



Corporate Office: N8790 Fairground Avenue, P.O. Box 160 • Greenwood, WI 54437-0160 • Phone (715) 267-6182 • Fax (715) 267-6044

BIOENGINEERED - GMO FOOD STATEMENT

Grassland Dairy Products, Inc.¹ manufactures the following product:

Item #9478 – 2150lb. Anhydrous Milkfat Tote

This product is not manufactured utilizing crops or foods identified in the USDA/AMS List of Bioengineered Foods². Genetically Modified Organisms (GMO's) are not added in the process of manufacturing this item.

Typical dairy cow rations may contain Alfalfa, Canola Meal, Corn (silage and rolled), Cottonseed, and Soy Meal. The USDA has estimated that 92% of Corn, 98% of Cotton and 94% of the Soy planted in the U.S. in 2019 were Biotechnology Varieties. Due to the scarcity of Non-BE feeds and the widespread presence of BE variants in the commodity grain market we cannot state that the feed fed to the cows that produce the milk used to manufacture this product is free from BE's.

The National Bioengineered Food Disclosure Standard (Public Law No. 114-216), Section 293(b)(2)(A) prohibits "...a food derived from an animal to be considered a bioengineered food solely because the animal consumed feed produced from, containing, or consisting of a bioengineered substance."

Similarly, European Union Regulation (EC) No. 1829/2003 on genetically modified food and feed covers food and feed produced 'from' a GMO but not food and feed produced 'with' a GMO. Products obtained from animals fed with genetically modified feed or treated with genetically modified medicinal products are not subject to the authorization and labeling requirements of the EC regulation.

Currently, there are no commercially available methods to test milk and milk products for the presence of GMO DNA or proteins.

Upon review of the regulations referenced above, it has been determined that this product, as currently manufactured by Grassland Dairy Products, Inc., does not require disclosure as a GMO or Bioengineered Food. Records and management processes are maintained in compliance with the National Bioengineered Food Disclosure Standard.

Shawn M. Wolk
Corporate Quality Assurance
Grassland Dairy Products, Inc.
January 7, 2025

¹ For the purpose of this document "Grassland Dairy Products, Inc." also refers to West Point Dairy Products LLC, Alcam Creamery, &/or Graf Creamery, Inc.

² <https://www.ams.usda.gov/rules-regulations/be/bioengineered-foods-list>



ANHYDROUS MILK FAT (AMF) SPECIFICATIONS

DESCRIPTION:

Anhydrous Milk Fat is 99.85% pure milk fat made from fresh cream. Nonfat solids and water are removed for physical process for to give a natural dairy and creaminess to finished products and is the perfect high quality fat ingredient.

SENSORY PARAMETERS

Color	Uniform light Golden.
Favor and Aroma	Bland, uncultured, unsalted, free from foreign or rancid flavor.
Body and Texture	Smooth and waxy texture. Melting point oscillates between 62 and 104 °F.

PHYSICO-CHEMICAL PARAMETERS	SPECIFICATION	REJECTION CRITERIA
Fat %	99.85 min.	-
Moisture %	0.15 max.*	-
Free fatty acids	0.3 max.*	-
Peroxide index	0.2 max.	> 0.2
Lead content mg/kg**	0.10 max.	> 0.10
Iron content mg/kg**	0.2 max.	> 0.2
Copper content mg/kg**	0.05 max.	> 0.05
Antioxidants and preservatives	Absence.	Presence

MICROBIOLOGICAL PARAMETERS	SPECIFICATION	REJECTION CRITERIA
Standard Plate Count CFU/g	1,000 max.*	> 1,000
Total Coliform Count CFU/g	< 10*	> 10
Yeast and Mold CFU/g	< 10*	> 10
<i>Staphylococcus aureus</i> CFU/g	No detected	Detected
<i>E. coli</i> CFU/g	No detected	Detected
Enterobacter CFU/g	< 5*	> 5
Salmonella 375g (15x25)	Absence	Presence
<i>L. monocytogenes</i> 125g (5x25)	Absence	Presence

* Values outside these parameters cause deviations in the quality of the final product.

