
Laboratory Analysis Report

Reporting Date: 4/27/2023
Date Sample(s) Received: 4/27/2023
Report ID: 23-JE-113-JDI-0427
Page: 1 of 1

Sample	Description	Water Activity	pH
DE6	Rhubarb Cookie	0.845	

Results approved by: Jayne Stratton, Ph.D.
Laboratory Supervisor

Date Approved: 4/27/2023

Methods used:
Water activity: AOAC 978.18M
pH: AOAC 970.21

Unless otherwise noted, samples were received in acceptable condition and analyzed on date received.

FPCLS does not retain samples once results are reported unless a specific request is made.

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END REPORT

Laboratory Analysis Report

Reporting Date: 4/28/2023
Date Sample(s) Received: 4/28/2023
Report ID: 23-JE-114-JDI-0428
Page: 1 of 1

Sample	Description	Water Activity	pH
2	Lemon bars	0.872	3.61
3	Blueberry muffins	0.846	

Results approved by: Jayne Stratton, Ph.D.
Laboratory Supervisor

Date Approved: 4/28/2023

Methods used:

Water activity: AOAC 978.18M

pH: AOAC 970.21

Unless otherwise noted, samples were received in acceptable condition and analyzed on date received.

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END REPORT

Laboratory Analysis Report

Reporting Date: 5/16/2023
Date Sample(s) Received: 5/15/2023
Report ID: 23-JE-127-JDI-0515
Page: 1 of 1

Sample		Description	Water Activity	pH
1	Mock SMBC	Mock Swiss meringue buttercream	0.827	6.36
2	Brigderio	Fudgy chocolate filling	0.809	5.74
3	SMBC	Swiss meringue buttercream	0.856	5.55
4	Coconut filling	Coconut filling	0.798	5.69
5	Chocolate ganache	2:1 ganache	0.836	5.67
6	Russian frosting	Sweetened condensed milk frosting	0.867	5.68

Results approved by: Jayne Stratton, Ph.D.
Laboratory Supervisor

Date Approved: 5/16/2023

Methods used:

Water activity: AOAC 978.18M

pH: AOAC 970.21

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END REPORT

Laboratory Analysis Report

Reporting Date: 6/21/2023
Date Sample(s) Received: 6/20/2023
Report ID: 23-JE-161-JDI-0620
Page: 1 of 1

Sample	Description	Water Activity
HL 1	Lavender Honey Cornbread Cookie	0.614
HL 2	SBA Carrot Cake	0.879
HL 3	CI Carrot Cake	0.805

Results approved by: Jayne Stratton, Ph.D.
Laboratory Supervisor

Date Approved: 6/21/2023

Methods used:

Water activity: AOAC 978.18M

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END REPORT

Laboratory Analysis Report

Company Information: .

Reporting Date: 6/28/2023
Date Sample(s) Received: 6/27/2023
Report ID: 23-JE-165-JDI-0627
Page: 1 of 1

Sample	Description	Water Activity	pH
Vegan ABC	Vegan american butter cream	0.815	
Rhubarb compote	SBA Carrot Cake	0.946	3.23
Chocolate SMBC	Chocolate swiss meringue buttercream	0.830	
Rhubarb dream bars		0.820	3.26
Rhubarb scone		0.812	

Results approved by: Jayne Stratton, Ph.D.
Laboratory Supervisor

Date Approved: 6/28/2023

Methods used:

Water activity: AOAC 978.18M

pH: AOAC 970.21

Note: Water ganache sample was moldy.
Butter ABC sample lid was off when received.
Therefore, these samples were not tested.

Unless otherwise noted, samples were received in acceptable condition and analyzed on date received.

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END REPORT

Laboratory Analysis Report

Reporting Date: 6/29/2023
Date Sample(s) Received: 6/28/2023
Report ID: 23-JE-169-JDI-0628
Page: 1 of 1

Sample	Description	Water Activity	pH
1-Ends	Double choc. Zucchini cake	0.768	
2-Ends	Nettle cake	0.809	
3-Ends	Rhubarb oat muffin	0.798	

Results approved by: Jayne Stratton, Ph.D.
Laboratory Supervisor

Date Approved: 6/29/2023

Methods used:

Water activity: AOAC 978.18M

pH: AOAC 970.21

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END REPORT

Laboratory Analysis Report

Reporting Date: 7/6/2023
Date Sample(s) Received: 7/5/2023
Report ID: 23-JE-176-JDI-0705
Page: 1 of 1

Sample	Description	Water Activity	pH
1	Cranberry cornmeal cookie	0.832	
2	Zucchini chocolate chip oat cookie	0.650	
3	Cranberry bar	0.887	3.79

Results approved by: Jayne Stratton, Ph.D.
Laboratory Supervisor

Date Approved: 7/6/2023

Methods used:

Water activity: AOAC 978.18M

pH: AOAC 970.21

Unless otherwise noted, samples were received in acceptable condition and analyzed on date received.

