

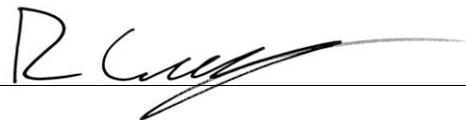


Certificate of Analysis for

Cholaca
 4094 26th St
 Boulder, CO 80304
 Phone: (303) 476-3152

Received: 9/30/2022 @ 25.9 °C
 Report ID: 2209B08
 PO No.: 2012

Sample ID	Analyzed	Sample Description	Analysis	Result	Units	Method Code
2209B08-001	10/3/2022	Aseptic Unsweet Cholaca 07/29/22	Brix	6.4	%	Brix.1
	9/30/2022		Salmonella spp.	Negative	/25 g	Salm.1
	10/3/2022		pH	5.31	@ 25°C	pH.1
	9/30/2022		Aerobic Plate Count	< 10	CFU/g	APC.1a
	9/30/2022		Yeast and Mold	< 10	CFU/g	Y&M.1a

Reported By:  Ryan Connelly, Chemistry Laboratory Manager, 10/3/2022

Methodology:

APC.1a : APC by mass via AOAC 990.12 (Petrifilm™) Prep: Initial Dilution
 pH.1 : pH via AOAC 981.12, USDA/FSIS MLG Ch 2
 Y&M.1a : Y&M by mass via AOAC RI 121301 (Petrifilm™) Prep: Initial Dilution

Brix.1 : Brix by Refractive Index
 Salm.1 : Salmonella via AOAC 081201, 2013.02 (BAX® PCR)