** Analysis performed on finished product once a year in an external laboratory

ELABORATED	APPROVED	DATE	EDITION	CODE
IBT. David R. Carrillo M.	Lic. Paulina López Negrete	January 29, 2024	4rd	PLPL-013



ANHYDROUS MILK FAT (AMF) SPECIFICATIONS

PRODUCT LIFE:

Storage and handling. Its recommended that product is stored at temperatura below 77°F, relative humidity below 65% and in an odor free enviroment. Shelf life of 18 months in these conditions.

Packaging and Lotified. Steel drums 190 Kg have FDA Food Coating Features, close head with 2 bung holes (2" and 3/4") sealed with nitrogen and 900kg cardboard bin enclosing an internal plastic laminate PE bag with oxygen barrier. Unit has an integral heating element, enabling AMF to be melted prior to use.

CERTIFICATIONS:

SQF NSF / KOSHER UO. / HALAL IFANCA. / HACCP EQA.

ALLERGENS:

Contains milk and dairy products.

QUALITY ASSUREMENT:

Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control.

Final product is sampled and tested for chemical, sensor and microbial parameters using internationally recognized procedures.

During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each drum is identified, enabling trace back.

ELABORATED	APPROVED	DATE	EDITION	CODE
IBT. David R. Carrillo M.	Lic. Paulina López Negrete	January 29, 2024	4rd	PLPL-013



Corporate Office: N8790 Fairground Avenue, P.O. Box 160 • Greenwood, WI 54437-0160 • Phone (715) 267-6182 • Fax (715) 267-6044

9478 TOTE ANHYDROUS MILKFAT DOM SPECIFICATION

1) INGREDIENTS:

- Milk Fat

2) PRODUCT DESCRIPTION:

- AMF/Clarified Butter is manufactured from cream and/or butter derived from cow's milk, which possesses a flavor quality comparable to the requirements for U.S. Grade AA, or U.S. Grade A Butter.

3) NUTRITION FACTS:

Nutrition Facts	Amount/serving		Amount/serving	
	Total Fat	99.48 g	Total Carbohydrate	0.00 g
Saturated Fat	61.92 g	Dietary Fiber	0.00 g	
<i>Trans Fat</i>	2.74 g	Total Sugars	0.00 g	
Cholesterol	256.00 mg	Includes 0.00g of Added Sugars		
Sodium	2.00 mg	Protein	0.28 g	
Vitamin D	0.00 mcg	Calcium	4.00 mg	Iron 0.00 mg
Potassium	5.00 mg	Vitamin A	840.00 mcg	

Serving size 100g
Calories 876 per serving

4) COMPOSITION:

Attribute	Guideline	Methods
Total Fat	>= 99.8%	SMEDP, 17th Edition: 15.123 (Class B)
Moisture	<= 0.1%	SMEDP, 17th Edition: 15.123 (Class B)
Free Fatty Acid (as Oleic)	<= 0.3%	AOCS Method Ca 5a-40, modified
Peroxide Value	<= 0.1 meq/kg	AOCS Method Cd 8b-90 & Ja 8-87, modified

5) MICROBIOLOGICAL STANDARDS:

Attribute	Guideline	Methods
Standard Plate Count	< 10,000 CFU/gram	AOAC 989.10 or AOAC OMA 2015.13
Coliform	< 10 CFU/gram	AOAC 989.10
Yeast	< 10 CFU/gram	AOAC 997.02
Mold	< 10 CFU/gram	AOAC 997.02
E. Coli	< 3.0 MPN/gram	FDA: BAM Online Edition
S. Aureus (CPS)	< 10 CFU/gram	AOAC 975.55
Salmonella	Negative/375 grams	AOAC PTM 051601
Listeria Genus	Negative/25 grams	AOAC 2004.06, 999.06, PTM 981202

All procedures and methods followed for the testing and examination of product are AOAC and Standard Methods approved. All butter used in this product meets all physical standards and requirements thereof are defined by Chapter AG 85, "Butter Grading and Labeling". All products conform to FDA regulations and labeling requirements.

