

SCHEP'S BAKERIES Ltd.

813185 Base Line Rd. ,Norwich, ON N0J 1P0

GLUTEN FREE ORGANIC SALTED CARAMEL WAFFLES

Certificate of Analysis

LOT # : HSOGF-SC212-20 or July 30, 2021

Description: Crunchy double waffle cookie with a chewy syrup filling

Physical Characteristics: Light Brown in colour with a crunchy texture and a soft chewy brownish syrup filling

Chemical Characteristics: NA

Microbiological Characteristics: NA

List of Ingredients: Gluten Free flour blend(organic rice flour, organic potato starch, organic tapioca flour), organic palm oil, organic brown rice syrup, organic cane sugar, organic eggs, organic soy flour, sea salt, organic honey, natural flavor, xanthan gum, baking soda, soy lecithin.

Product Weight: As appears on the package

Nutritional Value: As appears on the package

Storage/Shelf-life: Our waffles will retain a shelf-life of approximately twelve months if stored at room temperature(19c) or cooler.

Gluten free Status: Gluten Intolerance Group has certified this product as Gluten free complying to their standards of 10ppm or less

Organic Status: Ecocert Canada has certified this product as organic complying to Canadian and U.S.A standards.

Lot # : GF Organic Salted Caramel Waffle Variety: HSOGF-SC212-20 (i.e. this code represents Honey Stinger Waffles packed on July 30, 2020)

Jacco Schep

July 30, 2020

Name

Date

SCHEP'S BAKERIES Ltd.

813185 Base Line Rd. ,Norwich, ON N0J 1P0

GLUTEN FREE VANILLA CHOCOLATE WAFFLES

Certificate of Analysis

LOT # HSOGF-VC132-20 or May 11, 2021

Description: Crunchy double waffle cookie with a chewy syrup filling

Physical Characteristics: Light Brown in colour with a crunchy texture and a soft chewy brownish syrup filling

Chemical Characteristics: NA

Microbiological Characteristics: NA

List of Ingredients: Gluten Free flour blend (Organic Rice Flour, Organic Potato Starch, Organic Tapioca Flour), Organic Palm Oil, Organic Brown Rice Syrup, Organic Cane Sugar, Organic Eggs, Organic Soy Flour, Organic Cocoa, Sea Salt, Organic Honey, Natural Flavor, Xanthan Gum, Baking Soda, Soy lecithin

Product Weight: As appears on the package

Nutritional Value: As appears on the package

Storage/Shelf-life: Our waffles will retain a shelf-life of approximately twelve months if stored at room temperature(19c) or cooler.

Gluten free Status: Gluten Intolerance Group has certified this product as Gluten free complying to their standards of 10ppm or less

Organic Status: Ecocert Canada has certified this product as organic complying to Canadian and U.S.A standards.

Lot # : GF Organic Vanilla Chocolate Waffle Variety: HSOGF-VC132-20 (i.e. this code represents Honey Stinger Waffles packed on May 11, 2020

Jacco Schep

May 11, 2020

Name

Date



Certificate of Analysis

Name: Honey Stinger Org. Energy Fruit Smoothie Supplement: 170049

WIP No: 490505

Item No: 02082

Description: An organic large gum drop shaped pectin gel with natural colors and flavors, and fortified with vitamin C and potassium.

Storage Conditions: 45-75°F 40-60% Relative Humidity

Serving Size: 10 pieces (50g)

Classification: Food

SCN Supplier Lot No: 012005036

SCN Lot No: TN0G23

Shelf Life: 18 months

Best By Date: 2022, JAN 23

Manufacture date: 7/23/2020

| Physical/Chemical Characteristics | Specification | Method | Results |
|-----------------------------------|---------------|-------------|---------|
| Piece Weight | 5.0±0.5g | SCN QAL1012 | 5.0 g |
| Water Activity | <0.75 | SCN QAL0919 | 0.71 |
| Package Solids | 78.0-85.0% | SCN QAL1101 | 79.0% |

| Active Ingredient | Label Claim/Serving | Release Limits | Test Method | Results |
|-------------------|---------------------|----------------|---------------|---------|
| Vitamin C | 60 mg | 60-150 | AOAC Modified | 140 mg |

