

## Certificate of Analysis

**PRODUCT CODE:** 2126  
**LOT NUMBER:** 2126-112116-A (OOS E.coli)\*\*  
**DESCRIPTION:** Procream

**SPECIES:** Cow (*Bos taurus*)

### Product Characteristics

Allergen	DAIRY
Certification	KOSHER HALAL
Country of Origin	USA

### RESULTS

#### Physical Characteristics

Appearance (Visual)	Light Cream
Flavor (Sensory)	Clean, Bland
Scorched Particles (ADMI Bulletin 916)	Disk A

#### Chemical Analysis

Ash (AOAC 923.03/942.05 mod.), %	2.4
Fat (AOAC 932.06), %	13.2
Lactose (Calculated), %	6.8
pH (AOAC 943.02)	6.3

#### Proximate Analysis

Moisture ((AOAC 925.10),%)	4.4
Protein (AOAC 992.15, N x 6.38), % as Dry Basis	72.4

#### Microbiological Analysis

Coliform (FDA BAM ed. 8 Ch. 4), cfu/g	<10
E. coli (USP 61), /g	Positive Non-pathogenic**
Salmonella (AOAC 2004.03), /375g	Negative
Total Plate Count (AOAC 966.23), cfu/g	4400
Yeast & Mold (FDA BAM, 7 ed., 1992), cfu/g	<10

#### Shelf Life

Two Years (Based on industry standards pending shelf life studies)

#### Retest/Reevaluation Date

11/20/2018

#### Manufacturing Date

11/21/2016

#### Standard Packaging

20 kg bags; 3-ply poly-lined, square bottom, heat-sealed Kraft bag

#### Storage & Shipping

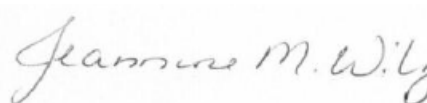
Product should be stored & shipped in a cool, dry environment below 77°F and relative humidity below 65%.

#### Issue Date

02/28/2017

#### Issued By

Jeannine Wilz, Quality Assurance Manager



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