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END REPORT



103 S. 2nd Street Madison, WI 53704 ph: 608-241-1177 fax: 608-241-2252 www.DeibelLabs.com

Name: JDI Enterprises INC

Order ID: MW-200106-077

Customer: Lisa Kivirist

Report ID: MW-200106-077.000001

Address: W7843 County Road P
Browntown, WI
53522
USA
608-329-7056

Date Received: 1/6/2020 14:53:48

Reported: 1/7/2020 16:07:59

P.O. #: N/A

Page: 1 of 1

Report of Results

Deibel Lab #: MW-200106-077-001 **Analysis Date:** 2020/01/06 **Receiving Temperature:** 14.1°C **Sample Condition:** Okay

Description: American Buttercream

Test:	Result:	Units:	Method:	Reference:	Comment:
Aw	0.8262 @ 24.99°C	Aw	Dew Point -Chilled Mirror	AOAC 978.18	

Login By: CG

Entered By: VHG

Approved By: SPENZA

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103 S. 2nd Street Madison, WI 53704 ph: 608-241-1177 fax: 608-241-2252 www.DeibelLabs.com

Name: JDI Enterprises INC

Order ID: MW-191106-042

Customer: Lisa Kivirist

Report ID: MW-191106-042.000001

Address: W7843 County Road P
Browntown, WI
53522
USA
608-329-7056

Date Received: 11/6/2019 11:51:48

Reported: 11/8/2019 17:00:36

P.O. #: N/A

Page: 1 of 1

Report of Results

Deibel Lab #: MW-191106-042-001 **Analysis Date:** 2019/11/06 **Receiving Temperature:** Ambient **Sample Condition:** Okay

Description: 3. Apple Cider Cake

Test:	Result:	Units:	Method:	Reference:	Comment:
Aw	0.8443@24.94°C	Aw	Dew Point -Chilled Mirror	AOAC 978.18	

Login By: DMCCANNON

Entered By: COWENS

Approved By: SPENZA

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103 S. 2nd Street Madison, WI 53704 ph: 608-241-1177 fax: 608-241-2252 www.DeibelLabs.com

Name: JDI Enterprises INC

Order ID: MW-191205-027

Customer: Lisa Kivirist

Report ID: MW-191205-027.000001

Address: W7843 County Road P
Browntown, WI
53522
USA
608-329-7056

Date Received: 12/5/2019 10:12:27

Reported: 12/5/2019 14:37:27

P.O. #: N/A

Page: 1 of 1

Report of Results

Deibel Lab #: MW-191205-027-001 **Analysis Date:** 2019/12/05 **Receiving Temperature:** 11.3 C **Sample Condition:** Okay

Description: APPLE SCONE

Test:	Result:	Units:	Method:	Reference:	Comment:
Aw	0.8503@24.77°C	Aw	Dew Point -Chilled Mirror	AOAC 978.18	

Login By: KBROCK

Entered By: VHG

Approved By: PDH

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103 S. 2nd Street Madison, WI 53704 ph: 608-241-1177 fax: 608-241-2252 www.DeibelLabs.com

Name: JDI Enterprises INC

Order ID: MW-191205-028

Customer: Lisa Kivirist

Report ID: MW-191205-028.000001

Address: W7843 County Road P
Browntown, WI
53522
USA
608-329-7056

Date Received: 12/5/2019 10:12:27

Reported: 12/5/2019 14:37:27

P.O. #: N/A

Page: 1 of 1

Report of Results

Deibel Lab #: MW-191205-028-001 **Analysis Date:** 2019/12/05 **Receiving Temperature:** 11.3 C **Sample Condition:** Okay

Description: BEET BROWNIE

Test:	Result:	Units:	Method:	Reference:	Comment:
Aw	0.7774@24.69°C	Aw	Dew Point -Chilled Mirror	AOAC 978.18	

Login By: KBROCK

Entered By: VHG

Approved By: PDH

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103 S. 2nd Street Madison, WI 53704 ph: 608-241-1177 fax: 608-241-2252 www.DeibelLabs.com

