



701 Fifth Ave, Suite 4200 Seattle, WA 98104

Certificate of Analysis

SC# 2022622

Description	Production Date	Best By Date	Salmonella	Listeria	Staph Aureus	Moisture	Fdb	Coliforms	E. coli	TPC	Mold	Yeast
100-11DT 2/5# Mild Cheddar	06 APRIL 2026	06 APRIL 2027	*Negative	*Negative	*Negative	37.10	54.75	<10/g	*Negative	*100/g	*<10/g	*<10/g
100-11DT 2/5# Mild Cheddar	07 APRIL 2026	07 APRIL 2027	*Negative	*Negative	*Negative	37.10	55.47	<10/g	*Negative	*100/g	*<10/g	*<10/g
100-12DT 2/5# White Mild Cheddar	30 MARCH 2026	30 MARCH 2027	*Negative	*Negative	*Negative	36.50	55.28	<10/g	*Negative	*100/g	*<10/g	*<10/g
11C-63DT 4/5# 120 Slice Col American	26 MARCH 2026	26 MARCH 2027	*Negative	*Negative	*Negative	39.48	51.24	<10/g	*Negative	*100/g	*<10/g	*<10/g
11C-63DT 4/5# 120 Slice Col American	27 MARCH 2026	27 MARCH 2027	*Negative	*Negative	*Negative	39.89	53.43	<10/g	*Negative	*100/g	*<10/g	*<10/g

Products produced by are guaranteed to be compliant with Aflatoxin M1 food safety limits of (max 0.5 µg/kg) and Lead (max 0.3mg/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	24/04/26
Signed:	Janet Hartman		