6) SHELF LIFE:

- Refrigerated Shelf Life (<45°F): 365 days
- Ambient Shelf Life (45-62°F): 180 days
- Must not be stored adjacent to products with odors (fish, chemicals, etc.)

7) ALLERGEN:

- Contains Milk



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8) KOSHER STATUS:

- Kosher Dairy Certified - Orthodox Union

9) HALAL STATUS:

- Halal Certified - Islamic Food & Nutrition Council of America (IFANCA)

10) PACKAGING:

- Corrugated Tote
 - Packaging Code & Description : 119715 TOTE 275 GAL 42X46 8 PLY BOX
 - Package Dimensions : 47.4375" L x 39.4375" W x 40.5" H - Cube: 43.85
 - Net weight of product in this packaging: 2,150 lbs.
- Tote Liner
 - Packaging Code & Description : 119762 TOTE 330G FORM FIT LINER/HEAT PAD
- Tote Shroud
 - Packaging Code & Description : 119712 TOTE 275 GAL 3 MIL SHROUD
- Tote Cap
 - Packaging Code & Description : 119714 TOTE SELF LOCKING 9 PLY CAP
- UPC: N/A
- GTIN: N/A
- Pallet Configuration:
 - TI: 1 X HI: 1= 1 units per pallet
- Pallet Dimensions: 40" x 48" x 5" (1016mm x 1219mm x 127mm); four-way entry passes
- Pallet Type: Heat Treated



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11) LABELING & CODING REQUIREMENTS:

◇ GREENWOOD, WI LABELING

■ SHIPPING CASE LABEL – EXAMPLE BELOW

- 5" x 8" label applied to all four sides of each tote
- Line 1: Item Description
- Line 2: Customer Specific Identification Number
- Line 2: Allergen Statement
- Line 2: Item Number
- Line 3: Manufacturer Name & Address
- Line 4: Lot Number
- (Julian Date of Mfg + Year - Work Order # - Sublot #)
- Line 4: Production Date (DD, MON YYYY)
- Line 5: Net Weight
- Line 5: Expiration Date (DD, MON YYYY)
- Line 6: Gross Weight
- Line 6: Country of Origin Statement
- Line 7: Plant Number
- Line 8: Kosher Symbol
- Line 8: Tote Number - Totes numbered consecutively

ANHYDROUS MILKFAT(AMF)			
Material Number 4000522000100		Contains: Milk 9478	
Manufactured by: Grassland Dairy Products Inc., Greenwood, WI			
Lot Number:	00124-112345-01	Production Date:	01, Jan 2024
Net Weight:	2150 LBS/ 975 KGS	Expiration Date:	01, Jan 2025
Gross Weight:	2223 LBS/ 1008 KGS	Country of Origin:	U.S.A
PLANT NUMBER:		55-304	
UD		Tote «15»	

12) GENERAL INFORMATION

- This specification does not constitute a contract between the customer and Grassland Dairy Products, Inc., West Point Dairy Products, LLC, Graf Creamery, Inc., or Alcam Creamery.
- This specification data is provided for informational purposes only. No representations, guarantees or warranties are provided as to the accuracy or completeness of any information provided in these specifications.
- The customer should make their own investigations to determine the suitability of this product and information for their particular application. It is the customer's responsibility to ensure safe conditions for handling, storage and disposal of the product and to assume liability for loss, injury, damage or expense due to improper use.

ANHYDROUS MILKFAT (AMF) - Premium Grade SpaceKraft

GDT Specification - Fonterra New Zealand

PSNB.2213

VERSION: 01.0924

UNRESTRICTED

Anhydrous Milkfat (Premium Grade) from Fonterra gives a natural dairy flavour and creaminess to finished products and is the perfect high quality fat ingredient. Anhydrous Milkfat (Premium Grade) is pure milkfat, produced only from fresh cream. It has excellent natural keeping qualities. Anhydrous Milkfat (Premium Grade) is virtually free of moisture and contains no chemical additives, preservatives, flavours, foreign fats or other impurities.

