



CERTIFICATE OF ANALYSIS

Organic Blue Agave

Item Code: 20121

Brix (°)	Color (pFund)	pH
74.7	42	5.31

Yeast and Mold (cfu/g)	Total Plate Count (cfu/g)	Coliforms (cfu/g)	Salmonella (cfu/g)
< 10	< 10	Negative	Negative

SELLERS STATEMENT:

This product is NOP Certified and traceable to field of Origin.

This product is regularly tested by the manufacturer. This ingredient is covered by a current Continuing Commodity Purchase Agreement. This ingredient conforms in all respects to the provisions of the Federal Food, Drug and Cosmetic Act, as amended and applicable laws and municipal ordinances. This ingredient is manufactured in accordance with good manufacturing practices and under modern sanitary conditions.



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CERTIFICATE OF ANALYSIS

Organic Raw Blue Agave

Item Code: 21105ED

19-072-ED

Brix (°)	Color (ICUMSA)	pH
75.8	99	4.69

Yeast and Mold (cfu/g)	Total Plate Count (cfu/g)	Coliforms (cfu/g)	Salmonella (cfu/g)
<10	<10	Negative	Negative

DOM: 03/13/19

COO: MEXICO

SHELF LIFE AND CODE DATING

Shelf life is three (3) years minimum if stored in a cool, dry environment. The date code consists of 6-7 digits that identify the production date and facility.

SELLERS STATEMENT:

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Wholesome Sweeteners, Inc. 1 Sugar Creek Center Blvd, Suite 500 Sugar Land, TX 77478
Customer Service CS@WholesomeSweet.com 1.800.680.1896

WholesomeSweet.com



CERTIFICATE OF ANALYSIS

Organic Raw Blue Agave

Item Code: 21105ED

19-072-ED

Brix (°)	Color (ICUMSA)	pH
75.8	99	4.69

Yeast and Mold (cfu/g)	Total Plate Count (cfu/g)	Coliforms (cfu/g)	Salmonella (cfu/g)
<10	<10	Negative	Negative

DOM: 03/13/19

COO: MEXICO

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Yeast and Mold (cfu/g)	Total Plate Count (cfu/g)	Coliforms (cfu/g)	Salmonella (cfu/g)
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CERTIFICATE OF ANALYSIS

Organic Light Corn Syrup

Item Code: 30010

Moisture (%)	Density (g/mL)	Water Activity
23.37	1.39	0.753

Aerobic Plate Count (cfu/g)	Yeast and Mold (cfu/g)	Coliform (cfu/g)
<10	<10	<10

Salmonella	E. Coli	Listeria Monocytogenes
Negative per 25g	Negative per 25g	Negative per 25g

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CERTIFICATE OF ANALYSIS

Organic Powdered Sugar

Item Code: 32004

19328HU1

% Starch	% Moisture	% ON USS 200	% THRU USS 200	% THRU USS 325
3.20	0.29	0.07	99.93	98.85

DOM: 11/24/19
COO: COLOMBIA

SHELF LIFE

Shelf life is indefinite when stored at 40° – 100° F and <50% relative humidity. Do not stack pallets more than two (2) high to reduce compression caking. Shipping at ambient temperatures and avoiding extreme fluctuations is ideal.

SELLERS STATEMENT:

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CERTIFICATE OF ANALYSIS

Organic Zero Calorie Sweetener

Item Code: 34711

Sensory	Ash (%)	pH	Loss on drying (%)
Clear, sweet, no unusual odor	0.0092	5.80	0.10

Yeast and Mold (cfu/g)	Total Plate Count (cfu/g)	Coliforms (mpn/100g)	Water Activity
< 10	< 10	<30	0.385

SELLERS STATEMENT:

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CERTIFICATE OF ANALYSIS

Organic Raw Cane Turbinado Sugar

Item Code: 44471

Poi (°Z)	Color (ICUMSA)	Moisture (%)	Ash (%)	MA (mm)
99.05	1947	0.03	0.17	1.11

Mold (CFU/10g)	Yeast (CFU/10g)	Total Plate Count (CFU/10g)	E. coli (CFU/10g)	Salmonella (CFU/10g)
<10	<10	20	Negative	Negative

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CERTIFICATE OF ANALYSIS

Organic Light Brown Sugar

Item Code: 44044

18-015-L

Moisture (%)	pH	Color
0.98	6.11	Light Brown

SELLERS STATEMENT:

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CERTIFICATE OF ANALYSIS

Organic Dark Brown Sugar

Item Code: 44652

19347HU2

Moisture (%)	pH	Color
1.75	5.63	Dark Brown

DOM: 12/13/19
COO: COLOMBIA

SHELF LIFE

The sugar should remain in good quality for two (2) years if stored in an odor-free environment at 65° – 95° F. Shipping at ambient temperatures and avoiding extreme fluctuations is ideal.

