	<i>Janet Hartman</i>		



701 Fifth Ave, Suite 4200 Seattle, WA 98104

Certificate of Analysis

Sartori Item	Cust Item	Item Description	Lot Number	Mfg Date	Exp. Date	Vat No	SMEDP 17 th FDB	SMEDP 17 th Moist	SMEDP 17 th pH	SMEDP 17 th Salt	AOAC OMA 991.14 Coli	AOAC OMA 991.14 E. coli	AOAC OMA 2003.08 Staph	AOAC OMA 2014.05 Yeast	AOAC OMA 2014.05 Mold	AOAC OMA 2004.06 List.	AOAC OMA 2004.03 Salm.
							%	%	pH	%	cfu/g	cfu/g	cfu/g	cfu/g	cfu/g	cfu/g	cfu/g
11830		BELLA BALSMC CHS QTR 4/5LB	067866445979	11/18/2025	11/18/2026		50.5	34.0	5.26	1.5	<10	Neg	Neg	<10	<10	Neg	Neg
11854		BELLA ESPRES CHS QTR 4/5LB	068670546034	1/12/2026	1/12/2027		50.4	35.1	5.20	1.6	<10	Neg	Neg	<10	<10	Neg	Neg
12457		BELLA GARHRB CHS QTR 4/5LB	068200045995	12/4/2025	12/4/2026		50.3	34.6	5.22	1.5	<10	Neg	Neg	<10	<10	Neg	Neg

been met. All products listed have been analyzed by the Sartori Laboratory (1001 Sartori Whey, Plymouth, WI 53073), unless otherwise noted, to ensure that acceptable quality levels have

Approving Quality Assurance Signature

Lauren Bruggink – Microbiologist

Item 11830 (067866445979) manufactured at EAST MAIN 2 East Main Plymouth, WI 53073
Item 11854 (068670546034) manufactured at EAST MAIN 2 East Main Plymouth, WI 53073
Item 12457 (068200045995) manufactured at EAST MAIN 2 East Main Plymouth, WI 53073



701 Fifth Ave, Suite 4200 Seattle, WA 98104

CERTIFICATE OF ANALYSIS

Purchase Order: 1023210 SC2022580

Analytical Results:

Fat: 24% (typical)

Salt: 2.0% (typical)

Code/Pack Date	Item Number	Flavor	Moisture:	pH:	Coliform	Mold	Yeast	APC	Best By Date
260128	ME0500	Mera Sharp Cheddar	43.58	4.96	<10	<10	<10	220	Feb. 27, 2027
260127	ME0503	Mera Garlic & Herb	43.42	5.02	<10	<10	<10	<10	Feb. 26, 2027
260127	ME0501	Mera Cranberry Cheddar	42.46	5.00	<10	<10	<10	30	Feb. 26, 2027
260127	ME0502	Mera Garden Vegetable	49.12	4.96	<10	10	<10	40	Feb. 26, 2027

Note: Routine testing of finished products for yeast, mold and coliform is completed by an ISO accredited laboratory or internally by a proficient employee. The results must meet the typical microbiological analysis set forth by the Finished Product Testing Procedure. The satisfactory results of these tests validates the effectiveness of the Sanitation Policies and in conjunction with the Quality Control Procedures and requirements of Suppliers to provide COA's for raw ingredients and COC's for packaging components ensure the product conforms to our HACCP & Food Safety Plans. If results indicate an unacceptable level, the customer will be notified immediately.

A handwritten signature in black ink, appearing to read "Tony Shibler", is written over a horizontal line.

Tony Shibler
Food Safety & Quality Manager

Date of Issue: 1/30/2026