

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 #: R5070553

Version: 2 - Revision

CERTIFICATE OF ANALYSIS – REVISED REPORT

MAXXAM JOB #: B856890

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)	2	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 #: B856890
Report Date: 2018/04/09

Free Range Canada Ltd

RESULTS OF ANALYSES OF FOOD

Maxxam ID		GGG524	GGG525	
Sampling Date				
	UNITS	PORK SHOULDER CHOP	PORK ROAST 1	RDL
Beta Lactams				
Amoxicillin	ng/g	ND	ND	2.0
Fluoroquinolone/Quinolone				
Enrofloxacin	ng/g	ND	ND	2.0
RDL = Reportable Detection Limit ND = Not detected				

Maxxam Job #: B856890
Report Date: 2018/04/09

Free Range Canada Ltd

GENERAL COMMENTS

Results relate only to the items tested.

Maxxam Job #: B856890
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).

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 #: R4838366

Version: 1 - Final

CERTIFICATE OF ANALYSIS

MAXXAM JOB #: B7N7487

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
Macrolides in Tissue, Egg, Dairy (1)	1	2017/11/03	2017/11/04	BBY4SOP-00099	CFIA CVDR-M-3029.05
Sample Homogenization (1)	2	2017/10/30	2017/11/04		

Remarks:

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

Encryption Key

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Linda Wright, CS Rep-Food Science and Safety Division

Email: LWright@maxxam.ca

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RESULTS OF ANALYSES OF FOOD

Maxxam ID		FKH459	FKH460	
Sampling Date				
	UNITS	PORK CHOP E/E 1	PORK ROAST 1	RDL
Beta Lactams				
Amoxicillin	ng/g	ND	ND	2.0
Fluoroquinolone/Quinolone				
Enrofloxacin	ng/g	ND	ND	2.0
Macrolides				
Clindamycin	ug/g	N/A	ND	0.0050
Erythromycin	ug/g	N/A	ND	0.0050
Gamithromycin	ug/g	N/A	ND	0.0050
Josamycin	ug/g	N/A	ND	0.0050
Lincomycin	ug/g	N/A	ND	0.0050
Neospiramycin	ug/g	N/A	ND	0.0050
Oleandomycin	ug/g	N/A	ND	0.0050
Pirlimycin	ug/g	N/A	ND	0.0050
Spiramycin	ug/g	N/A	ND	0.0050
Tildipirosin	ug/g	N/A	ND	0.0050
Tilmicosin	ug/g	N/A	ND	0.0050
Tulathromycin (Parent)	ug/g	N/A	ND	0.0050
CP-60,300 (in TULA equiv)	ug/g	N/A	ND	0.0050
Tylosin	ug/g	N/A	ND	0.0050
Desmycosin (Tylosin B)	ug/g	N/A	ND	0.0050
Tylvalosin	ug/g	N/A	ND	0.0050
RDL = Reportable Detection Limit ND = Not detected N/A = Not Applicable				

GENERAL COMMENTS

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VALIDATION SIGNATURE PAGE

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

Lab Supervisor

Laboratory Supervisor, LC

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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: 2016/05/17

Report #: R3995366

Version: 1 - Final

CERTIFICATE OF ANALYSIS

MAXXAM JOB #: B689009

Received: 2016/05/04, 09:35

Sample Matrix: FOOD
Samples Received: 2

Analyses	Quantity	Date Extracted	Date Analyzed	Laboratory Method	Reference
Share with Chem. Processing	2	N/A	2016/05/04		
Staph. Count	2	N/A	2016/05/04	MFLP-21, Jul-2004	Health Canada
Sample Homogenization (1)	2	2016/05/06	2016/05/07		
Tetracyclines in Dairy, Egg and Meat (1)	2	2016/05/10	2016/05/11	BBY4SOP-00048	CFIA TTC-SP13 2008

Remarks:

Scope Statement:

