THE FRENCH'S FOOD COMPANY

Since 1904

4455 E MUSTARD WAY, SPRINGFIELD, MO 65803

CERTIFICATE OF ANALYSIS

ITEM #:	418145801	**DESCRIPTION:**	FRANKS BWS NO BENZ 500 LB
CUSTOMER #:	N/A	**SAMPLE TYPE:**	Finished Good
ORDER #:	150021483	**CUSTOMER PO:**	E8885

CODE DATE:	M260208		
MFG DATE:	02/08/2026	**TEST DATE:**	02/08/2026
BATCH:	5341380208	**SLED/BBD:**	08/07/2026

TEST	**SPECIFICATION**	**RESULTS**	**METHOD:**
ORGANOLEPTIC	TO MATCH TYPICAL	TYPICAL	N/A
ACIDITY	2.35 – 3.00%	2.55%	AOAC 920.174
SALT	5.90 – 8.15%	7.01%	AOAC 960.29
SOLIDS	11.60 – 14.20%	12.56%	AOAC 935.56
VISCOSITY	1,800 – 2,600 CPS	2260 CPS	ASTM D2196
pH	1.00 - 3.80	3.23	AOAC 981.12
PUNGENCY (HPLC)	320 – 815 SHU Expected Range	447 SHU	ASTA 21.3
LACTOBACILLUS	100 CFU/g MAX	<10 CFU/g	CMMEF Ch. 19
YEAST	50 CFU/g MAX	<10 CFU/g	FDA BAM Ch. 18 (2001 mod.)
MOLD	50 CFU/g MAX	<10 CFU/g	FDA BAM Ch. 18 (2001 mod.)
SPC	10,000 CFU/g MAX	<100 CFU/g	FDA BAM Ch. 3 (2001) and CMMEF Ch. 6 and 8

Frank's Sauce is not at risk for Sudan contamination because the peppers are grown for us, (using our seed), in the US and Mexico, and, are processed as whole peppers. No ground, dried material is used in this product. Natural variation in the current crop of cayenne peppers results in higher Scoville Heat Units for the peppers.

We certify that this product is a non-contaminated food item valid for human consumption.

Signature: ***Maren Gillet*** Date: 02/14/2026