



701 Fifth Ave, Suite 4200 Seattle, WA 98104

Certificate of Analysis

PO# 1023289

Description	Production Date DD/MM/YY	Best By Date DD/MM/YY	Salmonella	Listeria	Staph Aureus	Moisture	Fdb	Coliforms	E. coli	TPC	Mold	Yeast
100-11MA 2/5# Mild Cheddar	15/05/26	15/05/27	*Negative	*Negative	*Negative	38.5	52.28	<10/g	*Negative	*100/g	*<10/g	*<10/g
100-11MA 2/5# Mild Cheddar	21/05/26	21/05/27	*Negative	*Negative	*Negative	37.4	53.58	<10/g	*Negative	*100/g	*<10/g	*<10/g
100-12MA 2/5# White Mild Cheddar	01/06/26	01/06/27	*Negative	*Negative	*Negative	37.7	55.34	<10/g	*Negative	*100/g	*<10/g	*<10/g
100-12MA 2/5# White Mild Cheddar	19/05/26	19/05/27	*Negative	*Negative	*Negative	36.8	55.43	<10/g	*Negative	*100/g	*<10/g	*<10/g
100-12MA 2/5# White Mild Cheddar	26/05/26	26/05/27	*Negative	*Negative	*Negative	37.7	55.13	<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 0.3mg/kg) and is verified through routine screening of our milk supply per regulatory standards.

*Product conforms to specification.

Approving QA Member	Becky Reid	Date Prepared (DD/MM/YY)	16/06/26
Signed:	<i>Becky Reid</i>		