

Offer Sheet

Product	Potassium Phosphate
Quantity	49 pallets
Net weight	~100,108 lbs.
Manufacture date	
Availability	One time
Location	North Chicago, IL
Date	6/25/26
COA	Attached below



Product	Industrial Grade Flour
Quantity	43 pallets
Net weight	~82,618 lbs.
Manufacture date	
Availability	One time
Location	North Chicago, IL
Date	6/25/26
COA	Attached below



Product	Industrial Yeast Extract
Quantity	56 pallets
Net weight	~102,151 lbs.
Manufacture date	
Availability	One time
Location	North Chicago, IL
Date	6/25/26
COA	Attached below





ADM SPECIALTY INGREDIENTS CERTIFICATE OF ANALYSIS



DLLOTCP: 10LJ01

PO 4300188385
Code 32089
WLS Job 4712

SOLD TO: 221052
IMCD US FOOD INC
2 EQUITY WAY
SUITE 210
WESTLAKE OH

SHIPPED TO: M25863
HS SERVICES DALLAS
5050 INVESTMENT DR

DALLAS TX

CUSTOMER PO #: 23500328 OP

SHIP DATE: 06/15/23
SHIPPED FROM: LUBBOCK, TX
MANUFACTURE LOC: LUBBOCK, TX
TRAILER/CAR NUMBER:
ADM ORDER NUMBER: 367798
INVOICE NUMBER:

PRODUCT DESCRIPTION: PHARMAMEDIA

ADM PRODUCT CODE: 069059

LOT NUMBER: 230423BA2

COPC: 2058

MANUFACTURE DATE: 04/23/23
EXPIRATION DATE: 04/22/26

QUANTITY SHIPPED: 480 QTY
CONTAINER CODE: 25 DESC: 25 KG SK
NET WEIGHT: 12,000.000 K

PROXIMATE DATA:	ANALYSIS RESULTS:	SPECIFICATION:	TESTING METHOD:
MOISTURE %	2.91 %	4% MAXIMUM	AOCs BC-2-49
DRY BASIS PROTEIN	58.5 %	55% MINIMUM	AOCs BA-4E-93
OIL	4.47 %	5% MAXIMUM	AOCs BC 3-49
THROUGH USS 200 MESH	91.3 %	90% MINIMUM	ADM

ADM TRADERS PRODUCT GUARANTEE:

TOTAL PLATE COUNT

SPECIFICATION
<5000 CFU/G

TEST METHOD
AOPC

INGREDIENT: COTTONSEED DERIVED PROTEIN NUTRIENT

RECOMMENDED SHELF LIFE IS THREE YEARS FROM DATE OF MANUFACTURE.

FOR INDUSTRIAL USE ONLY.

LAURA JOHNSON

QUALITY CONTROL

Attached to: 20KS-0503-9-68

Preed 01 Aug 2023

Rakesh Patel

I-Lot: 010002383226 Batch: 1000628702
NC-Raw Materials Lab
Material: 20005419 Amount: 25 g
Lab Location: 1195_QC-TL60 Storage: Well Closed Contain*
Flour, Cottonseed, Industrial Grade
NC-Raw Materials Lab
GLCA2023013070 Run#: Misc Raw Material
230423BA2
10292705

Verified
By

JO 02-AUG-2023
Seth Gudmundson



CERTIFICATE OF ANALYSIS

PRAYON

Prayon
1610 Marvin Griffin Road
Augusta, GA 30906
Phone 706-798-4346 Fax 706-798-0015

Date: June 10, 2024

Ship To: Harris & Ford, LLC
Indianapolis, Indiana 46219 USA

Product: **PRAYPHOS™ MKP FG**
Monopotassium Phosphate
Complies with the current specifications of the Food Chemicals Codex and the European Community Regul
Certified as Kosher and Pareve for food use including Passover

Purchase Order No: 13-171572-0 Customer Material No: 100660-2005

Batch No: 2334201 Manufacture's Site: Puurs, Belgium

Bags Labeled As: 23/342 Quantity Shipped: 22046.0 LB

Date of Manufacture: December 15, 2023
Expiration Date: December 14, 2025

General Description: Hygroscopic white crystals. Risk of caking.
Identification Test: Positive for Potassium and Phosphate