FEATURES

- 99.9% pure milkfat made from 100% pure cream
- Imparts good dairy flavour to product
- Anhydrous Milkfat (GDT Premium Grade) is full of natural goodness – it contains no additives
- Is produced in a sophisticated processing plant to ensure product consistency
- Excellent shelf life in high quality packaging

SUGGESTED USES

- Food Ingredient
- Frying, grilling, roasting
- Sauces
- Recombined dairy products
- Ice cream
- Processed cheese
- Confectionery
- Bakery applications

CERTIFICATION

- Halal
- Kosher

ORIGIN

- Product of New Zealand


NUTRITIONAL INFORMATION
TYPICAL

(per 100 g product)

Energy (kJ)	3700
Milkfat (g)	99.9
Protein (g)	<0.01
Carbohydrate (g)	<0.01
Moisture (g)	<0.1
Ash (g)	<0.01

INGREDIENTS (ALLERGENS IN BOLD)

 Pasteurised cream from cow's **milk**

Fonterra will only ship this product to countries listed on the Import Eligibility Statement and Bidders Contracting Information file.

Country regulations for product labelling vary. Fonterra advises customers that they need to check local regulations to determine the correct labelling of this ingredient

PACKAGING

A 1000kg fibreboard bin enclosing an internal plastic laminate polyethylene bag with an oxygen barrier. This unit has an integral heating element (230V AC or 110V AC), enabling the milkfat to be melted prior to use. 230V heating elements are ETL certified and 110V elements are UL certified to ensure electrical safety standards are upheld.

- Net Weight: 1000 kg
- Gross Weight: 1070 kg
- Typical Packaging Dimension: 1.145 m x 1.145 m x 1.133 m
- Volume: 1.49 m³



STORAGE AND HANDLING

Anhydrous Milkfat may be transported and stored without refrigeration. However, the storage life will depend on the storage temperature. To maintain quality, it is recommended the product is stored in a cool dry area away from direct sunlight. Provided the seal is unbroken and the above storage conditions are followed, the milkfat will be suitable as a dairy ingredient for 18 months from the date of manufacture.

Warning: it is not recommended that product in bulk bins/IBCs is held frozen - the bottom discharge port membrane may become brittle and rupture.



Store in a
cool, dry
place



Handle
with
care

TRUSTED QUALITY

COMPLIANCE:

- Compliance to Codex STAN 280-1973

Our manufacturing facilities adhere to the highest global standards in food safety and quality, verified through regular internal and external audit programs and accredited with FSSC22000 certification.

Our products and ingredients are tested throughout the supply chain, from milk collection through to final product release, using internationally recognised test methods to verify quality and compliance.

Our products are securely packed in food grade packaging for protection and labelled to enable full trace back, so you can trust in the knowledge it was made with care.

NUTRITIONAL ANALYSIS
TYPICAL

(per 100 g product)

Energy	3700 kJ
<i>Calories</i>	884 kcal
Protein	<0.01 g
Milkfat	99.9 g
Fat	99.9 g
<i>Saturated fatty acids</i>	64.8 g
<i>Monounsaturated fatty acids</i>	21.1 g
<i>Polyunsaturated fatty acids</i>	1.8 g
<i>Trans¹ fatty acids²</i>	4.1 g
Cholesterol	240 mg
Total Carbohydrate	<0.01 g
<i>Lactose</i>	<0.01 g
Dietary Fibre	0 g
Ash	<0.01 g

¹Methylene interrupted trans

²Refer to individual country regulations for Trans fatty acid labelling requirements

MINERAL ANALYSIS
TYPICAL

(per 100g product)

Calcium	<1	mg
Copper	<0.005	mg
Iron	<0.02	mg
Potassium	<1	mg
Sodium	<1	mg

TYPICAL PHYSICAL PROPERTIES

Melting Point ¹	31–36 °C
Solubility of water in AMF (40 °C)	0.20%
Specific Heat at 40 °C	2.1 kJ/kg
Viscosity at 40 °C	31 mPa.s
Viscosity at 50 °C	22 mPa.s

¹ Melting Point is assessed using the Mettler Drop Point Test

VITAMIN ANALYSIS
TYPICAL

(per 100 g product)

Total Vitamin A (retinol)	1.0	mg
Vitamin C	<0.1	mg
Vitamin D	<0.2	µg
Vitamin E	3.8	mg

Fonterra does not recommend using the typical vitamin and mineral values that are stated in this Bulletin as a basis for formulating a nutritional product.

