



CERTIFICATE OF ANALYSIS

Production Facility: Initiative Foods

Customer: *Mamma Chia*

Product: *Blackberry Bliss*

Production Date: **1/28/2021**

Property	Results
Organoleptic	Pass
pH – Batching	3.17
pH – After 5 days	3.79
Brix - After 5 days	10.10
Consistency – Batch Release	17.3
Consistency - After 5 days	18.6
Net Weight (avg.)	102.2
Time/ Temperature/Flow Rate Conformance Y/N	Yes

ALL CCPs were met and product was made per the HACCP plan in place at this facility

These products meet the manufacturing, packaging, and batch testing criteria specified by the Customer, the FDA 21 CFR Regulations and were produced under Good Manufacturing Practices (GMPs). Any Corrective Actions associated with this lot have been reviewed, considered, and corrected as appropriate. This product lot is hereby considered safe for release into commerce.

Signature: *Nadeeka Bennett*

Position: QA/QC Associate

Date: 2/5/2021



CERTIFICATE OF ANALYSIS – MAMMA CHIA

Production Date: 12/03/2020
Product Description: Unsweetened Original, 28 Fl. oz. (828 ml)
Test Date: 12/04/2020

Lot Number: AB20388
Batch No.: 20201201.006
Best By: 05/02/2021

Analytical Results

Microbiological

Test Description	Method Reference	Specification	Results	Units
Aerobic Count - Petrifilm	AOAC 990.12	< 10	< 10	CFU/ml
Coliform - Petrifilm	AOAC 991.14	< 10	< 10	CFU/ml
E. coli - Petrifilm	AOAC 991.14	< 10	< 10	CFU/ml
Yeast & Mold Count	AOAC 997.02	< 10	< 10	CFU/ml

Physical/Chemical

Test Description	Method Reference	Specification	Results	Units
pH	Potentiometry	6.0 – 6.5	7.89*	
Total Solids - Finished	Convection Oven	TBD	3.16	%
Brix	Refractometry	0.3 – 0.5	1.42*	

*Approved by customer.

The Best By Date is for reference only and is not a guarantee against future changes in physical characteristics or microbiological activity beyond test date. Customer is required to conduct appropriate shelf life studies to support any Best By date stated on product label.

Approved By: Joshua Cua
Microbiologist

Date: 12/11/2020



CERTIFICATE OF ANALYSIS

PRODUCT: ORGANIC BLACK CHIA SEED
LOT: 0913-OCH-1120
COUNTRY OF ORIGIN: PARAGUAY

BEST BY: NOV 2022

COLOR Characteristic of black chia
AROMA Characteristic of chia

PHYSICAL-CHEMICAL

Purity (%) 99.99
Moisture (%) 7.03
Aflatoxin (ppb) 0.23

MICROBIOLOGY

Total aerobic count 200 cfu/g
Coliforms 30 cfu/g
Yeast <10 cfu/g
Mold <10 cfu/g
E. coli <10 cfu/g
Salmonella Absent/375g
Listeria Negative/25g

Adrian Duarte
QA

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Certificate of Analysis

Product: Mamma Chia Org. Blackberry Hibiscus Vitality Beverage- Enjoy By 20 NOV 2021-4

Product Description: 1,684cs 12/10oz (296ml) bottles of Mamma Chia Org. Blackberry Hibiscus.

COA Date: 01-25-2021

Production Date: 01-14-2021

Item #: 56516-00203

Chemical

<u>Test Analysis</u>	<u>Target Specification</u>	<u>Results</u>
pH (finished blended bottle)	3.10 – 3.90	3.65
TA (finished blended bottle)	0.26 – 0.45	0.328
Brix (finished kettle)	5.00 – 5.60°	5.56°

Organoleptic

<u>Test Analysis</u>	<u>Standard</u>	<u>Results</u>
Seed Suspension	Evenly distributed	Meets
Gel Formation	Each seed pocket	Meets
Flavor	Bright	Meets
Aroma	No off odors	Normal
Color	Dark Red	Meets

Microbiology

<u>Test Analysis</u>	<u>Specification</u>	<u>Results</u>
Aerobic plate count	<100 CFU/g	<10 CFU/g
Coliforms	None Present	<2 CFU/g
E. coli (Non-pathogen)	Negative	Negative
Yeasts	<50 CFU/g	<10 CFU/g
Molds	<50 CFU/g	<10 CFU/g

All products, processing methods, packaging, handling and storage procedures manufactured at Lieb Foods LLC are processed in compliance with current Good Manufacturing Practices (21 CFR, Part 110), and if applicable Juice HACCP (21 CFR part 120) and conforms to requirements of the Federal Food, Drug and Cosmetic Act, as amended, and to any other federal, state or local laws and ordinances.

Quality Assurance Director: Scott Clevenger

Date: 01/26/2021