



701 Fifth Ave, Suite 4200 Seattle, WA 98104

Certificate of Analysis

PO# 1023290

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# Colored Mild Cheddar	15/05/26	15/05/27	*Negative	*Negative	*Negative	37.6	55.13	<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	37.7	55.34	<10/g	*Negative	*100/g	*<10/g	*<10/g
100-22MA 2/5# Monterey Jack	18/05/26	18/05/27	*Negative	*Negative	*Negative	40.9	54.97	<10/g	*Negative	*100/g	*<10/g	*<10/g
100-22MA 2/5# Monterey Jack	19/05/26	19/05/27	*Negative	*Negative	*Negative	41.1	55.05	<10/g	*Negative	*100/g	*<10/g	*<10/g
100-22MA 2/5# Monterey Jack	20/05/26	20/05/27	*Negative	*Negative	*Negative	40.5	54.98	<10/g	*Negative	*100/g	*<10/g	*<10/g
100-41MA 1/10# Colored Mild Cheddar	28/05/26	28/05/27	*Negative	*Negative	*Negative	37.6	55.65	<10/g	*Negative	*100/g	*<10/g	*<10/g
100-41MA 1/10# Colored Mild Cheddar	29/05/26	29/05/27	*Negative	*Negative	*Negative	36.8	55.75	<10/g	*Negative	*100/g	*<10/g	*<10/g
109-85MA 4/5# Feather Shredded Mild	28/05/26	28/05/27	*Negative	*Negative	*Negative	36.7	55.29	<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)	17/06/26
Signed:	<i>Becky Reid</i>		