Name: JDI Enterprises INC

Order ID: MW-191205-025

Customer: Lisa Kivirist

Report ID: MW-191205-025.000001

Address: W7843 County Road P
Browntown, WI
53522
USA
608-329-7056

Date Received: 12/5/2019 10:12:27

Reported: 12/5/2019 14:37:26

P.O. #: N/A

Page: 1 of 1

Report of Results

Deibel Lab #: MW-191205-025-001 **Analysis Date:** 2019/12/05 **Receiving Temperature:** 11.3 C **Sample Condition:** Okay

Description: CHEDDAR BISCOTTI

Test:	Result:	Units:	Method:	Reference:	Comment:
Aw	0.2949@24.99°C	Aw	Dew Point -Chilled Mirror	AOAC 978.18	

Login By: KBROCK

Entered By: VHG

Approved By: PDH

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Order ID: MW-190806-083

Report ID: MW-190806-083.000001

Date Received: 8/6/2019 14:11:29

Reported: 8/7/2019 17:25:56

P.O. #: N/A

Page: 1 of 1

Report of Results

Deibel Lab #: MW-190806-083-003 Analysis Date 2019/08/06 Receiving Temperature: Ambient Sample Condition: Okay

- Description: Frosting

Test:	Result:	Units:	Method:	Reference:	Comment:
Aw	0.8375@24.21°C	Aw	Dew Point -Chilled Mirror	AOAC 978.18	

Login By: CG

Entered By: PDH

Approved By: SPENZA

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103 S. 2nd Street Madison, WI 53704 ph: 608-241-1177 fax: 608-241-2252 www.DeibelLabs.com

Name: JDI Enterprises INC

Order ID: MW-191205-026

Customer: Lisa Kivirist

Report ID: MW-191205-026.000001

Address: W7843 County Road P
Browntown, WI
53522
USA
608-329-7056

Date Received: 12/5/2019 10:12:27

Reported: 12/5/2019 14:37:27

P.O. #: N/A

Page: 1 of 1

Report of Results

Deibel Lab #: MW-191205-026-001 **Analysis Date:** 2019/12/05 **Receiving Temperature:** 11.3 C **Sample Condition:** Okay

Description: HONEY BUTTERCREAM

Test:	Result:	Units:	Method:	Reference:	Comment:
Aw	0.7400 @ 24.99°C	Aw	Dew Point -Chilled Mirror	AOAC 978.18	

Login By: KBROCK

Entered By: VHG

Approved By: PDH

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103 S. 2nd Street Madison, WI 53704 ph: 608-241-1177 fax: 608-241-2252 www.DeibelLabs.com

Name: JDI Enterprises INC

Order ID: MW-191106-045

Customer: Lisa Kivirist

Report ID: MW-191106-045.000001

Address: W7843 County Road P
Browntown, WI
53522
USA
608-329-7056

Date Received: 11/6/2019 11:51:48

Reported: 11/8/2019 17:02:13

P.O. #: N/A

Page: 1 of 1

Report of Results

Deibel Lab #: MW-191106-045-001 **Analysis Date:** 2019/11/06 **Receiving Temperature:** Ambient **Sample Condition:** Okay

Description: 6. Lavender Shortbread Cookie

Test:	Result:	Units:	Method:	Reference:	Comment:
Aw	0.3218@24.99°C	Aw	Dew Point -Chilled Mirror	AOAC 978.18	

Login By: DMCCANNON

Entered By: COWENS

Approved By: SPENZA

The above test results only represents that portion of the product lot that has been sampled by the client and sent to Deibel Laboratories. This report conforms to 21 CFR Part 11 compliancy for electronic signatures. The final approval of this Formal Report is authorized by the individual labeled as 'Approved By'. Test results relate only to the analytical unit tested. This report cannot be reproduced except in full, and by the written consent of Deibel Labs. All information contained herein is Trade Secret and Confidential. See our updated terms and condition at www.deibellabs.com/termsandconditions

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Name:
Customer:
Address:

Order ID: MW-190806-083
Report ID: MW-190806-083.000001
Date Received: 8/6/2019 14:11:29
Reported: 8/7/2019 17:25:56
P.O. #: N/A
Page: 1 of 1

Report of Results

Deibel Lab #: MW-190806-083-001 Analysis Date 2019/08/06 Receiving Temperature: Ambient Sample Condition: Okay

Description: Muffin Pumpkin Chocolate Chip

Test:	Result:	Units:	Method:	Reference:	Comment:
Aw	0.8212@24.69°C	Aw	Dew Point - Chilled Mirror	AOAC 978.18	