CHARACTERISTICS	UNITS	TEST RESULTS	SPECIFICATIONS
Lead (as Pb)	ppm	<=1.0*	1.0 Maximum
Arsenic (as As)	ppm	<=1.0*	1.0 Maximum
Cadmium (as Cd)	ppm	<=1.0*	1.0 Maximum
Mercury (as Hg)	ppm	<=0.1*	0.1 Maximum
P2O5, anhydrous	%	52.3	51.6 to 53.0
Assay (KH2PO4), dried basis	%	100.2	99.0 Minimum
pH (1% solution)	-	4.5	4.3 to 4.7
Insoluble matters	%	0.04	0.20 Maximum
Loss on drying @ 105°C	%	0.01	0.50 Maximum
Fluoride (as F)	ppm	2.0	10.0 Maximum
Granulometry			
Cumulated Retained on:			
1000 µm	%	0	4 Maximum
420 µm	%	27	0 to 50
150 µm	%	87	55 to 98
45 µm	%	96	85 to 100

Attached to: CP-One V-963765-10.0-0192

E. Camp *07/06/2024* Eric Campbell

VERIFIED BY
Carlos Pacheco
01/01/2024
Carlos Pacheco



QC-TL03

100817702

NC-Raw - IQA Review

Material Number: 20032577

POTASSIUM PHOSPHATE, MONOBASIC, NOT NF

Batch: 1001899371 Qty: 0.000 G

Vendor batch: 2334201

Temp. Conditions:

E. Camp
07/06/2024

Sensient Flavors LLC
330 S. Mill Street, Juneau, WI 53039
Tel.: (920) 386-2800
Fax: (920) 386-2834

Customer PO# 4300188748
Customer Item# 78336
Customer Description YEAST EXTRACT, AUTOLYZED 50 LB BAG
Sales Order# 272612

Sensient Item# BYF100-50
Sensient Description AMBEREX BYF-100 50 LB BAG 50 LB BAG
Lot# 5687315
Manufacture Date 22-Apr-2023
Best Before Date 21-Apr-2025

Test Description	Min Value	Max Value	Test Value	Test Method
Ash %	0	16.0	11.8	AOAC 930.30
Total Coliform (3 Tube MPN) /g	0	10	0	AOAC 966.24
Color LAB method	60.0	79.0	66.0	
E. Coli (3 Tube MPN) /g	ND	ND	ND	AOAC 966.24
Listeria monocytogenes /25g	NEGATIVE	NEGATIVE	NEGATIVE	AOAC2003.12
Moisture Loss on Drying %	0	6.0	2.2	AOAC 930.15
Appearance/Color/Flavor/Odor	PASS	PASS	PASS	Free Flowing, Tan
pH (5% solution)	5.3	6.3	5.7	pH Meter
Salmonella /750g	NEGATIVE	NEGATIVE	NEGATIVE	AOAC RI 100201
Salt as Chlorides %	0	1.50	0.38	AOAC 971.27
Standard Plate Count cfu/g	0	10000	90	AOAC 990.12
Total Nitrogen %	7.00	100.00	11.09	AOAC 990.03
Yeast and Mold cfu/g	0	100	0	AOAC 121301
1% Aqueous Solution	PASS	PASS	PASS	Light-Medium Amber, Clear
Salmonella /375g	NEGATIVE	NEGATIVE	NEGATIVE	AOAC OMA 2003.09

Batch: 1000597901
NC-Raw Materials Lab
Amount: 25 g
*Storage: Well Closed Contain**
Run#: Misc Raw Material
5687315

Label 12 May 2023
I-Lot: 010002279195
Material: 20032706
Lab Location: 1195_QC-TL60
YEAST EXTRACT, AUTOLYZED
GLCA2023008446
4130649

Attached to: 70K9-0503-9-31

Batch 12 May 2023

Rakesh Patel

All pathogen testing of products from the Sensient Flavors – Juneau facility is conducted by Merieux Nutrisciences, located at either 3688 Kinsman Blvd, Madison WI 53704 or 3600 Eagle Nest Drive, Crete IL 60417

Verified By: *LF* *02 Jun 2023*
Attached To: ***
Czarina Vea

Dawn Milbrath
Dawn Milbrath, Quality Control Manager

* Incorrect stamp *LF* *02 Jun 2023*

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