

## **PRODUCT QUALITY CONTROL PROCEDURES**

- Purity plates performed prior to and following each fermentation and following freeze drying
- Lipase plates prepared for each fermentation
- Cell counts performed on each fermentation following freeze drying, on each blended bacterial lot and monthly on a random selection from each product in finished goods inventory
- Gram staining/microscopic analysis of each fermentation
- Genetic identification of each fermentation
- Grease extraction performed on each fermentation following freeze drying, on each blended bacterial lot and monthly on a random selection from each product in finished goods inventory
- Samples retained of each fermentation and each blended lot
- Intermediate (post-assembly, pre-packaging) inspection of product contents
- Post-packaging inspection of product contents
- Process data and, where appropriate, photographs retained for all of the above