Deibel Lab #: MW-190806-083-002 Analysis Date 2019/08/06 Receiving Temperature: Ambient Sample Condition: Okay

Login By: CG

Entered By: PDH

Approved By: SPENZA

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103 S. 2nd Street Madison, WI 53704 ph: 608-241-1177 fax: 608-241-2252 www.DeibelLabs.com

Name: JDI Enterprises INC

Order ID: MW-191106-041

Customer: Lisa Kivirist

Report ID: MW-191106-041.000001

Address: W7843 County Road P
Browntown, WI
53522
USA
608-329-7056

Date Received: 11/6/2019 11:51:48

Reported: 11/8/2019 16:59:52

P.O. #: N/A

Page: 1 of 1

Report of Results

Deibel Lab #: MW-191106-041-001 **Analysis Date:** 2019/11/06 **Receiving Temperature:** Ambient **Sample Condition:** Okay

Description: 2. Pumpkin Scone

Test:	Result:	Units:	Method:	Reference:	Comment:
Aw	0.7543@24.91°C	Aw	Dew Point -Chilled Mirror	AOAC 978.18	

Login By: DMCCANNON

Entered By: COWENS

Approved By: SPENZA

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Name: JDI Enterprises INC

Order ID: MW-191106-044

Customer: Lisa Kivirist

Report ID: MW-191106-044.000001

Address: W7843 County Road P
Browntown, WI
53522
USA
608-329-7056

Date Received: 11/6/2019 11:51:48

Reported: 11/8/2019 17:01:55

P.O. #: N/A

Page: 1 of 1

Report of Results

Deibel Lab #: MW-191106-044-001 **Analysis Date:** 2019/11/06 **Receiving Temperature:** Ambient **Sample Condition:** Okay

Description: 5.Pumpkin Whoopie Pie 10/12

Test:	Result:	Units:	Method:	Reference:	Comment:
Aw	0.7893@24.95°C	Aw	Dew Point -Chilled Mirror	AOAC 978.18	

Login By: DMCCANNON

Entered By: COWENS

Approved By: SPENZA

The above test results only represents that portion of the product lot that has been sampled by the client and sent to Deibel Laboratories. This report conforms to 21 CFR Part 11 compliancy for electronic signatures. The final approval of this Formal Report is authorized by the individual labeled as 'Approved By'. Test results relate only to the analytical unit tested. This report cannot be reproduced except in full, and by the written consent of Deibel Labs. All information contained herein is Trade Secret and Confidential. See our updated terms and condition at www.deibellabs.com/termsandconditions

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Laboratory Analysis Report

Company Information:

Name: JDI Enterprises Inc.
Contact: Lisa Kivirist
Address: W7843 County Road P
Browntown, WI 53522
email: lisakivirist@gmail.com
Phone: 773-706-4150

Reporting Date: 4/28/2023
Date Sample(s) Received: 4/28/2023
Report ID: 23-JE-114-JDI-0428
Page: 1 of 1

Sample	Description	Water Activity	pH
1	Nettle scones	0.940	
2	Lemon bars	0.872	3.61
3	Blueberry muffins	0.846	

Results approved by: Jayne Stratton, Ph.D.
Laboratory Supervisor

Date Approved: 4/28/2023

Methods used:

Water activity: AOAC 978.18M
pH: AOAC 970.21

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END REPORT

Laboratory Analysis Report

Company Information:

Name: JDI Enterprises Inc.
Contact(s): Lisa Kivirist/Heather Lynch
Address: W7843 County Road P
Browntown, WI 53522
email: lisakivirist@gmail.com
Phone: 773-706-4150

Reporting Date: 6/21/2023
Date Sample(s) Received: 6/20/2023
Report ID: 23-JE-161-JDI-0620
Page: 1 of 1

Sample	Description	Water Activity
HL 1	Lavender Honey Cornbread Cookie	0.614
HL 2	SBA Carrot Cake	0.879
HL 3	CI Carrot Cake	0.805

Results approved by: Jayne Stratton, Ph.D.
Laboratory Supervisor

Date Approved: 6/21/2023

Methods used:

Water activity: AOAC 978.18M

Unless otherwise noted, samples were received in acceptable condition and analyzed on date received.

FPCLS does not retain samples once results are reported unless a specific request is made.