| Microbiological | Specification | Method | Results |
|-------------------|---------------|--------|--------------|
| Total Plate Count | <2000 cfu/g | USP | <10 CFU/g |
| Yeast & Mold | <200 cfu/g | USP | <10 CFU/g |
| Salmonella | Absent/10g | USP | Absent /10 g |
| E. coli | Absent/10g | USP | Absent /10 g |
| Staph. aureus | Absent/10g | USP | Absent /10 g |

| Heavy Metals | Specification | Method | Results |
|--------------|------------------|--------|------------------|
| Lead | <0.5 mcg/serving | ICP-MS | 0.7 mcg/day* |
| Arsenic | <10 mcg/serving | ICP-MS | <0.5 mcg/serving |
| Cadmium | <4.1 mcg/serving | ICP-MS | <0.3 mcg/serving |
| Mercury | <0.3 mcg/serving | ICP-MS | <0.3 mcg/serving |

| Gluten Free | Specification | Method | Results |
|-------------|---------------|---------------------------|---------|
| Gluten | <10 ppm | G12 Antibody-Lateral Flow | <10 ppm |

*Released per SCN deviation 0103.

Santa Cruz Nutritionals certifies that this product lot was manufactured, tested, packaged and stored in accordance with Good Manufacturing Practice (cGMP). The testing of the finished product has been performed by a validated laboratory with approved and validated analytical methods.

Santa Cruz Nutritionals Quality Control
 2200 Delaware Avenue
 Santa Cruz, CA 95060
 (831) 457-3257

9/4/2020
 Date

Rev: 11
 Effective Date: 9/14/2018



SANTA CRUZ
NUTRITIONALS

Certificate of Analysis

Name: Honey Stinger Org. Energy Strawberry Supplement: 170014, 170049
WIP No: 490666 Item No: 02187

Description: An organic large gum drop shaped pectin gel with natural colors and flavors, and fortified with vitamin C and potassium.

Storage Conditions: 45-75°F 40-60% Relative Humidity Serving Size: 10 pieces (50g)
Classification: Food SCN Lot No: TN0A17
SCN Supplier Lot No: 190133208, 3050200 Best By Dates: 2021, JUL 16 2021, JUL 17
Shelf Life: 18 months 2021, JUL 20 2021, JUL 21
Manufacture date: 1/8/2020 2021, JUL 22

| Physical/Chemical Characteristics | Specification | Method | Results |
|-----------------------------------|---------------|-------------|---------|
| Piece Weight | 5.0±0.5g | SCN QAL1012 | 5.0 g |
| Water Activity | <0.75 | SCN QAL0919 | 0.64 |
| Package Solids | 78.0-85.0% | SCN QAL1101 | 79.3% |

| Active Ingredient | Label Claim/Serving | Release Limits | Test Method | Results |
|-------------------|---------------------|----------------|---------------|-----------|
| Vitamin C | 60 mg | 60-150 | AOAC Modified | Conforms* |

| Microbiological | Specification | Method | Results |
|-------------------|---------------|--------|-----------|
| Total Plate Count | <2000 cfu/g | USP | Conforms* |
| Yeast & Mold | <200 cfu/g | USP | Conforms* |
| Salmonella | Absent/10g | USP | Conforms* |
| E. coli | Absent/10g | USP | Conforms* |
| Staph. aureus | Absent/10g | USP | Conforms* |

| Heavy Metals | Specification | Method | Results |
|--------------|------------------|--------|-----------|
| Lead | <0.5 mcg/serving | ICP-MS | Conforms* |
| Arsenic | <10 mcg/serving | ICP-MS | Conforms* |
| Cadmium | <4.1 mcg/serving | ICP-MS | Conforms* |
| Mercury | <0.3 mcg/serving | ICP-MS | Conforms* |

| Gluten Free | Specification | Method | Results |
|-------------|---------------|---------------------------|---------|
| Gluten | <10 ppm | G12 Antibody-Lateral Flow | <10 ppm |

*Results typical per dietary supplement testing, addition and verification of ingredients.

