

**Attention: On Behalf of Nutrafarms Inc**

Free Range Canada Ltd  
647 Welham Rd #9  
Barrie, ON  
Canada L4N 0B7

**Report Date: 2018/04/09**

Report #: R5070555

Version: 2 - Revision

**CERTIFICATE OF ANALYSIS – REVISED REPORT**

**MAXXAM JOB #: B856888**

**Received: 2018/03/14, 10:00**

Sample Matrix: FOOD  
# Samples Received: 2

Analyses	Quantity	Date Extracted	Date Analyzed	Laboratory Method	Reference
beta-Lactams in Meat (1)	2	2018/03/20	2018/03/21	BBY4SOP-00089	USDA CLGBLAC.02
Fluoroquinolones in Meat, Egg & Dairy (1)	1	2018/03/20	2018/03/23	BBY4SOP-00036	CFIA Dart. 623505v1
Fluoroquinolones in Meat, Egg & Dairy (1)	1	2018/03/27	2018/03/28	BBY4SOP-00036	CFIA Dart. 623505v1
Sample Homogenization (1)	2	2018/03/16	2018/03/22		

**Remarks:**

**Scope Statement:**

The analysis detailed in this document is intended to assist you, the Client, in your efforts and responsibility to produce safe food. The analysis may be for contaminants or adulterants that are known to be or may potentially be harmful, or that may impact on the quality or desired characteristics of the product. The results are representative of the samples at the time and condition of submission, and as determined by the indicated method(s). Any inference as to their applicability to any particular product, production lot, intermediate, ingredient or facility should be made by an individual with relevant expertise, based on an understanding of the product and the suitability of the sampling protocol.

Reference Method suffix "m" indicates test methods incorporate validated modifications from specific reference methods to improve performance.

\* RPDs calculated using raw data. The rounding of final results may result in the apparent difference.

(1) This test was performed by Maxxam Burnaby - Food

**Encryption Key**

Please direct all questions regarding this Certificate of Analysis to your Project Manager.

Linda Wright, CS Rep-Food Science and Safety Division

Email: LWright@maxxam.ca

Phone# (905)817-5745 Ext:5745

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Maxxam has procedures in place to guard against improper use of the electronic signature and have the required "signatories", as per section 5.10.2 of ISO/IEC 17025:2005(E), signing the reports. For Service Group specific validation please refer to the Validation Signature Page.

Maxxam Job #: B856888  
Report Date: 2018/04/09

Free Range Canada Ltd

### RESULTS OF ANALYSES OF FOOD

<b>Maxxam ID</b>		GGG521	GGG522	
<b>Sampling Date</b>				
	<b>UNITS</b>	<b>TOP SIRLOIN 1</b>	<b>RUMP ROAST</b>	<b>RDL</b>
<b>Beta Lactams</b>				
Amoxicillin	ng/g	ND	ND	2.0
<b>Fluoroquinolone/Quinolone</b>				
Enrofloxacin	ng/g	ND	ND	2.0
RDL = Reportable Detection Limit ND = Not detected				

Maxxam Job #: B856888  
Report Date: 2018/04/09

Free Range Canada Ltd

## GENERAL COMMENTS

**Results relate only to the items tested.**

Maxxam Job #: B856888  
Report Date: 2018/04/09

Free Range Canada Ltd

## VALIDATION SIGNATURE PAGE

The analytical data and all QC contained in this report were reviewed and validated by the following individual(s).

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Development Supervisor, Food Residue

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**Attention: On Behalf of Nutrafarms Inc**

Free Range Canada Ltd  
647 Welham Rd #9  
Barrie, ON  
Canada L4N 0B7

**Report Date: 2017/11/08**

Report #: R4838358

Version: 1 - Final

**CERTIFICATE OF ANALYSIS**

**MAXXAM JOB #: B7N7490**

**Received: 2017/10/25, 14:30**

Sample Matrix: FOOD  
# Samples Received: 2

Analyses	Quantity	Date Extracted	Date Analyzed	Laboratory Method	Reference
beta-Lactams in Meat (1)	2	2017/11/06	2017/11/07	BBY4SOP-00089	USDA CLGBLAC.02
Fluoroquinolones in Meat, Egg & Dairy (1)	2	2017/11/06	2017/11/07	BBY4SOP-00036	CFIA Dart. 623505v1
Sample Homogenization (1)	2	2017/10/30	2017/11/08		

