179 West Randall Street Coopersville, MI 49404 Phone: (616) 837-7670 Fax: (616) 837-7701



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CUSTOMER

Jimmy's Vegan

STABILITY DATE RANGE 7/7/2025 TO 9/1/2025

SAMPLE DESCRIPTION The Loaded Vegan Production Date (--)

40°C/75% RH

SAMPLE DATE

DATE RECEIVED 7/3/2025 (0)

REFERENCE NUMBER Customer PO (0)

TEMPERATURE AT RECEIVING



Test Configuration

Protocol: Jimmy's Vegan Cookies Shelf Life

Category: Shelf-Life Temperature: 40° C 75% RH

Group: Microbiology SubGroup: Food

Comments:

Interval	Date	Yeast	Water Activity	Moisture	Mold	Aerobic Plate Count
Day 0	7/7/2025	Tested	Tested	Tested	Tested	Tested
Day 7	7/14/2025	Tested	Not Requested	Not Requested	Tested	Tested
Day 14	7/21/2025	Tested	Not Requested	Not Requested	Tested	Tested
Day 21	7/28/2025	Tested	Not Requested	Not Requested	Tested	Tested
Day 28	8/4/2025	Tested	Tested	Tested	Tested	Tested
Day 35	8/11/2025	Tested	Not Requested	Not Requested	Tested	Tested
Day 42	8/18/2025	Tested	Not Requested	Not Requested	Tested	Tested
Day 49	8/25/2025	Tested	Not Requested	Not Requested	Tested	Tested
Day 56	9/1/2025	Tested	Tested	Tested	Tested	Tested

It is the customer's responsibility to evaluate the compliance of these results to any regulatory requirement.

Test results apply to the sample as received.

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Date: 9/17/2025

Audrey Monroe - Laboratory Director

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9/17/2025

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SAMPLE DESCRIPTION

The Loaded Vegan Production Date (--) 40°

C/75% RH

SAMPLE DATE

DATE RECEIVED 7/3/2025 (0)

REFERENCE NUMBER

Customer PO (0)

TEMPERATURE AT RECEIVING



9/17/2025

Date:

Test Results						
Test Requested	Test Method		Results	Ref Number	Start Date	
BAM:Aerobic Plate Count						
Day 0	^BAM Ch.3 Analyst: 60	Log: 1.6	50 cfu/g		7/7 4:39 PM	
Day 7	^BAM Ch.3 Analyst: 65	Log: <1.0	<10 cfu/g		7/14 3:37 PM	
Day 14	^BAM Ch.3 Analyst: 60	Log: <1.0	<10 cfu/g		7/21 3:58 PM	
Day 21	^BAM Ch.3 Analyst: 65	Log: 1.0	10 cfu/g		7/28 12:11 PM	
Day 28	^BAM Ch.3 Analyst: 65	Log: <1.0	<10 cfu/g		8/4 3:25 PM	
Day 35	^BAM Ch.3 Analyst: 65	Log: 1.0	10 cfu/g		8/11 12:58 PM	
Day 42	^BAM Ch.3 Analyst: 68	Log: 1.3	20 cfu/g		8/18 3:24 PM	
Day 49	^BAM Ch.3 Analyst: 68	Log: <1.0	<10 cfu/g		8/25 1:29 PM	
Day 56	^BAM Ch.3 Analyst: 68	Log: <1.0	<10 cfu/g		9/2 2:53 PM	

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SAMPLE DESCRIPTION

The Loaded Vegan Production Date (--) 40°

C/75% RH

SAMPLE DATE

DATE RECEIVED 7/3/2025 (0)

REFERENCE NUMBER

Customer PO (0)



9/17/2025

Date:

