



Food Safety & Quality Solutions

SILLIKER, Inc.

Food Science Center

160 Armory Drive, South Holland, IL 60473

Tel. 708/ 225 1435 Fax. 708/ 225 1536

CERTIFICATE OF ANALYSIS

COA No:	RES-34362424-0
Supersedes:	None
COA Date	3/25/11
Page 1 of 1	

TO:

Ms. Rose Marie Belforti
Proprietor of Company
Finger Lakes Dexter Creamery
1853 Black Rock Rd.
King Ferry, NY 13081

Received From:	King Ferry, NY
Received Date:	3/18/11

Location of Test: (except where noted)	South Holland, IL
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Analytical Results

Desc. 1: Kefir cheese - moist **Laboratory ID:** 325799411
Condition Rec'd: NORMAL
Temp Rec'd (°C): 20.6

<u>Analyte</u>	<u>Result</u>	<u>Units</u>	<u>Method Reference</u>	<u>Test Date</u>	<u>Loc.</u>
Total Viable Bifidobacteria	21000000	/g	Client method	3/25/11	
Total Viable Cell Count	47000000	/g	Client method	3/24/11	
Total Viable Lactobacillus	26000000	/g	Client method	3/24/11	

Desc. 1: Kefir cheese - moist - blue **Laboratory ID:** 325799415
Condition Rec'd: NORMAL
Temp Rec'd (°C): 20.6

<u>Analyte</u>	<u>Result</u>	<u>Units</u>	<u>Method Reference</u>	<u>Test Date</u>	<u>Loc.</u>
Total Viable Bifidobacteria	800000	/g	Client method	3/25/11	
Total Viable Cell Count	4400000	/g	Client method	3/24/11	
Total Viable Lactobacillus	3600000	/g	Client method	3/24/11	

Wendy McMahon
Wendy McMahon General Manager

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