



701 Fifth Ave, Suite 4200 Seattle, WA 98104

Certificate of Analysis

SC# 2022636 PO# 1023293

Description	Production Date DD/MM/YY	Best By Date DD/MM/YY	Salmonella	Listeria	Staph Aureus	Moisture	Fdb	Coliforms	E. coli	TPC	Mold	Yeast
100-11ME 2/5# Colored Mild Cheddar	30/06/26	30/06/27	*Negative	*Negative	*Negative	38.50	53.12	<10/g	*Negative	*100/g	*<10/g	*<10/g
100-22DT 2/5# White Mild Cheddar	01/07/26	01/07/27	*Negative	*Negative	*Negative	38.80	54.90	<10/g	*Negative	*100/g	*<10/g	*<10/g
100-30ME 2/5# Pepper Jack	02/07/26	02/07/27	*Negative	*Negative	*Negative	41.50	54.09	<10/g	*Negative	*100/g	*<10/g	*<10/g
100-30ME 2/5# Pepper Jack	07/07/26	07/07/27	*Negative	*Negative	*Negative	41.20	52.97	<10/g	*Negative	*100/g	*<10/g	*<10/g
11D-61ME 4/5# 160 Slice Col American	03/07/26	03/07/27	*Negative	*Negative	*Negative	39.94	52.23	<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)	09/07/26
Signed:	<i>Becky Reid</i>		



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CERTIFICATE OF ANALYSIS

PO No. 1023291						CHEMICAL ANALYSIS				MICROBIOLOGICAL ANALYSIS			
Material No.	Cream Cheese	Case Quantity	Mfg Date	Use By	Lot	Butterfat (%)	Moisture (%)	pH	Salt (%)	Coliform	Yeast	Mold	Listeria spp
32202	10/3 lb	360	2026/06/03	2027/05/29	154	34.20	54.71	4.52	0.99	<10	<10	<10	Not Detected per 25 g

Date Format : YYYY/MM/DD

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.

A handwritten signature in black ink, appearing to read "Abigail Valencia".

Abigail G. Valencia
Quality & Food Safety Manager



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CERTIFICATE OF ANALYSIS

Item Number: CMERA500MASEXP
Description: Talmera Mascarpone 24-500G
Lot Number: 26173LC5003
Date of Manufacture: 2026/06/22
Shelf Life: 300 days
Best Before Date: 2027/04/18
Comments: PO-1023301
Date Format : YYYY/MM/DD

Chemical Analysis

Critical Property	Test Method	UoM	Minimum Limit	Maximum Limit	Result
Wet Fat	SMEDP, 17, 15	%	35.00	50.00	40.65
Moisture	SMEDP, 17, 15	%	40.00	50.00	49.01
pH	Potentiometric		5.80	6.40	6.25

Microbiological Analysis

Critical Property	Test Method	UoM	Test Repetitions	Result
Coliform	AOAC 997.02	CFU/g	5	<10
Mold	AOAC 997.02/995.21	CFU/g	1	<10
Yeast	AOAC 997.02/995.21	CFU/g	1	<10
Salmonella	AOAC 998.09	/25g	5	Negative
Listeria monocytogenes	AOAC 2004.06	/25g	5	Negative
Staphylococcus aureus	AOAC 2003.08/2003.07	CFU/g	5	<20
Aerobic Plate Count	AOAC 986.33	CFU/g	1	<10000
M1 Aflatoxin	US-Aflatoxin M1 HPLC	ppb	1	<0.1

GABRIELA CARNANA
QA LAB LEAD