TEMPERATURE AT RECEIVING

Test Results						
Test Requested	Test Method		Results	Ref Number	Start Date	
BAM:Mold						
Day 0	^BAM Ch. 18 Analyst: 60	Log: <1.0	<10 cfu/g		7/7 4:39 PM	
Day 7	^BAM Ch. 18 Analyst: 65	Log: <1.0	<10 cfu/g		7/14 3:37 PM	
Day 14	^BAM Ch. 18 Analyst: 60	Log: <1.0	<10 cfu/g		7/21 3:58 PM	
Day 21	^BAM Ch. 18 Analyst: 65	Log: <1.0	<10 cfu/g		7/28 12:11 PM	
Day 28	^BAM Ch. 18 Analyst: 65	Log: <1.0	<10 cfu/g		8/4 3:25 PM	
Day 35	^BAM Ch. 18 Analyst: 65	Log: <1.0	<10 cfu/g		8/11 12:58 PM	
Day 42	^BAM Ch. 18 Analyst: 68	Log: <1.0	<10 cfu/g		8/18 3:24 PM	
Day 49	^BAM Ch. 18 Analyst: 68	Log: <1.0	<10 cfu/g		8/25 1:29 PM	
Day 56	^BAM Ch. 18 Analyst: 68	Log: <1.0	<10 cfu/g		9/2 2:53 PM	

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SAMPLE DESCRIPTION

The Loaded Vegan Production Date (--) 40°

C/75% RH

SAMPLE DATE

DATE RECEIVED 7/3/2025 (0)

REFERENCE NUMBER

Customer PO (0)

TEMPERATURE AT RECEIVING



9/17/2025

Date:

Test Results						
Test Requested	Test Method		Results	Ref Number	Start Date	
BAM:Yeast						
Day 0	^BAM Ch. 18 Analyst: 60	Log: <1.0	<10 cfu/g		7/7 4:39 PM	
Day 7	^BAM Ch. 18 Analyst: 65	Log: <1.0	<10 cfu/g		7/14 3:37 PM	
Day 14	^BAM Ch. 18 Analyst: 60	Log: <1.0	<10 cfu/g		7/21 3:58 PM	
Day 21	^BAM Ch. 18 Analyst: 65	Log: <1.0	<10 cfu/g		7/28 12:11 PM	
Day 28	^BAM Ch. 18 Analyst: 65	Log: <1.0	<10 cfu/g		8/4 3:25 PM	
Day 35	^BAM Ch. 18 Analyst: 65	Log: <1.0	<10 cfu/g		8/11 12:58 PM	
Day 42	^BAM Ch. 18 Analyst: 68	Log: <1.0	<10 cfu/g		8/18 3:24 PM	
Day 49	^BAM Ch. 18 Analyst: 68	Log: <1.0	<10 cfu/g		8/25 1:29 PM	
Day 56	^BAM Ch. 18 Analyst: 68	Log: <1.0	<10 cfu/g		9/2 2:53 PM	

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Test results apply to the sample as received.

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MICROBIOLOGY SHELF LIFE DATA

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SAMPLE DESCRIPTION

The Loaded Vegan Production Date (--) 40°

C/75% RH

SAMPLE DATE

DATE RECEIVED 7/3/2025 (0)

REFERENCE NUMBER

Customer PO (0)

TEMPERATURE AT RECEIVING



Test Results							
Test Requested	Test Method	Results	Ref Number	Start Date			
Moisture							
Day 0	^AOAC 950.46	8.48 %	20156:22	7/8 4:06 PM			
	Analyst: 39						
Day 28	^AOAC 950.46	7.88 %	20158:33	8/4 4:38 PM			
	Analyst: 59						
Day 56	^AOAC 950.46	7.86 %	20158:59	9/8 3:44 PM			
	Analyst: 59						

It is the customer's responsibility to evaluate the compliance of these results to any regulatory requirement.

Test results apply to the sample as received.