**Remarks:**

**Scope Statement:**

The analysis detailed in this document is intended to assist you, the Client, in your efforts and responsibility to produce safe food. The analysis may be for contaminants or adulterants that are known to be or may potentially be harmful, or that may impact on the quality or desired characteristics of the product. The results are representative of the samples at the time and condition of submission, and as determined by the indicated method(s). Any inference as to their applicability to any particular product, production lot, intermediate, ingredient or facility should be made by an individual with relevant expertise, based on an understanding of the product and the suitability of the sampling protocol.

Reference Method suffix "m" indicates test methods incorporate validated modifications from specific reference methods to improve performance.

\* RPDs calculated using raw data. The rounding of final results may result in the apparent difference.

(1) This test was performed by Maxxam Burnaby - Food

**Encryption Key**

Please direct all questions regarding this Certificate of Analysis to your Project Manager.

Linda Wright, CS Rep-Food Science and Safety Division

Email: LWright@maxxam.ca

Phone# (905)817-5745 Ext:5745

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### RESULTS OF ANALYSES OF FOOD

<b>Maxxam ID</b>		FKH472	FKH473	
<b>Sampling Date</b>				
	<b>UNITS</b>	<b>NY STRIP 1 S</b>	<b>SIRLOIN TIP ROAST NG</b>	<b>RDL</b>
<b>Beta Lactams</b>				
Amoxicillin	ng/g	ND	ND	2.0
<b>Fluoroquinolone/Quinolone</b>				
Enrofloxacin	ng/g	ND	ND	2.0
RDL = Reportable Detection Limit				
ND = Not detected				


## GENERAL COMMENTS

**Results relate only to the items tested.**

### VALIDATION SIGNATURE PAGE

The analytical data and all QC contained in this report were reviewed and validated by the following individual(s).

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 , Lab Supervisor

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**Attention: Free Range Canada Ltd.**

Nutrafarms Inc.  
261 King St.  
Barrie, ON  
Canada L4N 6B7

**Report Date: 2015/06/25**  
**Report #: R3491249**  
**Version: 2R**

**CERTIFICATE OF ANALYSIS – REVISED REPORT**

**MAXXAM JOB #: B597225**

**Received: 2015/05/25, 12:20**

Sample Matrix: FOOD  
# Samples Received: 2

Analyses	Quantity	Date Extracted	Date Analyzed	Laboratory Method	Method Reference
Zeranol/Stilbenes (1)	1	2015/06/03	2015/06/05	BBY4SOP-00070	CFIA, CVDR-M-3019.15
Zeranol/Stilbenes (1)	1	2015/06/09	2015/06/12	BBY4SOP-00070	CFIA, CVDR-M-3019.15
Sample Homogenization (1)	2	2015/06/03	2015/06/04		
Trenbolone in Animal Tissue and Dairy (1)	2	2015/06/04	2015/06/08	BBY4SOP-00100	CFIA TBN-SP12

Reference Method suffix "m" indicates test methods incorporate validated modifications from specific reference methods to improve performance.

\* RPDs calculated using raw data. The rounding of final results may result in the apparent difference.

(1) This test was performed by Maxxam Burnaby - Food

**Encryption Key**

25 Jun 2015 07:53:43 -04:00

Please direct all questions regarding this Certificate of Analysis to your Project Manager.

Maxxam  
Phone: 817-5700 Ext. 3743

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Maxxam has procedures in place to guard against improper use of the electronic signature and have the required "signatories", as per section 5.10.2 of ISO/IEC 17025:2005(E), signing the reports. For Service Group specific validation please refer to the Validation Signature Page.