Santa Cruz Nutritionals certifies that this product lot was manufactured, tested, packaged and stored in accordance with Good Manufacturing Practice (cGMP). The testing of the finished product has been performed by a validated laboratory with approved and validated analytical methods.

Santa Cruz Nutritional Quality Control
2200 Delaware Avenue
Santa Cruz, CA 95060
(831) 457-3257

1/23/2020
Date

Rev: 01
Effective Date: 9/14/2018



Microbiology



Testing Cert
#3329.03

Eurofins Microbiology
Laboratories Inc.
2430 New Holland Pike
Lancaster, PA 17601

Tel:+1 717 556 7373
Fax:+1 717 556 3743

CERTIFICATE OF ANALYSIS

Eurofins Sample Code: 498-2019-06190519
Client Code: QP0000395
PO Number:
Report Date:06/26/2019
Entry Date:06/19/2019
Discard Date:07/26/2019

Costas Foods, Inc.
Attn: Ryan Stahl
130 West Bacon Street
Pottsville, PA 17901

Sample Condition: Acceptable
Sample Description: Honey Stinger Cherry Alm
Container Type & Size:
Sample Reference: Cherry Almond Pro



AR-19-QP-036352-01

| Test | Result |
|---------------------|-----------------------|
| Aerobic Plate Count | 80 (est) cfu/g |
| Yeast | < 10 cfu/g |
| Mold | < 10 cfu/g |
| Total Coliforms | < 10 cfu/g |
| E. coli | < 10 cfu/g |
| Salmonella spp. | Not Detected per 25 g |

Method Reference

Aerobic Plate Count - AOAC 966.23
E. coli - AOAC 991.14
Mold - BAM Chapter 18
Salmonella spp. - AOAC-RI 121501
Total Coliforms - AOAC 991.14
Yeast - BAM Chapter 18

Respectfully Submitted,
Eurofins Scientific, Inc.

Mallikarjuna E.
Associate Microbiologist - Reporting

Results shown in this report relate solely to the item submitted for analysis.
All results are reported on an "As Received" basis unless otherwise stated.
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Microbiology



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#3329.03

Eurofins Microbiology
Laboratories Inc.
2430 New Holland Pike
Lancaster, PA 17601

Tel:+1 717 556 7373
Fax:+1 717 556 3743

CERTIFICATE OF ANALYSIS

Eurofins Sample Code: 498-2019-06190518
Client Code: QP0000395
PO Number:
Report Date:06/26/2019
Entry Date:06/19/2019
Discard Date:07/26/2019

Costas Foods, Inc.
Attn: Ryan Stahl
130 West Bacon Street
Pottsville, PA 17901

Sample Condition: Acceptable
Sample Description: Honey Stinger Coconut Alm
Container Type & Size:
Sample Reference: Coconut Almond Pro



AR-19-QP-036351-01

| Test | Result |
|---------------------|-----------------------|
| Aerobic Plate Count | 60 (est) cfu/g |
| Yeast | < 10 cfu/g |
| Mold | < 10 cfu/g |
| Total Coliforms | < 10 cfu/g |
| E. coli | < 10 cfu/g |
| Salmonella spp. | Not Detected per 25 g |

Method Reference

Aerobic Plate Count - AOAC 966.23
E. coli - AOAC 991.14
Mold - BAM Chapter 18
Salmonella spp. - AOAC-RI 121501
Total Coliforms - AOAC 991.14
Yeast - BAM Chapter 18

Respectfully Submitted,
Eurofins Scientific, Inc.

Mallikarjuna E
Associate Microbiologist - Reporting

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Microbiology



Testing Cert
#3329.03

Eurofins Microbiology
Laboratories Inc.
2430 New Holland Pike
Lancaster, PA 17601

Tel:+1 717 556 7373
Fax:+1 717 556 3743

CERTIFICATE OF ANALYSIS

Eurofins Sample Code: 498-2019-06190520
Client Code: QP0000395
PO Number:
Report Date:06/26/2019
Entry Date:06/19/2019
Discard Date:07/26/2019

Costas Foods, Inc.
Attn: Ryan Stahl
130 West Bacon Street
Pottsville, PA 17901

Sample Condition: Acceptable
Sample Description: Honey Stinger Peanut Butter
Container Type & Size:
Sample Reference: Peanut Butter Pro