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9/17/2025

Date:

SAMPLE DESCRIPTION

The Loaded Vegan Production Date (--) 40°

C/75% RH

SAMPLE DATE

DATE RECEIVED 7/3/2025 (0)

REFERENCE NUMBER

Customer PO (0)

TEMPERATURE AT RECEIVING



Test Results							
Test Requested	Test Method	Results	Ref Number	Start Date			
Water activity							
Day 0	TP-A034	0.68	AW July25 Probe 1	7/7 12:37 PM			
	Analyst: 55						
Day 28	TP-A034	0.66	AW August25 Probe 1	8/4 1:27 PM			
	Analyst: 45						
Day 56	TP-A034	0.67	AW Sept25 Probe 1	9/2 2:20 PM			
	Analyst: 55						

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9/17/2025

Date:

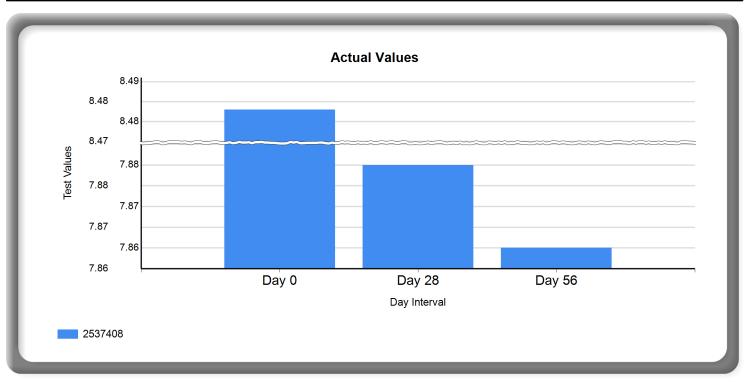
Sample ID Number 2537408 Storage Conditions 40° C 75% RH

Sample Description The Loaded Vegan Production Date (--) 40°

C/75% RH

Moisture, %

Sample Point	Day 0	Day 7	Day 14	Day 21	Day 28
	<u>8.48</u>	Not Requested	Not Requested	Not Requested	<u>7.88</u>
Sample Point	Day 35	Day 42	Day 49	Day 56	
	Not Requested	Not Requested	Not Requested	<u>7.86</u>	



It is the customer's responsibility to evaluate the compliance of these results to any regulatory requirement.

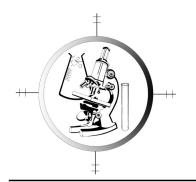
Test results apply to the sample as received.

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Sample Description

Alliance Analytical Laboratories, Inc.

179 West Randall Street Coopersville, MI 49404 Phone: (616) 837-7670 Fax: (616) 837-7701



MICROBIOLOGY SHELF LIFE DATA

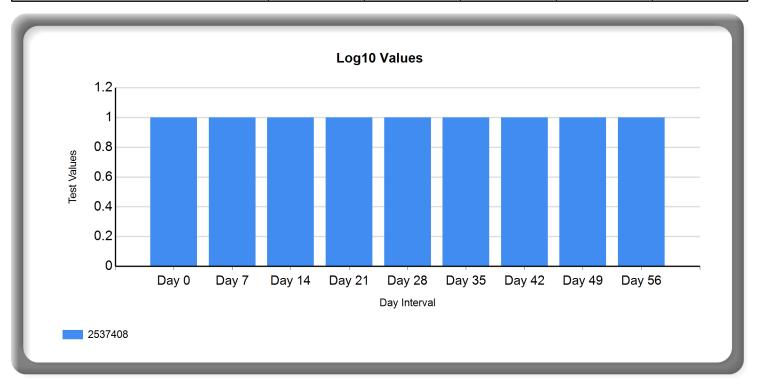
Test methods marked with ^ are accredited under the laboratory's ISO/IEC 17025 accreditation issued by ANSI-ASQ National Accreditation Board. Refer to certificate and scope of accreditation AT-2044

Sample ID Number 2537408 Storage Conditions 40° C 75% RH

The Loaded Vegan Production Date (--) 40° C/75% RH

Mold, cfu/g, Log Values

Sample Point	Day 0	Day 7	Day 14	Day 21	Day 28
	<u><1.0</u>	<u><1.0</u>	<u><1.0</u>	<u><1.0</u>	<u><1.0</u>
Sample Point	Day 35	Day 42	Day 49	Day 56	
	<u><1.0</u>	<u><1.0</u>	<u><1.0</u>	<u><1.0</u>	



It is the customer's responsibility to evaluate the compliance of these results to any regulatory requirement.