Total cover pages: 1

Maxxam Job #: B597225  
Report Date: 2015/06/25

### RESULTS OF ANALYSES OF FOOD

Maxxam ID		A I D 9 7 0	A I D 9 7 1	
Sampling Date				
	Units	GROUND BEEF (SAMPLE 1)	GROUND BEEF (SAMPLE 2)	RDL
<b>Antibiotics</b>				
alpha-Zearalenol	ug/g	ND	ND	0.00050
beta-Zearalenol	ug/g	ND	ND	0.00050
Dienestrol	ug/g	ND	ND	0.00050
Hexestrol	ug/g	ND	ND	0.00050
Zearalanone	ug/g	ND	ND	0.00050
Zearalenone	ug/g	ND	ND	0.00050
Diethylstilbesterol	ug/g	ND	ND	0.00050
Taleranol	ug/g	ND	ND	0.00050
Zeranol	ug/g	ND	ND	0.00050
<b>General Food Parameters</b>				
Trenbolone	ug/g	ND	ND	0.00050
17a-Trenbolone	ug/g	ND	ND	0.00050
17b-Trenbolone	ug/g	ND	ND	0.00050
ND = Not detected RDL = Reportable Detection Limit				

Free Range Canada Ltd

Maxxam Job #: B597225  
Report Date: 2015/06/25

**GENERAL COMMENTS**

**Results relate only to the items tested.**

## **Validation Signature Page**

**Maxxam Job #: B597225**

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The analytical data and all QC contained in this report were reviewed and validated by the following individual(s).

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Lab Supervisor

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**Attention: Arlene Abugov**

Beef Analysis for  
Nutafarms from:  
Free Range Canada  
Ltd 647 Welham Rd #9  
Barrie, ON  
Canada L4N 0B7

**Report Date: 2014/05/22**

Report #: R3035936

Version: 1

**CERTIFICATE OF ANALYSIS**

**MAXXAM JOB #: B474153**

**Received: 2014/05/06, 18:00**

Sample Matrix: FOOD

# Samples Received: 2

Analyses	Quantity	Date	Date	Laboratory Method	Reference
		Extracted	Analyzed		
Zeranol/Stilbenes (1)	2	2014/05/20	2014/05/22	BBY4SOP-00070	ZER-SP14, CFIA, 2009
Sample Homogenization (1)	2	2014/05/08	2014/05/09		
Trenbolone in Animal Tissue and Dairy (1)	2	2014/05/13	2014/05/20	BBY4SOP-00100	CFIA CVDR-M-3025.01

\* RPDs calculated using raw data. The rounding of final results may result in the apparent difference.

(1) This test was performed on a sample of Beef - Food

**Encryption Key**

Please direct all questions regarding this Certificate of Analysis to your Project Manager. Linda Wright, CS Rep-Food Science and Safety Division  
Email: LWright@maxxam.ca  
Phone# (905)817-5745 Ext:5745

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Total Cover Pages : 1

Maxxam Job #: B474153  
Report Date: 2014/05/22

Free Range Canada Ltd

# RESULTS OF ANALYSES OF FOOD

Maxxam ID		VU5909	VU5910	
Sampling Date				
	Units	NY STRIP (Sample 1)	NY STRIP (Sample 2)	RDL
<b>Antibiotics</b>				
alpha-Zearalenol	ug/g	ND	ND	0.00050
beta-Zearalenol	ug/g	ND	ND	0.00050
Dienestrol	ug/g	ND	ND	0.00050
Hexestrol	ug/g	ND	ND	0.00050
Zearalanone	ug/g	ND	ND	0.00050
Zearalenone	ug/g	ND	ND	0.00050
Diethylstilbesterol	ug/g	ND	ND	0.00050
Taleranol	ug/g	ND	ND	0.00050
Zeranol	ug/g	ND	ND	0.00050
<b>General Food Parameters</b>				
Trenbolone	ug/g	ND	ND	0.00050
17a-Trenbolone	ug/g	ND	ND	0.00050
17b-Trenbolone	ug/g	ND	ND	0.00050
RDL = Reportable Detection Limit				
ND = Not detected				

Maxxam Job #: B474153  
Report Date: 2014/05/22

Free Range Canada Ltd

### GENERAL COMMENTS

Results relate only to the items tested.



Maxxam Job #: B474153  
Report Date: 2014/05/22

Free Range Canada Ltd

### VALIDATION SIGNATURE PAGE

The analytical data and all QC contained in this report were reviewed and validated by the following individual(s).

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, Lab Supervisor

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