The typical values are an average of representative samples taken from across the manufacturing season, and are based on the typical composition.



ANHYDROUS MILKFAT (AMF) - Premium Grade SpaceKra..

GDT Specification - Fonterra New Zealand

PRODUCT BULLETIN

PSNB.2213

VERSION: 01.0924

UNRESTRICTED

TYPICAL DENSITY

TEMPERATURE	kg/dm ³
10 °C	0.935—0.956
20 °C	0.922—0.942
30 °C	0.909—0.925
40 °C	0.900—0.912
50 °C	0.893—0.902
60 °C	0.888—0.893
70 °C	0.885—0.888

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Ingredients by 
Dairy for life

CHEMICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Free Fatty Acids (as % Oleic Acid)	% m/m	0.2		0.3	AOCS Ca 5a 40
Milkfat	% m/m	99.9	99.8		Calculation
Moisture (Karl Fischer)	% m/m	<0.1		0.1	ISO 5536
Peroxide Value	meq O ₂ /kg	0.2		0.3	ISO 3976

MICROBIOLOGICAL	UNITS	TYPICAL	MAX	REFERENCE METHOD
Aerobic Plate Count	cfu/g	<100	1000	ISO 4833 MOD
Coliforms	/g	<1	10	ISO 11866-1 MOD
Coagulase Positive Staphylococci	cfu/g	<1	10	ISO 6888-1 MOD
Escherichia coli	/g	Not Detected	Not Detected	ISO 11866-1 MOD
Listeria	/125 g	Not Detected	Not Detected	GeneUp-Biomerieux/ISO 11290
Salmonella	/750 g	Not Detected	Not Detected	GeneUp-Biomerieux/ISO 6579
Yeasts and Moulds	cfu/g	<1	10	ISO 6611 MOD

PHYSICAL	UNITS	TYPICAL	MAX	REFERENCE METHOD
Clarity	Score		Absent	Fonterra
Foreign Matter	/50 g	Pass	Pass	Fonterra

SENSORY	UNITS	TYPICAL	MIN	REFERENCE METHOD
Flavour and odour		Typical	Typical	Sensory Analysis

OTHER

Fonterra will only ship this product to countries listed on the Import Eligibility Statement and Bidders Contracting Information file.

Where there is a "Typical" value or attribute listed anywhere in the Bulletin, or Product Specification, this is an indication only, and Fonterra Limited is not obliged to satisfy a "Typical" value so long as the product is still within specification.

The MIN and MAX values set out in the Product Specification section of the Bulletin are the specification limits that Fonterra Limited agrees to meet.



ANHYDROUS MILKFAT (AMF), Premium Spacecraft

GDT Specification - Fonterra New Zealand

DATE: 25 November 2024

UNRESTRICTED

Fonterra will only ship Anhydrous Milkfat (AMF), Premium Spacecraft, GDT Specification – Fonterra New Zealand to the Markets that are specifically listed below:

If you want this product shipped to a Market that is not listed below, please contact a Fonterra representative. There is no “obligation” on Fonterra to ship to a Market that is not listed or has not been agreed between the customer and Fonterra prior to purchase.

** Prior to contracting with Fonterra importers or agents must ensure that they meet all registration requirements imposed by their importing government agencies.

