


Certificate of Analysis (COA) Comparison



Tolleson, AZ Examples
PRIOR TO DECEMBER 3, 2018



BAY STATE MILLING COMPANY
421 S 99th Ave. Tolleson, AZ Phone (623) 930-8400 Fax (623) 930-0254

Certificate Of Analysis
Reported on 14% Moisture Basis

OCT-23-18

COPY TO:
Bay State Milling Office Copy
COA with Driver

CUSTOMER: XXXXX
Name
Address

ORDER NO. : XXXXXX
CUST. P.O. : XXXXXX
CAR/TRUCK NO : XXXX
DATE SHIPPED : OCT-22-18

Analytical Results

XXXXX	ITEM NAME
Date/Lot Code	T101818
Expiration Date	04/16/2019
Manufacture Location	BSMC, Tolleson, AZ
Moisture	13.7
Ash	0.56
Protein (N x 6.7)	13.2


This food ingredient is derived from a raw agricultural product and has not been processed to control microbial pathogens. As a result, this food ingredient requires further processing to control for microbial pathogens.

David Hackman
Quality Assurance Manager

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Tolleson, AZ Examples
AFTER DECEMBER 3, 2018



CERTIFICATE OF ANALYSIS

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Sales order DEL-XXXXXX
Customer P.O.
Date Oct 23, 2018

Bay State Milling Company
421 S 99th Ave
Tolleson, AZ 85353
USA

Customer:
Name
Address

Analytical Results

XXXXX	ITEM NAME
Lot code	TOLXXXXXXXX
Manufactured	Aug 09, 2018
Quantity	900 (50LB)
	Result
Physical & Chemical	
Moisture	14.0%
Ash	0.52%
Protein	13.2%

New Look

This food ingredient is derived from a raw agricultural product and has not been processed to control microbial pathogens. As a result, this food ingredient requires further processing to control for microbial pathogens.

David Hackman
Quality Assurance Manager