Test results apply to the sample as received.

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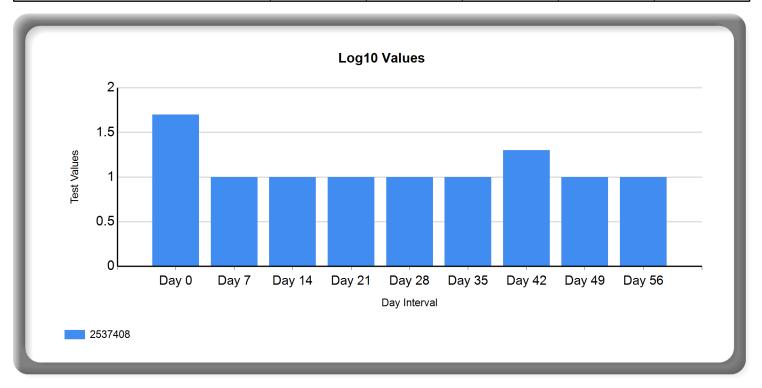
Sample ID Number 2537408 Storage Conditions 40° C 75% RH

Sample Description The Loaded Vegan Production Date (--) 40°

C/75% RH

Average value of Total Aerobic Plate Count Bacteria Recovered from Product, Log Values

Sample Point	Day 0	Day 7	Day 14	Day 21	Day 28
Average of cfu Recovered/g of Product	<u>1.6</u>	<u><1.0</u>	<u><1.0</u>	1.0	<u><1.0</u>
Sample Point	Day 35	Day 42	Day 49	Day 56	
Average of cfu Recovered/g of Product	1.0	<u>1.3</u>	<u><1.0</u>	<u><1.0</u>	



It is the customer's responsibility to evaluate the compliance of these results to any regulatory requirement.

Test results apply to the sample as received.

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Water activity [TP-A034 Water activity [TP-A034 Moisture [^ADAC Moisture [^ADAC Water activity [TP-A034 Moisture [^AOAC 950,46

2537407 M

07/03/2025

BAM: Aerobic Plate Count [^BAM Ch.3] BAM: Aerobic Plate Count [^BAM Ch.3] BAM: Mold [^BAM Ch. 18] BAM: Mold [BAM Ch. BAM Yeast [BAM Ch BAM: Aerobic Plate Count : Yeast [BAT Ch. : Mold [^BAIT Ch. 181 181 [^BAIT Ch.3]

2537407 3

BATT: Yeast [BATT Ch. BATT Ch. BATT: Mold [ABAT Ch. 18] BAM: Aerobic Plate Count [^BAM Ch. 3] 07/03/2025

2537407 M 07/03/2025

BAT: Mold [^BAT Ch. 18] BAT: Yeast [^BAT Ch. 18]

BAM: Yeast [BAM Ch.

18]

[^BAIT Ch. 3]

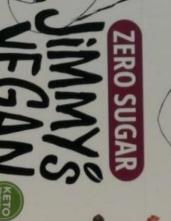
BAM : Aerobio Plate Count

BAT: Yeast [^BAT Ch. 18]
BAT: Merobic Plate Count [^BAT Ch. 3]
BAT: Mold [^BAT Ch. 18]
BAT: Yeast [^BAT Ch. 18] BAT: Aerobic Plate Count [BAT Ch. 3] BAN: Aerobic Plate Count [*BAN Ch. 3] BAN: Mold [*BAN Ch. 18] BAT: Told [ABAT Ch. 18]

07/03/2025

2537407 M

BAM: Aerobic Plate Count [^BAM Ch.3] BAM: Mold [^BAM Ch. 18] BAM: Yeast [BAM Ch. 18]



RANBERRY ORANGE DARK CHOCOLATI