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246 Food Innovation Center / 1901 N. 21st St. / P.O. Box 8886206 / Lincoln, NE 68588-6206 / (402) 472-2829 / www.fpc.unl.edu

END REPORT

Laboratory Analysis Report

Company Information:

Name: JDI Enterprises Inc.
Contact(s): Lisa Kivirist and Jobea Murray
Address: W7843 County Road P
Browntown, WI 53522
email: lisakivirist@gmail.com
cc: jobeabakes@gmail.com
Phone: 303-475-6495

Reporting Date: 5/16/2023
Date Sample(s) Received: 5/15/2023
Report ID: 23-JE-127-JDI-0515
Page: 1 of 1

			Water Activity	pH
Sample		Description		
1	Mock SMBC	Mock Swiss meringue buttercream	0.827	6.36
2	Brigderio	Fudgy chocolate filling	0.809	5.74
3	SMBC	Swiss meringue buttercream	0.856	5.55
4	Coconut filling	Coconut filling	0.798	5.69
5	Chocolate ganache	2:1 ganache	0.836	5.67
6	Russian frosting	Sweetened condensed milk frosting	0.867	5.68

Results approved by: Jayne Stratton, Ph.D.
Laboratory Supervisor

Date Approved: 5/16/2023

Methods used:

Water activity: AOAC 978.18M
pH: AOAC 970.21

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246 Food Innovation Center / 1901 N. 21st St. / P.O. Box 8886206 / Lincoln, NE 68588-6206 / (402) 472-2829 / www.fpc.unl.edu

END REPORT

Laboratory Analysis Report

Company Information:

Name: JDI Enterprises Inc.
Contact(s): Lisa Kivirist and Jobea Murray
Address: W7843 County Road P
Browntown, WI 53522
email: lisakivirist@gmail.com
cc: jobeabakes@gmail.com
Phone: 303-475-6495

Reporting Date: 5/16/2023
Date Sample(s) Received: 5/15/2023
Report ID: 23-JE-127-JDI-0515
Page: 1 of 1

			Water Activity	pH
Sample		Description		
1	Mock SMBC	Mock Swiss meringue buttercream	0.827	6.36
2	Brigderio	Fudgy chocolate filling	0.809	5.74
3	SMBC	Swiss meringue buttercream	0.856	5.55
4	Coconut filling	Coconut filling	0.798	5.69
5	Chocolate ganache	2:1 ganache	0.836	5.67
6	Russian frosting	Sweetened condensed milk frosting	0.867	5.68

Results approved by: Jayne Stratton, Ph.D.
Laboratory Supervisor

Date Approved: 5/16/2023

Methods used:

Water activity: AOAC 978.18M
pH: AOAC 970.21

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Address: W7843 County Road P
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email: lisakivirist@gmail.com
jobeabakes@gmail.com
Phone: 303-475-6495

Reporting Date: 6/28/2023
Date Sample(s) Received: 6/27/2023
Report ID: 23-JE-165-JDI-0627
Page: 1 of 1

Sample	Description	Water Activity	pH
Vegan ABC	Vegan american butter cream	0.815	
Rhubarb compote	SBA Carrot Cake	0.946	3.23
Chocolate SMBC	Chocolate swiss meringue buttercream	0.830	
Rhubarb dream bars		0.820	3.26
Rhubarb scone		0.812	

Results approved by: Jayne Stratton, Ph.D.
Laboratory Supervisor

Date Approved: 6/28/2023

Methods used:

Water activity: AOAC 978.18M
pH: AOAC 970.21

Note: Water ganache sample was moldy.
Butter ABC sample lid was off when received.
Therefore, these samples were not tested.

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Phone: 303-475-6495

Reporting Date: 5/16/2023
Date Sample(s) Received: 5/15/2023
Report ID: 23-JE-127-JDI-0515
Page: 1 of 1

			Water Activity	pH
Sample		Description		
1	Mock SMBC	Mock Swiss meringue buttercream	0.827	6.36
2	Brigderio	Fudgy chocolate filling	0.809	5.74
3	SMBC	Swiss meringue buttercream	0.856	5.55
4	Coconut filling	Coconut filling	0.798	5.69
5	Chocolate ganache	2:1 ganache	0.836	5.67
6	Russian frosting	Sweetened condensed milk frosting	0.867	5.68

Results approved by: Jayne Stratton, Ph.D.
Laboratory Supervisor

Date Approved: 5/16/2023

Methods used:

Water activity: AOAC 978.18M
pH: AOAC 970.21

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Name: JDI Enterprises Inc.
Contact(s): Lisa Kivirist
Address: W7843 County Road P
Browntown, WI 53522
email: lisakivirist@gmail.com
Phone: 773-706-4150

