# **CERTIFICATE OF ANALYSIS**

PRODUCT NAME: Almond Seasoning: Smokehouse (GMO Free)

PRODUCT CODE:

08006 G01

MFG. LOT NUMBER: 20050076

PKG. LOT NUMBER:

20050067

KOSHER STATUS:

Certified Kosher Pareve

BEST BY DATE:

05/12/21

**CRITICAL CHARACTERISTICS:** 

**SPECIFICATIONS** 

RESULTS

Overall Appearance

Comparable to Control

Pass

Color

10 YR 9/2

Pass

Taste

Comparable to Control

Pass

Density

0.51 to 0.63 grams/cc

0.62 grams/cc

Salt (by chloride titration):

45.0 to 50.0 %

48.0 %

Moisture:

4.0 % maximum

2.5 %

Sieve Analysis: - 60-mesh U.S.S. screen

82.0 % minimum

89.0 %

#### MICROBIOLOGICAL TESTS:

**Total Plate Count** 

≤100,000 cfu/gram

110 cfu/gram

Yeast

≤500 cfu/gram

<10 cfu/gram

Mold

≤500 cfu/gram

<10 cfu/gram

Coliforms

≤100 cfu/gram

<10 cfu/gram

Salmonella S. aureus

Absent Absent

Absent Absent

E.coli

Absent

Absent

**Quality Control** 

Date

2450 S. Watney Way (Solano Business Park) ~ Fairfield, California 94533 ~ (707) 432-2200 Fax: (707) 432-2225

## **CERTIFICATE OF ANALYSIS**

PRODUCT NAME:	Almond Seasoning: Smokehouse (GMO Free)	PRODUCT CODE:	08006 G01
MEGVO			

MFG. LOT NUMBER: 20050077

PKG. LOT NUMBER: 20050068

KOSHER STATUS: Certified Kosher Pareve BEST BY DATE: 05/12/21

<u>CRITICAL CHARACTERISTICS:</u> <u>SPECIFICATIONS</u> <u>RESULTS</u>

Overall Appearance Comparable to Control Pass

Color 10 YR 9/2 Pass

Taste Comparable to Control Pass

Density
0.51 to 0.63 grams/cc
Salt (by chloride titration):
0.59 grams/cc

Moisture: 45.0 to 50.0 % 48.0 %

4.0 % maximum 2.7 %

Sieve Analysis: - 60-mesh U.S.S. screen 82.0 % minimum 88.9 %

MICROBIOLOGICAL TESTS:

Total Plate Count ≤100,000 cfu/gram 160 cfu/gram

Yeast ≤500 cfu/gram <10 cfu/gram

Mold ≤500 cfu/gram <10 of /o

Coliforms <10 cfu/gram <10 cfu/gram <10 cfu/gram

Salmonella Absent Absent

S. aureus Absent Absent

E.coli Absent Absent

CONFIDENTIAL

**Quality Control** 

Date

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### **CERTIFICATE OF ANALYSIS**

PRODUCT NAME: Almond Seasoning: Smokehouse (GMO Free)

PRODUCT CODE: 08006 G01

MFG. LOT NUMBER: 20050078

PKG. LOT NUMBER: 20050069

KOSHER STATUS:

Certified Kosher Pareve

BEST BY DATE:

05/12/21

CRITICAL CHARACTERISTICS:

**SPECIFICATIONS** 

RESULTS

Overall Appearance

Comparable to Control

Pass

Color

10 YR 9/2

Pass

Taste

Comparable to Control

Pass

Density

0.51 to 0.63 grams/cc

0.61 grams/cc

Salt (by chloride titration):

45.0 to 50.0 %

48.0 %

Moisture:

4.0 % maximum

2.2 %

Sieve Analysis: - 60-mesh U.S.S. screen

82.0 % minimum

90.0 %

MICROBIOLOGICAL TESTS:

Total Plate Count

≤100,000 cfu/gram

120 cfu/gram

Yeast

≤500 cfu/gram

<10 cfu/gram

Mold

≤500 cfu/gram

<10 cfu/gram

Coliforms

≤100 cfu/gram

<10 cfu/gram

Salmonella

Absent

Absent

S. aureus

Absent

Absent

E.coli

Absent

Absent

CONFIDENTIAL

**Quality Control** 

Date

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### CERTIFICATE OF ANALYSIS

PRODUCT NAME:

Almond Seasoning: Smokehouse (GMO Free)

PRODUCT CODE:

08006 G01

MFG. LOT NUMBER: 20050079

PKG. LOT NUMBER:

20050070

KOSHER STATUS:

Certified Kosher Pareve

BEST BY DATE:

05/12/21

**CRITICAL CHARACTERISTICS:** 

SPECIFICATIONS

RESULTS

Overall Appearance

Salt (by chloride titration):

Comparable to Control

Pass

Color

10 YR 9/2

Pass

Taste

Comparable to Control

Pass

Density

0.51 to 0.63 grams/cc

0.63 grams/cc

45.0 to 50.0 %

48.0 %

Moisture:

4.0 % maximum

2.4 %

Sieve Analysis: - 60-mesh U.S.S. screen

82.0 % minimum

88.6 %

MICROBIOLOGICAL TESTS:

**Total Plate Count** 

≤100,000 cfu/gram

200 cfu/gram

Yeast

≤500 cfu/gram

<10 cfu/gram

Mold

≤500 cfu/gram

<10 cfu/gram

Coliforms

≤100 cfu/gram

<10 cfu/gram

Salmonella

Absent

Absent

S. aureus

Absent

Absent

E.coli

Absent

Absent

**Quality Control** 

Date

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### **CERTIFICATE OF ANALYSIS**

PRODUCT NAME: Almond Seasoning: Smokehouse (GMO Free) PR

PRODUCT CODE: 08006 G01

MFG. LOT NUMBER: 20050080

PKG. LOT NUMBER: 20050071

KOSHER STATUS:

Certified Kosher Pareve

BEST BY DATE:

05/12/21

**CRITICAL CHARACTERISTICS:** 

**SPECIFICATIONS** 

RESULTS

Overall Appearance

Comparable to Control

Pass

Color

10 YR 9/2

Pass

Taste

Comparable to Control

Pass

Density

0.51 to 0.63 grams/cc

0.62 grams/cc

Salt (by chloride titration):

45.0 to 50.0 %

48.0 %

Moisture:

4.0 % maximum

2.4 %

Sieve Analysis: - 60-mesh U.S.S. screen

82.0 % minimum

85.7 %

MICROBIOLOGICAL TESTS:

Total Plate Count

≤100,000 cfu/gram

170 cfu/gram

Yeast

≤500 cfu/gram

<10 cfu/gram

Mold

≤500 cfu/gram

<10 cfu/gram

Coliforms

≤100 cfu/gram

<10 cfu/gram

Salmonella

Absent

Absent

S. aureus

Absent

Absent

E.coli

Absent

Absent

CONFIDENTIAL

**Quality Control** 

Date

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