SELLERS STATEMENT:

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CERTIFICATE OF ANALYSIS

Organic Blackstrap Molasses

Item Code: 41080

18-108-GF

Brix °	pH
79.0	5.73

DOM: 04/13/18

SHELF LIFE AND CODE DATING

Shelf life is (1) year for drums and (6) months for pails. The recommended storage temperature is 70° - 80° F. A controlled environment enhances the storability.

SELLERS STATEMENT:

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Item Code: 41080

18-108-GF

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DOM: 04/13/18

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CERTIFICATE OF ANALYSIS

Organic Sucanat Item Code: 35638

17-296-S

Moisture (%)	Granulation		
	US 12 Screen Cumulative % On	US 100 Screen Cumulative % On	US 12 Screen Cumulative % Thru
0.36	0.000	98.90	1.10

SELLERS STATEMENT:

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CERTIFICATE OF ANALYSIS

Organic Cane Sugar

Item Code: 45033GA

17-220 1-GA

Pol (°Z)	Color (ICUMSA)	Moisture (%)	Ash (%)	MA (mm)
99.53	343	0.01	0.10	0.71

Mold (CFU/10g)	Yeast (CFU/10g)	Total Plate Count (CFU/10g)	E. coli (per 25 g)	Salmonella (per 25 g)
10	10	18	Negative	Negative

SELLERS STATEMENT:

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Mold (CFU/10g)	Yeast (CFU/10g)	Total Plate Count (CFU/10g)	E. coli (per 25 g)	Salmonella (per 25 g)
10	10	18	Negative	Negative

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CERTIFICATE OF ANALYSIS

Organic Pancake Syrup, Original

Item Code: 45124

20-055-GF

Brix (%)	pH	Color	Sensory
76.5	4.59	Amber	Pass

Total Plate Count (CFU/g)	Coliform (CFU/g)	Yeast (CFU/g)	Mold (CFU/g)	Osmophilic Yeast (CFU/g)	Osmophilic Mold (CFU/g)
<10	<10	<10	<10	<10	<10

DOM: 02/24/2020

SHELF LIFE

Refrigerate after opening. Shelf life is 2 years when stored at ambient temperatures (55° - 70°F) for unopened product. A controlled environment enhances the storability of the product.

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CERTIFICATE OF ANALYSIS

Organic Pancake Syrup, Lite

Item Code: 45125

20-024-GF

Brix (%)	pH	Color	Sensory
52.5	3.90	Light Amber	Pass

Total Plate Count (CFU/g)	Coliform (CFU/g)	Yeast (CFU/g)	Mold (CFU/g)	Osmophilic Yeast (CFU/g)	Osmophilic Mold (CFU/g)
<10	<10	<10	<10	<10	<10

DOM: 01/24/2020

SHELF LIFE

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Organic Cane Sugar

Item Code: 45033GA

17-220 1-GA

Pol (°Z)	Color (ICUMSA)	Moisture (%)	Ash (%)	MA (mm)
99.53	343	0.01	0.10	0.71

Mold (CFU/10g)	Yeast (CFU/10g)	Total Plate Count (CFU/10g)	E. coli (per 25 g)	Salmonella (per 25 g)
10	10	18	Negative	Negative

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CERTIFICATE OF ANALYSIS

Raw Cane Turbinado Sugar

Item Code: 46776

Pol (°Z)	Color (ICUMSA)	Moisture (%)	Ash (%)	MA (mm)
99.21	2741	0.08	0.28	0.92

Total Plate Count (CFU/g)	Yeast (CFU/g)	Mold (CFU/g)	Coliforms (cfu/g)	Salmonella (per 25g)
18	<1	<1	Negative	Negative

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99.21	2741	0.08	0.28	0.92

Total Plate Count (CFU/g)	Yeast (CFU/g)	Mold (CFU/g)	Coliforms (cfu/g)	Salmonella (per 25g)
18	<1	<1	Negative	Negative