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

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

Encryption Key

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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

Maxxam ID		CHJ025	CHJ026	
Sampling Date				
	UNITS	PORK CHOPS (E/E) 1	GROUND PORK 1	RDL
Tetracyclines				
Chlortetracycline	ug/g	ND	ND	0.0050
RDL = Reportable Detection Limit				
ND = Not detected				

MICROBIOLOGY (FOOD)

Maxxam ID		CHJ025	CHJ026	
Sampling Date				
	UNITS	PORK CHOPS (E/E) 1	GROUND PORK 1	RDL
Enumeration				
Staphylococcus aureus	CFU/g(mL)	<10	<10	10
RDL = Reportable Detection Limit				

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).

[Signature]

, Development Supervisor, Food Residue

[Signature]

, Scientific Specialist

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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 #: R3491250
Version: 2R

CERTIFICATE OF ANALYSIS – REVISED REPORT

MAXXAM JOB #: B597221

Received: 2015/05/25, 12:20

Sample Matrix: FOOD
Samples Received: 2

Analyses	Quantity	Date Extracted	Date Analyzed	Laboratory Method	Method Reference
Sample Homogenization (1)	2	2015/06/05	2015/06/06		
Tetracyclines in Tissue, Egg and Dairy (1)	2	2015/06/11	2015/06/11	BBY4SOP-00048	CFIA TTC-SP13

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

Linda Wright

25 Jun 2015 07:53:50 -04:00

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

Free Range Canada Ltd

Maxxam Job #: B597221

Report Date: 2015/06/25

RESULTS OF ANALYSES OF FOOD

Maxxam ID		A I D 9 5 1	A I D 9 5 2	
Sampling Date				
	Units	PORK CHOPS (E/E) (Sample 1)	GROUND PORK (SAMPLE 2)	RDL

Tetracyclines				
Doxycycline	ng/g	ND	ND	5.0
Chlortetracycline	ng/g	ND	ND	5.0
Oxytetracycline	ng/g	ND	ND	5.0
Tetracycline	ng/g	ND	ND	5.0

ND = Not detected
RDL = Reportable Detection Limit

Free Range Canada Ltd

Maxxam Job #: B597221
Report Date: 2015/06/25

GENERAL COMMENTS

Results relate only to the items tested.

Validation Signature Page

Maxxam Job #: B597221

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

Lab Supervisor

=====

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Attention: Free Range Canada Ltd.

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

Report Date: 2014/12/24

Report #: R3271114

Version: 1 - Final

CERTIFICATE OF ANALYSIS

MAXXAM JOB #: B4O0039

Received: 2014/12/18, 13:15

Sample Matrix: FOOD

Samples Received: 2

Analyses	Date		Laboratory Method	Reference
	Quantity	Extracted	Analyzed	
Share with Chem. Processing	2	N/A	2014/12/18	
Staph. Count	2	N/A	2014/12/18 MFLP-21, Jul-2004	Health Canada
Sample Homogenization (1)	2	2014/12/22	2014/12/23	

*RPD 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

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Email: LWright@maxxam.ca
Phone# (905)817-5745 Ext:5745

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Maxxam Job #: B4O0039
Report Date: 2014/12/24

Free Range Canada Ltd

MICROBIOLOGY (FOOD)

Maxxam ID		YX5899	YX6678	
	Sampling Date			
	Units	PORK CHOPS (E/E)	GROUND PORK	RDL
Enumeration				
Staphylococcus aureus	CFU/g(mL)	<10	<10	10
RDL = Reportable Detection Limit				

Maxxam Job #: B4O0039
Report Date: 2014/12/24

Free Range Canada Ltd



GENERAL COMMENTS

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Results relate only to the items tested.

Maxxam Job #: B400039
Report Date: 2014/12/24

Free Range Canada Ltd



VALIDATION SIGNATURE PAGE

Success Through Science®

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, Scientific Specialist

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