AR-19-QP-036353-01

| Test | Result |
|---------------------|-----------------------|
| Aerobic Plate Count | 50 (est) cfu/g |
| Yeast | < 10 cfu/g |
| Mold | < 10 cfu/g |
| Total Coliforms | < 10 cfu/g |
| E. coli | < 10 cfu/g |
| Salmonella spp. | Not Detected per 25 g |

Method Reference

Aerobic Plate Count - AOAC 966.23
E. coli - AOAC 991.14
Mold - BAM Chapter 18
Salmonella spp. - AOAC-RI 121501
Total Coliforms - AOAC 991.14
Yeast - BAM Chapter 18

Respectfully Submitted,
Eurofins Scientific, Inc.

Mallikarjuna E.
Associate Microbiologist - Reporting

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Blommer Chocolate Company

Chicago, Illinois -- Union City, California -- East Greenville, Pennsylvania -- Campbellford, Ontario

CERTIFICATE OF ANALYSIS

To: COSTAS FOODS POTTSVILLE, PA
From: BLOMMER CHOCOLATE CO. EAST GREENVILLE, PA
Product Name Organic RAC Milk Chocolate Coating 34% CM Disc
Product Lot # U2000070 Date Shipped Oct-13-2020
Customer PO # 3049 Manufacture Date Jan-11-2020
Bill of Lading E1046496 Best Before Date Jan-11-2021
Manufactured at: 1515 Pacific Street Union City, CA 94587 USA

| <u>Test</u> | <u>Method</u> | <u>Spec</u> | <u>Vendor Test Result</u> |
|------------------------------------|---------------|-----------------|---------------------------|
| Micro Biological Properties | | | |
| APC | AOAC 966.23 | <25,000/g Max | 320 cfu/g |
| E.coli - 3 tube MPN | AOAC 966.24 | <3.0/g Max | <3.0 |
| Salmonella / 375g x 2 | AOAC 2004.03 | Negative 2x375g | Neg, Neg |
| Yeast-Mold 2 | AOAC 995.21 | 100/g Max | <10 |
| Coliform 3 tube MPN | AOAC 966.24 | 10/g Max | <10 |

***Micro Testing for this product was conducted at: DEIBEL - MANTECA, CA

Manufacturer's Authorized:

Samantha Queman

Quality Control

08/18/2020

Signature

Title

Date

Samantha Queman

Printed Name

Phone Number

Fax Number

Blommer Chocolate Company

Chicago, Illinois -- Union City, California -- East Greenville, Pennsylvania -- Campbellford, Ontario

CERTIFICATE OF ANALYSIS

To: COSTAS FOODS POTTSVILLE, PA
From: BLOMMER CHOCOLATE CO. EAST GREENVILLE, PA
Product Name Organic RAC Dark Chocolate Coating 54% CM Disc
Product Lot # U2000496 Date Shipped Oct-13-2020
Customer PO # 3049 Manufacture Date Mar-06-2020
Bill of Lading E1046496 Best Before Date Mar-06-2022
Manufactured at: 1515 Pacific Street Union City, CA 94587 USA

| <u>Test</u> | <u>Method</u> | <u>Spec</u> | <u>Vendor Test Result</u> |
|------------------------------------|---------------|-----------------|---------------------------|
| Micro Biological Properties | | | |
| APC | AOAC 966.23 | <25,000/g Max | 100 cfu/g |
| E.coli - 3 tube MPN | AOAC 966.24 | <3.0/g Max | <3.0 |
| Salmonella / 375g x 2 | AOAC 2004.03 | Negative 2x375g | Neg, Neg |
| Yeast-Mold 2 | AOAC 995.21 | 100/g Max | <10 |
| Coliform 3 tube MPN | AOAC 966.24 | 10/g Max | <10 |

***Micro Testing for this product was conducted at: DEIBEL - MANTECA, CA

Manufacturer's Authorized:

Samantha Queman

Quality Control

08/18/2020

Signature

Title

Date

Samantha Queman

Printed Name

Phone Number

Fax Number