

# TEST REPORT

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Received: 03.15.21  
Tested: 03.15.21  
Completed: 03.20.21

Lab #	Sample	Yeast/Mold CFU/g	Gliadin* ppm
<b>Keto Cookie Test</b>			
CK001	Cake Walk 3/15 4:09	< 10 Yeast < 10 Mold	< 2.5
CK002	Mint Condition 3/15 4:09	< 10 Yeast < 10 Mold	< 2.5
CK003	Champion Chip 3/15 4:09	< 10 Yeast < 10 Mold	< 2.5

\* If a sample contains fermented or hydrolyzed proteins of the target food allergen, the available test methods cannot appropriately measure the allergen concentration in those instances due to the nature of the proteins. The result could be an underestimate of the allergen levels in the product. Please contact the lab if you have a question about a specific commodity.

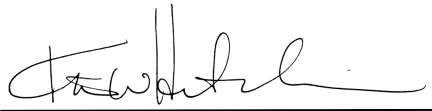
\* Please note the values are calculated for gliadin. Approximately 50% of the gluten is available as gliadin. Therefore, to calculate the gluten value of the sample(s), multiply the ppm gliadin results by 2.

#### Method Reference:

Bacteriological Analytical Manual (BAM), FDA; Official Methods of Analysis of AOAC International:  
BAM Chapter 18: Yeast/Mold. Pour Plate method

AOAC-RI #061201: Neogen Veratox Gliadin R5, Product #8510

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