## Certificates of Analysis for Ingredients - Organic Quinoa Pasta: Spaghetti



# Tentamus Fredericksburg, VA Inc. Certificate of Analysis

**Report Date:** 07/20/2023 **Report Number:** 23004245-00 **Received:** 07/17/2023 **Job Number:** 23-000574

Customer: Edison Mercantile, LLC

121 E. J Street Benicia CA 94510

United States of America (USA)

Sample Information

Sample Name: Org Golden (White) Quinoa - Lot: AQG25-2503-PE-822-7563 \* Analysis Start: 07/17/2023

Laboratory ID: 23-000574-0001 Analysis End: 07/19/2023

Arrival Temperature: 77.8°F

## Results Allergens

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Analyte	Result	Units	LoQ	Analyzed	Method	Notes			
Gluten	<loq< td=""><td>ppm</td><td>5</td><td>07/19/23</td><td>AOAC 2012.01</td><td></td></loq<>	ppm	5	07/19/23	AOAC 2012.01				
			Microbiol	ogy					
Analyte	Result	Units	LoQ	Analyzed	Method	Notes			
Aerobic Plate Count	220	cfu/g		07/19/23	AOAC 990.12				
Salmonella	Negative	/25g		07/18/23	AOAC 2016.01				
L. monocytogenes	Negative	/25g		07/18/23	AOAC 2016.08				
Coliforms	10	cfu/g		07/19/23	AOAC 991.14				
E. coli	<10	cfu/g		07/19/23	AOAC 991.14				
Yeast	70	cfu/g		07/19/23	AOAC 2014.05				
Mold	<10	cfu/g		07/19/23	AOAC 2014.05				

#### **Abbreviations**

**Limit(s) of Quantitation (LOQ):** The minimum levels, concentrations, or quantities of a target variable (e.g., target analyte) that can be reported with a specified degree of confidence.

#### Units of Measure

/25g = Per 25g

cfu/g = Colony forming units per gram

ppm = parts per million

\* Product originally tested under Supplier's lot code

EDISON PERCANTILE



Approved Signatory

Dr. Kaitlyn Gerhart General Manager

Test results relate only to the parameters tested and to the samples as received by the laboratory. Test results meet all requirements of the Tentamus North America Virginia quality assurance plan unless otherwise noted. This report shall not be reproduced, except in full, without the written consent of this laboratory. Samples will be kept a maximum of 15 days from the report date unless prior arrangements have been made.





## Certificates of Analysis for Ingredients - Organic Quinoa Pasta: Spaghetti



# Tentamus Fredericksburg, VA Inc. **Certificate of Analysis**

10/19/2023 **Report Number:** 23005690-00 Received: 10/13/2023 Job Number: 23-001035 **Report Date:** 

Edison Mercantile, LLC **Customer:** 

121 E. J Street Benicia CA 94510

United States of America (USA)

Sample Information

ORGANIC WHITE RICE-LG FWR00-2823-AR-254-7573 **Analysis Start:** Sample Name: 10/16/2023 **Analysis End:** 10/19/2023

Laboratory ID: 23-001035-0001

**Arrival Temperature:** 70.8°F

> Results **Allergens**

Analyte	Result	Units	LoQ	Analyzed	Method	Notes			
Gluten	<loq< td=""><td>ppm</td><td>5</td><td>10/19/23</td><td>AOAC 2012.01</td><td></td></loq<>	ppm	5	10/19/23	AOAC 2012.01				
			Microbiol	ogy					
Analyte	Result	Units	LoQ	Analyzed	Method	Notes			
Aerobic Plate Count	210	cfu/g		10/18/23	AOAC 990.12				
Salmonella	Negative	/25g		10/17/23	AOAC 2016.01				
L. monocytogenes	Negative	/25g		10/17/23	AOAC 2016.08				
Coliforms	<10	cfu/g		10/18/23	AOAC 991.14				
E. coli	<10	cfu/g		10/18/23	AOAC 991.14				
Mold	<10	cfu/g		10/18/23	AOAC 2014.05				
Yeast	<10	cfu/g		10/18/23	AOAC 2014.05				

#### **Abbreviations**

Limit(s) of Quantitation (LOQ): The minimum levels, concentrations, or quantities of a target variable (e.g., target analyte) that can be reported with a specified degree of confidence.

#### Units of Measure

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cfu/g = Colony forming units per gram

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Dr. Kaitlyn Gerhart General Manager

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