

PRESSURE SAFE LLC.

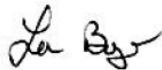
Certificate of Analysis Microbiological testing is done using the 3M Molecular Detection System platform. This system is validated and certified as a Performance Tested Method by the AOAC research institute as an effective method for the detection of E. Coli 0157 (including H7), Salmonella, and Listeria in food.

Products are tested as a composite of a day's freeze dry production. L.mono results are per a 25g sample from the composite. E. Coli results are per a 375g sample pulled from the composite. Salmonella results are per two individually pulled 375g samples from the composite.

Moisture analysis is done via METTLER TOLEDO HB43. **PO# 853**

Product Code	Dryer Date	Dryer	Production Date	Test Date	E.coli 0157-H7	Salmonella	L.mono	Moisture
OPENCX-13.5	7/31/2019	4	9/2/2019	8/1/2019	Negative	Negative	Negative	0.297%
OPENCX-13.5	7/31/2019	5	9/2/2019	8/1/2019	Negative	Negative	Negative	0.364%
OPENCX-13.5	7/31/2019	6	9/2/2019	8/1/2019	Negative	Negative	Negative	0.274%
OPENCX-13.5	7/31/2019	7	9/2/2019	8/1/2019	Negative	Negative	Negative	0.295%
OPENCX-13.5	8/4/2019	1	9/2/2019	8/5/2019	Negative	Negative	Negative	0.282%
OPENCX-13.5	8/4/2019	6	9/2/2019	8/5/2019	Negative	Negative	Negative	0.312%
OPENCX-13.5	8/4/2019	7	9/2/2019	8/5/2019	Negative	Negative	Negative	0.311%
OPENCX-13.5	8/8/2019	8	9/2/2019	8/5/2019	Negative	Negative	Negative	0.311%

9/5/19



Lori Boyd