

REPORT OF ANALYSIS

Open Farm Chicken Wavy Bacon

Analysis	Level Found		Reporting			Analyst-Date	Verified-Date
	As Received	Dry Weight	Units	Limit	Method		
Sample ID: 244235203		Lab Number: 14127744		Date Sampled: 2023-09-01			
E. coli (generic)	n.d.		cfu/g	10	AOAC OMA 2018.13	Sdl9-2023/09/07	jzh4-2023/09/07
Listeria	negative		org/25g	1	RapidChek/AOAC RI 020401	kkb0-2023/09/08	jzh4-2023/09/08
Salmonella	negative		org/25g	1	AOAC OMA #2013.02; AFNOR QUA 18/08-03/15	clh4-2023/09/07	snl7-2023/09/07

For questions please contact:



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The result(s) issued on this report only reflect the analysis of the sample(s) submitted.

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**PHELPS INDUSTRIES LLC
CHRIS EVANS
5213 26TH AVENUE
ROCKFORD IL 61109**

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For: (33909) PHELPS INDUSTRIES LLC
JVL Open Farm Chicken Wavy Bacon 23242

Detailed Method Description(s)

Vacuum Moisture

Analysis follows FO 02 or FD 018, both of which are based on AOAC 969.35. Samples are placed in aluminum tins and dried in a 60C or 70C vacuum oven (20-25 mm Hg) for 4 or 18 hours, with or without digest pure quartz sand. Loss in mass is reported as moisture.

E. coli and Total Coliform using 3M Petrifilm

Sample analysis follows MWL MI 292 which is based on AOAC 2018.13. A representative sample is obtained and added to phosphate buffer. Aliquots of the sample are withdrawn and placed on Petrifilm plates. The plates are incubated for 18 to 24 hours. After incubation, the plates are counted to determine the number of generic E. coli and total coliforms present. The color of the colony and the presence of gas differentiate a generic coliform from E. coli. The levels are reported as colony forming units (cfu).

Listeria Lateral Flow

Samples are analyzed following MWL MI 194 which is based on the RapidChek Listeria User Guide. A representative sample is obtained and combined with a selective growth media. It is incubated for 40-48 hours. After incubation, an aliquot is heated for 10 minutes, and a test strip for Listeria detection is used. Results are reported as negative or presumptive positive. This procedure does not speciate Listeria.

Sal - real time PCR

Sample analysis follows MWL MI 334 which is based on AOAC OMA 2013.02. A representative sample is obtained and combined with enrichment media, then incubated. After incubation, DNA is extracted from the sample and analyzed using BAX Real-Time PCR. Results are reported as negative or presumptive positive for Salmonella.

Calculation

Analytical results are entered into applicable formulas to provide a calculated result which is reported.

Protein (Crude)

Analysis follows MWL FD 070 which is based on AOAC 990.03. The sample is placed in a combustion instrument and the amount of nitrogen is obtained. The nitrogen value is multiplied by a factor of 6.25 and that value reported as crude protein.

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Acid Hydrolysis Fat

Analysis follows FD 027 which is based on AOAC 954.02. A sample is treated with ethanol and hydrochloric acid to help release fat in the sample. Separate treatments of ethyl ether and petroleum ether is used to extract the fat and the ethers collected in a pre-weighed beaker. The ether is evaporated and dried to remove remaining ether and moisture and the material remaining in the beaker is reported as "fat".

Crude Fiber

Analysis follows MWL FD 039 which is based on AOCS Ba 6a-05. A small amount of sample is weighed and placed in a membrane bag and sealed. The bag and sample are placed in a container that treats the sample with a variety of chemicals to dissolve materials which leach out of the bag. After repeated washing and rinsing, the bag is dried and reweighed. The material remaining in the bag is reported as crude fiber

Ash

Analysis follows MWL FD 019 which is based on AOAC 942.05. The sample is weighed and placed in a muffle furnace at 600°C. After a period of time, the sample is removed and the remaining material weighed and reported as ash. Moisture and organic material is driven off.

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