Destination Market

- | | |
|----------------|----------------------|
| Australia | Oman |
| Azerbaijan | Philippines |
| Bahrain | Qatar |
| Cameroon | Saudi Arabia |
| Canada | Senegal |
| European Union | Singapore |
| Ghana | Syria |
| Indonesia | United Arab Emirates |
| Japan | United States |
| Jordan | Uruguay |
| Kuwait | Vietnam |
| Libya | |
| Malaysia | |
| Mauritius | |
| Mexico | |
| New Zealand | |
| New Zealand | |

This Eligibility Statement should be used in conjunction with Product Bulletin Number and Selling Specification Number PB/SS 2213



GMO Bioengineered Statement

January 26th, 2024

To whom it may concern,

Regarding the use of gene technology in our products, **LONEG Dairy Products** advises that to the best of its knowledge and based on supplier declarations:

1. Our products comply with the following regulations, and does not require mandatory labelling as specified under:

- FSANZ Standard 1.5.2 Food Produced Using Gene Technology and
- Regulation (EC) 1829/2003 on genetically modified food and feed, and Regulation (EC) 1830/2003 concerning the traceability and labelling of genetically modified organisms (GMOs) and the traceability of food and feed products produced from GMOs and
- USDA National Bioengineered Food Disclosure Standard (7 CFR Part 66)

2. The dairy component of our products is manufactured from milk from cows that are not genetically modified / bioengineered.

3. Where any non-dairy ingredients are used, these do not intentionally contain any detectable modified genetic material (as defined by USDA in 7 CFR Part 66) nor novel DNA and/or novel protein (as defined by FSANZ Standard 1.5.2), nor contain or consist of GMOs (as defined by EC 1829/2003 and EC 1830/2003)

- Where evidence is needed, suppliers provide certificates of analysis or other records of testing appropriate to the ingredient confirm the absence of modified genetic material (e.g. PCR test results are negative)

4. In addition, when it is necessary the use of food ingredients in our products, these are not produced from or contain ingredients produced from GMOs. This has been verified by suppliers as follows:

- The food ingredient is sourced from a non-genetically modified/non-bioengineered crop or source (either that no GM varieties exist, or that processes are in place to ensure the crop is segregated from GM varieties), or
- The food ingredient meets and does not require labelling under EC 1829/2003 and EC 1830/2003.

By following international good manufacturing practices, measures are in place throughout the product's manufacturing process to prevent cross-contamination with other product streams. Suppliers confirm that any unintentional, adventitious or technically unavoidable presence would be at a level no higher than international standards.



Luis A Moreno
Food Safety Manager
LONEG Dairy Products

This document expires three years from the above date.



ORTHODOX UNION

LETTER OF KOSHER CERTIFICATION

UNION OF ORTHODOX JEWISH CONGREGATIONS OF AMERICA איחוד קהילות האורתודוקסים באמריקה
FORTY RECTOR STREET / NEW YORK, NY 10006 / 212-613-8241 / KOSHERLETTER@OU.ORG / OUKOSHER.ORG

בס"ד

April 16, 2025

This is to certify that the following products prepared by

Productos LONEG, S. A. de C. V., Carretera Gómez Palacio a Gregorio García Km 11.5, Gómez Palacio Durango, Dgo. 35140 MEXICO

are under the supervision of the Kashruth Division of the Orthodox Union and are kosher as indicated below.

Product Name	UKD-ID	Status	Certification Requirements
Brand: LONEG #15463581946			
• AMF	OULD3-18168CF	Dairy	Ⓢ -D Symbol required.
• Fortified Instant Milk	OULD4-9G0SS92	Dairy	Certified when bulk shipped in OU approved carriers.
• Fresh Cream	OULD4-64A857A	Dairy	Certified when bulk shipped in OU approved carriers.
• MMC (Milk Micellar Casein)	OULD3-A7A07A5	Dairy	Ⓢ -D Symbol required.
• MPC	OULD3-C9A1EE7	Dairy	Ⓢ -D Symbol required.
• MPI	OULD3-F151C46	Dairy	Ⓢ -D Symbol required.
• NFDM	OULD3-AD3C421	Dairy	Ⓢ -D Symbol required.
• WPC	OULD3-D0A0D88	Dairy	Ⓢ -D Symbol required.
• WPI	OULD3-F4AB6CF	Dairy	Ⓢ -D Symbol required.

Use of the OU trademark must comply with the terms set forth in a written agreement with the Orthodox Union. Any other use of the OU trademark is not authorized.