Reporting Date: 7/6/2023
Date Sample(s) Received: 7/5/2023
Report ID: 23-JE-176-JDI-0705
Page: 1 of 1

Sample	Description	Water Activity	pH
1	Cranberry cornmeal cookie	0.832	4.55
2	Zucchini chocolate chip oat cookie	0.650	
3	Cranberry bar	0.887	3.79

Results approved by: Jayne Stratton, Ph.D.
Laboratory Supervisor

Date Approved: 7/6/2023

Methods used:

Water activity: AOAC 978.18M
pH: AOAC 970.21

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Contact(s): Lisa Kivirist
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del@scotchhillfarm.com
Phone: 608-449-1219

Reporting Date: 6/29/2023
Date Sample(s) Received: 6/28/2023
Report ID: 23-JE-169-JDI-0628
Page: 1 of 1

Sample	Description	Water Activity	pH
1-Ends	Double choc. Zucchini cake	0.768	6.85
2-Ends	Nettle cake	0.809	6.05
3-Ends	Rhubarb oat muffin	0.798	6.94

Results approved by: Jayne Stratton, Ph.D.
Laboratory Supervisor

Date Approved: 6/29/2023

Methods used:

Water activity: AOAC 978.18M
pH: AOAC 970.21

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Phone: 303-475-6495

Reporting Date: 6/28/2023
Date Sample(s) Received: 6/27/2023
Report ID: 23-JE-165-JDI-0627
Page: 1 of 1

Sample	Description	Water Activity	pH
Vegan ABC	Vegan american butter cream	0.815	
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Chocolate SMBC	Chocolate swiss meringue buttercream	0.830	
Rhubarb dream bars		0.820	3.26
Rhubarb scone		0.812	

Results approved by: Jayne Stratton, Ph.D.
Laboratory Supervisor

Date Approved: 6/28/2023

Methods used:

Water activity: AOAC 978.18M
pH: AOAC 970.21

Note: Water ganache sample was moldy.
Butter ABC sample lid was off when received.
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Phone: 303-475-6495

Reporting Date: 5/16/2023
Date Sample(s) Received: 5/15/2023
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Page: 1 of 1

			Water Activity	pH
Sample		Description		
1	Mock SMBC	Mock Swiss meringue buttercream	0.827	6.36
2	Brigderio	Fudgy chocolate filling	0.809	5.74
3	SMBC	Swiss meringue buttercream	0.856	5.55
4	Coconut filling	Coconut filling	0.798	5.69
5	Chocolate ganache	2:1 ganache	0.836	5.67
6	Russian frosting	Sweetened condensed milk frosting	0.867	5.68

Results approved by: Jayne Stratton, Ph.D.
Laboratory Supervisor

Date Approved: 5/16/2023

Methods used:

Water activity: AOAC 978.18M
pH: AOAC 970.21

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Company Information:

Name: JDI Enterprises Inc.
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Browntown, WI 53522
email: lisakivirist@gmail.com
Phone: 773-706-4150

Reporting Date: 6/21/2023
Date Sample(s) Received: 6/20/2023
Report ID: 23-JE-161-JDI-0620
Page: 1 of 1

Sample	Description	Water Activity
HL 1	Lavender Honey Cornbread Cookie	0.614
HL 2	SBA Carrot Cake	0.879
HL 3	CI Carrot Cake	0.805

Results approved by: Jayne Stratton, Ph.D.
Laboratory Supervisor

Date Approved: 6/21/2023

Methods used:

Water activity: AOAC 978.18M

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Company Information:

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Contact: Lisa Kivirist
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Browntown, WI 53522
email: lisakivirist@gmail.com
Phone: 773-706-4150

Reporting Date: 4/28/2023
Date Sample(s) Received: 4/28/2023
Report ID: 23-JE-114-JDI-0428
Page: 1 of 1

Sample	Description	Water Activity	pH
1	Nettle scones	0.940	
2	Lemon bars	0.872	3.61
3	Blueberry muffins	0.846	

Results approved by: Jayne Stratton, Ph.D.
Laboratory Supervisor

Date Approved: 4/28/2023

Methods used:

Water activity: AOAC 978.18M
pH: AOAC 970.21

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del@scotchhillfarm.com
Phone: 608-449-1219

Reporting Date: 6/29/2023
Date Sample(s) Received: 6/28/2023
Report ID: 23-JE-169-JDI-0628
Page: 1 of 1