SELLERS STATEMENT:

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CERTIFICATE OF ANALYSIS

Natural Cane Sugar

Item Code: 48122

20078HU2

Pol (°Z)	Color (ICUMSA)	Moisture (%)	Ash (%)	MA (mm)
99.49	1069	0.05	0.20	0.86

Mold (CFU/10g)	Yeast (CFU/10g)	Total Plate Count (CFU/10g)	E. coli (per 25 g)	Salmonella (per 25 g)
5	<1	<1	Negative	Negative

DOM: 03/18/2020

COO: MALAWI

SHELF LIFE:

Shelf life is indefinite when stored at ambient temperatures and 40%-70% relative humidity. Shippint at ambient temperatures and avoiding extreme fluctuations is ideal.

SELLERS STATEMENT:

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CERTIFICATE OF ANALYSIS

FT Organic Raw Honey

Item: 89165

20050D

Properties	Analysis
Color (mm Pfund)	73
Moisture (%)	18.3
Aerobic Plate Count (cfu/g)	180
Yeast and Mold (cfu/g)	<10
Coliforms (cfu/g)	<10

DOM: 02/19/2020

SHELF LIFE

Shelf life is indefinite when stored at recommended ambient temperature (55-80°F).

SELLERS STATEMENT:

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CERTIFICATE OF ANALYSIS

FT Organic Honey

Item: 89167

20076D

Properties	Analysis
Color (mm Pfund)	70
Moisture (%)	18.3
Aerobic Plate Count (cfu/g)	190
Yeast and Mold (cfu/g)	<10
Coliforms (cfu/g)	<10

DOM: 03/16/2020

SHELF LIFE

Shelf life is indefinite when stored at recommended ambient temperature (55-80°F).

SELLERS STATEMENT:

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CERTIFICATE OF ANALYSIS

FT Organic Raw White Honey

Item: 89168

20013D

Properties	Analysis
Color (mm Pfund)	33
Moisture (%)	16.7
Aerobic Plate Count (cfu/g)	180
Yeast and Mold (cfu/g)	40
Coliforms (cfu/g)	<10

DOM: 01/13/2020

SHELF LIFE

Shelf life is indefinite when stored at recommended ambient temperature (55-80°F).

SELLERS STATEMENT:

This product is NOP Certified and traceable to field of Origin.

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CERTIFICATE OF ANALYSIS

FT Organic Raw White Honey

Item: 89168

20013D

Properties	Analysis
Color (mm Pfund)	33
Moisture (%)	16.7
Aerobic Plate Count (cfu/g)	180
Yeast and Mold (cfu/g)	40
Coliforms (cfu/g)	<10

DOM: 01/13/2020

SHELF LIFE

Shelf life is indefinite when stored at recommended ambient temperature (55-80°F).

SELLERS STATEMENT:

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20076D

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Color (mm Pfund)	70
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Aerobic Plate Count (cfu/g)	190
Yeast and Mold (cfu/g)	<10
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DOM: 03/16/2020

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CERTIFICATE OF ANALYSIS

Organic Coconut Palm Sugar
Item Code: 92025

18-008-JX

Moisture (%)	Ash (%)	Sucrose (%)
2.18	0.56	82.95

SELLERS STATEMENT:

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CERTIFICATE OF ANALYSIS

FT Organic Raw Honey

Item: 89165

20050D

Properties	Analysis
Color (mm Pfund)	73
Moisture (%)	18.3
Aerobic Plate Count (cfu/g)	180
Yeast and Mold (cfu/g)	<10
Coliforms (cfu/g)	<10

DOM: 02/19/2020

SHELF LIFE

Shelf life is indefinite when stored at recommended ambient temperature (55-80°F).

