



**Issue Date** September 2025  
**Next Review** September 2028  
**Applicable Facilities** Richardton, ND

**Owner** AM-QUA

## Certificate of Analysis Sample COA + Highlighted Features

Certificate of Analysis

Ardent Mills

1875 Lawrence Street, Suite 1300  
Denver, CO 80202  
Phone: (800) 851-9618

[Quality Manager Email Address]

Product: [Product Name]

Order #: 1234

PO # 00000

Lot Number: AB-CDEFG

Date of Manufacturing: 02 Jun 2025

Best By Date: 02 Jun 2027

PROPERTIES	ACTUAL	TESTING METHOD
Total Defects	2%	
Splits Percentage	3%	
Moisture Content	14%	
Foreign Material	0.01 %	

The product is a raw agricultural commodity and may contain pathogenic bacteria and microbes, such as Salmonella and pathogenic E. coli ("Pathogens") that can be originate from the environment the product is grown, harvested and stored. In Supplier's standard supply chain, the product is not processed to control for Pathogens originating from the environment in which the product is grown, harvested, and/or stored. No warranty is given with respect to the absence or presence of a microorganism and/or mycotoxins originating from the environment in the product sold. All express or implied warranties, including but not limited to warranties of noninfringement, merchantability, or fitness for a particular purpose, are hereby disclaimed.

Within the United States Grain Standards Act for Pulses and Flaxseeds: Grades and grade requirements for the products have an allowable amount of foreign material (e.g. Cereal Grains (e.g. Wheat, oat, barley, etc.) lentils, peas, weed seeds, stones, stems, soil particles and all matter other than beans) as specified by the United States Standards for Pulses and flaxseeds or as otherwise agreed by Ardent Mills in writing. These foreign materials are from the environment in which pulses and seeds are grown, harvested, or stored. The product is not ready-to-eat and is intended to be further processed to significantly minimize or prevent the risks of foreign materials and/or pathogens. Therefore, these standards shall be considered as part of your hazard analysis for your food safety plan.

Quality Manager's  
Contact Information

Ardent Mills Material Number  
& Description

Sales Order Number

PO Number (only if provided)

Lot Number

} Evaluated  
Characteristics

### Ardent Mills Quality Team

If additional information is required, please contact us at [AMQualityRequest@ArdentMills.com](mailto:AMQualityRequest@ArdentMills.com).