Sample	Description	Water Activity	pH
1-Ends	Double choc. Zucchini cake	0.768	6.85
2-Ends	Nettle cake	0.809	6.05
3-Ends	Rhubarb oat muffin	0.798	6.94

Results approved by: Jayne Stratton, Ph.D.
Laboratory Supervisor

Date Approved: 6/29/2023

Methods used:

Water activity: AOAC 978.18M
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Phone: 608-449-1219

Reporting Date: 4/27/2023
Date Sample(s) Received: 4/27/2023
Report ID: 23-JE-113-JDI-0427
Page: 1 of 1

Sample	Description	Water Activity	pH
DE1	Rosemary Garlic Focaccia	0.882	
DE2	Simple Focaccia Bread	0.899	
DE3	Spring Nettle & Garlic Butter milk Biscuits	0.989	
DE4	Cinnamon Strusel Rhubarb	0.917	5.40
DE5	Carrot Cake Loaf Quick Bread	0.911	
DE6	Rhubarb Cookie	0.845	5.31
DE7	Rhubarb Oat Muffin	0.881	6.90
DE8	Dandelion Petal Muffin	0.919	
DE9	Moss Cake (nettle)	0.931	6.55
DE10	Pumpkin Crumble Cake Muffin	0.892	

Results approved by: Jayne Stratton, Ph.D.
Laboratory Supervisor

Date Approved: 4/27/2023

Methods used:

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Phone: 303-475-6495

Reporting Date: 6/28/2023
Date Sample(s) Received: 6/27/2023
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Sample	Description	Water Activity	pH
Vegan ABC	Vegan american butter cream	0.815	
Rhubarb compote	SBA Carrot Cake	0.946	3.23
Chocolate SMBC	Chocolate swiss meringue buttercream	0.830	
Rhubarb dream bars		0.820	3.26
Rhubarb scone		0.812	

Results approved by: Jayne Stratton, Ph.D.
Laboratory Supervisor

Date Approved: 6/28/2023

Methods used:

Water activity: AOAC 978.18M
pH: AOAC 970.21

Note: Water ganache sample was moldy.
Butter ABC sample lid was off when received.
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			Water Activity	pH
Sample		Description		
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Results approved by: Jayne Stratton, Ph.D.
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Sample	Description	Water Activity	pH
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Results approved by: Jayne Stratton, Ph.D.
Laboratory Supervisor

Date Approved: 6/28/2023

Methods used:

Water activity: AOAC 978.18M
pH: AOAC 970.21

Note: Water ganache sample was moldy.
Butter ABC sample lid was off when received.
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246 Food Innovation Center / 1901 N. 21st St. / P.O. Box 8886206 / Lincoln, NE 68588-6206 / (402) 472-2829 / www.fpc.unl.edu

END REPORT

Laboratory Analysis Report

Company Information:

Name: JDI Enterprises Inc.
Contact(s): Lisa Kivirist
Address: W7843 County Road P
Browntown, WI 53522
email: lisakivirist@gmail.com
Phone: 773-706-4150

Reporting Date: 7/6/2023
Date Sample(s) Received: 7/5/2023
Report ID: 23-JE-176-JDI-0705
Page: 1 of 1

Sample	Description	Water Activity	pH
1	Cranberry cornmeal cookie	0.832	4.55
2	Zucchini chocolate chip oat cookie	0.650	
3	Cranberry bar	0.887	3.79

Results approved by: Jayne Stratton, Ph.D.
Laboratory Supervisor

Date Approved: 7/6/2023

Methods used:

Water activity: AOAC 978.18M
pH: AOAC 970.21

Unless otherwise noted, samples were received in acceptable condition and analyzed on date received.

FPCLS does not retain samples once results are reported unless a specific request is made.

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Name: JDI Enterprises Inc.
Contact(s): Lisa Kivirist
Address: W7843 County Road P
Browntown, WI 53522
email: lisakivirist@gmail.com
Phone: 773-706-4150

Reporting Date: 7/14/2023
Date Sample(s) Received: 7/14/2023
Report ID: 23-JE-187-JDI-0714
Page: 1 of 1

Sample	Description	Water Activity
1	Zucchini Chocolate Chip Muffin - A	0.845
2	Zucchini Chocolate chip Muffin	0.793

Results approved by: Jayne Stratton, Ph.D.
Laboratory Supervisor

Date Approved: 7/14/2023

Methods used:

Water activity: AOAC 978.18M

Unless otherwise noted, samples were received in acceptable condition and analyzed on date received.