SELLERS STATEMENT:

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CERTIFICATE OF ANALYSIS

Organic Stevia

Item Code: 94660

Test	Specification	Result	Method
Appearance	Free flowing crystals	Conforms	Visual
Color	White	White	Visual
Odor	Sweet	Conforms	Olfactory
Moisture	< 1.00%	0.42 %	Karl Fischer T-QC-TP002
Microbiological Testing			
Total Plate Count	< 1000 CFU/g	10 CFU/g	K-MICRO-TP008
Yeast & Mold	< 100 CFU/g	<10 CFU/g	K-MICRO-TP015
E. coli	Negative	Negative	K-MICRO-TP011

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CERTIFICATE OF ANALYSIS

Organic Stevia

Item Code: 94660

Test	Specification	Result	Method
Appearance	Free flowing crystals	Conforms	Visual
Color	White	White	Visual
Odor	Sweet	Conforms	Olfactory
Moisture	< 1.00%	0.42 %	Karl Fischer T-QC-TP002
Microbiological Testing			
Total Plate Count	< 1000 CFU/g	10 CFU/g	K-MICRO-TP008
Yeast & Mold	< 100 CFU/g	<10 CFU/g	K-MICRO-TP015
E. coli	Negative	Negative	K-MICRO-TP011

SELLERS STATEMENT:

This product is NOP Certified and traceable to field of Origin.

This product is regularly tested by the manufacturer. This ingredient is covered by a current Continuing Commodity Purchase Agreement. This ingredient conforms in all respects to the provisions of the Federal Food, Drug and Cosmetic Act, as amended and applicable laws and municipal ordinances. This ingredient is manufactured in accordance with good manufacturing practices and under modern sanitary conditions.



CERTIFICATE OF ANALYSIS

Organic Stevia

Item Code: 94660

Test	Specification	Result	Method
Appearance	Free flowing crystals	Conforms	Visual
Color	White	White	Visual
Odor	Sweet	Conforms	Olfactory
Moisture	< 1.00%	0.42 %	Karl Fischer T-QC-TP002
Microbiological Testing			
Total Plate Count	< 1000 CFU/g	10 CFU/g	K-MICRO-TP008
Yeast & Mold	< 100 CFU/g	<10 CFU/g	K-MICRO-TP015
E. coli	Negative	Negative	K-MICRO-TP011

SELLERS STATEMENT:

This product is NOP Certified and traceable to field of Origin.

This product is regularly tested by the manufacturer. This ingredient is covered by a current Continuing Commodity Purchase Agreement. This ingredient conforms in all respects to the provisions of the Federal Food, Drug and Cosmetic Act, as amended and applicable laws and municipal ordinances. This ingredient is manufactured in accordance with good manufacturing practices and under modern sanitary conditions.



CERTIFICATE OF ANALYSIS

Allulose (Liquid)

Item Code: 95612

20069HU1

Allulose Content (%DS)	Brix (%)	pH
97.95	71.43	5.43

DOM: 03/09/2020

SHELF LIFE

Shelf life is 2 years when stored at ambient temperatures <85F and <40 relative humidity.

Shipping at ambient temperatures and avoiding extreme fluctuations is ideal.

SELLERS STATEMENT:

This product is regularly tested by the manufacturer. This ingredient is covered by a current Continuing Commodity Purchase Agreement. This ingredient conforms in all respects to the provisions of the Federal Food, Drug and Cosmetic Act, as amended and applicable laws and municipal ordinances. This ingredient is manufactured in accordance with good manufacturing practices and under modern sanitary conditions.



CERTIFICATE OF ANALYSIS

Allulose (Granular)

Item Code: 95812

20069HU1

Allulose Content (%)	Ash (%)	Moisture (%)
99.61	0.01	0.07

DOM: 03/09/2020

SHELF LIFE

Shelf life is 3 years when stored at ambient temperatures <85F and <40 relative humidity.
Shipping at ambient temperatures and avoiding extreme fluctuations is ideal.

SELLERS STATEMENT:

This product is regularly tested by the manufacturer. This ingredient is covered by a current Continuing Commodity Purchase Agreement. This ingredient conforms in all respects to the provisions of the Federal Food, Drug and Cosmetic Act, as amended and applicable laws and municipal ordinances. This ingredient is manufactured in accordance with good manufacturing practices and under modern sanitary conditions.



CERTIFICATE OF ANALYSIS

Organic Stevia

Item Code: 94660

Test	Specification	Result	Method
Appearance	Free flowing crystals	Conforms	Visual
Color	White	White	Visual
Odor	Sweet	Conforms	Olfactory
Moisture	< 1.00%	0.42 %	Karl Fischer T-QC-TP002
Microbiological Testing			
Total Plate Count	< 1000 CFU/g	10 CFU/g	K-MICRO-TP008
Yeast & Mold	< 100 CFU/g	<10 CFU/g	K-MICRO-TP015
E. coli	Negative	Negative	K-MICRO-TP011

SELLERS STATEMENT:

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