


Certificate of Analysis (COA) Comparison



Before

After

 **BAY STATE MILLING COMPANY**
 421 S 99th Ave. Tolleson, AZ Phone (623) 930-8400 Fax (623) 930-6254

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. : XXXXX
CUST. P.O. : XXXXX
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 8.7)	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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 **CERTIFICATE OF ANALYSIS**
 A Trusted Family of Ingredients.

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

Customer:
 Name
 Address

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 Printed Oct 23, 2018
 Sales order DEL-100000
 Customer P.O.
 Date Oct 23, 2018

XXXXX	ITEM NAME
Lot code	PT12345601
	Aug 09, 2018
Quantity	900 (50LB)
	Result
Physical & Chemical	
Moisture	14.0%
Ash	0.52%
Protein	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

See timeline for changes for each BSMC facility affected.