FPCLS does not retain samples once results are reported unless a specific request is made.

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END REPORT

Laboratory Analysis Report

Company Information:

Name: JDI Enterprises Inc.
Contact(s): Lisa Kivirist
Address: W7843 County Road P
Browntown, WI 53522
email: lisakivirist@gmail.com
Phone: 773-706-4150

Reporting Date: 7/14/2023
Date Sample(s) Received: 7/14/2023
Report ID: 23-JE-187-JDI-0714
Page: 1 of 1

Sample	Description	Water Activity
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Laboratory Supervisor

Date Approved: 7/14/2023

Methods used:

Water activity: AOAC 978.18M

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END REPORT



103 S. 2nd Street Madison, WI 53704 ph: 608-241-1177 fax: 608-241-2252 www.DeibelLabs.com

Name: JDI Enterprises INC

Order ID: MW-191106-043

Customer: Lisa Kivirist

Report ID: MW-191106-043.000001

Address: W7843 County Road P
Browntown, WI
53522
USA
608-329-7056

Date Received: 11/6/2019 11:51:48

Reported: 11/8/2019 17:01:42

P.O. #: N/A

Page: 1 of 1

Report of Results

Deibel Lab #: MW-191106-043-001 **Analysis Date:** 2019/11/06 **Receiving Temperature:** Ambient **Sample Condition:** Okay

Description: 4. Sweet Potato Cake

Test:	Result:	Units:	Method:	Reference:	Comment:
Aw	0.8053@25.03°C	Aw	Dew Point -Chilled Mirror	AOAC 978.18	

Login By: DMCCANNON

Entered By: COWENS

Approved By: SPENZA

The above test results only represents that portion of the product lot that has been sampled by the client and sent to Deibel Laboratories. This report conforms to 21 CFR Part 11 compliancy for electronic signatures. The final approval of this Formal Report is authorized by the individual labeled as 'Approved By'. Test results relate only to the analytical unit tested. This report cannot be reproduced except in full, and by the written consent of Deibel Labs. All information contained herein is Trade Secret and Confidential. See our updated terms and condition at www.deibellabs.com/termsandconditions

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103 S. 2nd Street Madison, WI 53704 ph: 608-241-1177 fax: 608-241-2252 www.DeibelLabs.com

Name: JDI Enterprises INC

Order ID: MW-191106-040

Customer: Lisa Kivirist

Report ID: MW-191106-040.000001

Address: W7843 County Road P
Browntown, WI
53522
USA
608-329-7056

Date Received: 11/6/2019 11:51:48

Reported: 11/8/2019 16:59:36

P.O. #: N/A

Page: 1 of 1

Report of Results

Deibel Lab #: MW-191106-040-001 **Analysis Date:** 2019/11/06 **Receiving Temperature:** Ambient **Sample Condition:** Okay

Description: 1. Sweet Potato Breakfast Cookie

Test:	Result:	Units:	Method:	Reference:	Comment:
Aw	0.6726@25.01°C	Aw	Dew Point -Chilled Mirror	AOAC 978.18	

Login By: DMCCANNON

Entered By: COWENS

Approved By: SPENZA

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LABORATORIES

103 S. 2nd Street Madison, WI 53704 ph: 608-241-1177 fax: 608-241-2252 www.DeibelLabs.com

Order ID: MW-190806-083

Report ID: MW-190806-083.000001

Date Received: 8/6/2019 14:11:29

Reported: 8/7/2019 17:25:56

P.O. #: N/A

Page: 1 of 1

Report of Results

Deibel Lab #: MW-190806-083-002 Analysis Date 2019/08/06 Receiving Temperature: Ambient Sample Condition: Okay
Description: Muffin Zucchini Raisin

Test:	Result:	Units:	Method:	Reference:	Comment:
Aw	0.8343@24.75°C	Aw	Dew Point -Chilled Mirror	AOAC 978.18	

Login By: CG

Entered By: PDH

Approved By: SPENZA

The above test results only represents that portion of the product lot that has been sampled by the client and sent to Deibel Laboratories. This report conforms to 21 CFR Part 11 compliancy for electronic signatures. The final approval of this Formal Report is authorized by the individual labeled as 'Approved By'. Test results relate only to the analytical unit tested. This report cannot be reproduced except in full, and by the written consent of Deibel Labs. All information contained herein is Trade Secret and Confidential. See our updated terms and condition at www.deibellabs.com/termsandconditions

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