Rabbi Menachem Genack, *Rabbinic Administrator, CEO*

This certification is valid through 4/30/2026

Page 1 of 1



ORTHODOX UNION

LETTER OF KOSHER CERTIFICATION

UNION OF ORTHODOX JEWISH CONGREGATIONS OF AMERICA איחוד קהילות האורתודוקסים באמריקה
FORTY RECTOR STREET / NEW YORK, NY 10006 / 212-613-8241 / KOSHERLETTER@OU.ORG / OUKOSHER.ORG

בס"ד

September 06, 2024

This is to certify that the following products prepared by

Grassland Dairy Products, Inc., P. O. Box 160, Greenwood, WI 54437-0160

At the following facilities are under the supervision of the Kashruth Division of the Orthodox Union and are kosher as indicated below.

Grassland Dairy Products - Greenwood [USDA #55-304], N8790 Fairground Avenue, Greenwood, WI

Grassland Dairy Products, Inc. - Main Street, 423 S. Main St, Greenwood, WI

West Point Dairy Products, LLC-West Point [#31-212], 1715 East Road, West Point, NE

West Point Dairy-Hyrum [USDA #49-34], 570 N. 500 West, Hyrum, UT

Product Name	UKD-ID	Status	Certification Requirements
Brand: Clover Dale #49-34, 31-212, 55-304			
• 82% Unsalted Butter USDA AA	OULD3-9DD689D	Dairy	Ⓢ -D Symbol required.
Brand: Country Cream #49-34, 31-212, 55-304			
• Salted Butter (Quarters Only, Red Label Only)	OULD3-4B89077	Dairy	Ⓢ -D Symbol required.
• Unsalted Butter (Quarters Only, Blue Label Only)	OULD3-7FEB29A	Dairy	Ⓢ -D Symbol required.
Brand: Golden Goodness #49-34, 31-212, 55-304			
• 40/60 Blend Salted	OULD3-112ED42	Dairy	Ⓢ -D Symbol required.
• 60/40 Blend Salted	OULD3-A45F297	Dairy	Ⓢ -D Symbol required.
• 60/40 Blend Unsalted	OULD3-94DD205	Dairy	Ⓢ -D Symbol required.
• Butter Blend	OULD3-E0446A4	Dairy	Ⓢ -D Symbol required.
• Unsalted Butter Blend	OULD3-A3E9749	Dairy	Ⓢ -D Symbol required.
• Whipped Butter Blend	OULD3-413E232	Dairy	Ⓢ -D Symbol required.

Use of the OU trademark must comply with the terms set forth in a written agreement with the Orthodox Union. Any other use of the OU trademark is not authorized.

Rabbi Menachem Genack, *Rabbinic Administrator, CEO*

This certification is valid through 9/30/2025

Page 1 of 13



ORTHODOX UNION

LETTER OF KOSHER CERTIFICATION

UNION OF ORTHODOX JEWISH CONGREGATIONS OF AMERICA איחוד קהילות האורתודוקסים באמריקה
FORTY RECTOR STREET / NEW YORK, NY 10006 / 212-613-8241 / KOSHERLETTER@OU.ORG / OUKOSHER.ORG

בס"ד

September 06, 2024

Grassland Dairy Products, Inc. (continued)

This is to certify that the following products prepared by this company at the facilities listed above are under the supervision of the Kashruth Division of the Orthodox Union and are kosher as indicated below.

Product Name	UKD-ID	Status	Certification Requirements
Brand: Grassland #31-212, 49-34			
• Organic Cream for Aurora Organic Dairy	OULD4-B8F6BE3	Dairy	Certified when bulk shipped in OU approved carriers.
Brand: Grassland #49-34, 31-212, 55-304			
• 82% Unsalted Butter	OULD3-82340DD	Dairy	Ⓢ -D Symbol required.
• 82% Unsalted Butter USDA AA	OULD3-F3B7760	Dairy	Ⓢ -D Symbol required.
• Anhydrous Milk Fat	OULD3-97A27B6	Dairy	Ⓢ -D Symbol required.
• Anhydrous Milk Fat	OULD4-0255C6C	Dairy	Certified when bulk shipped in OU approved carriers.
• Anhydrous Milkfat Non-GMO	OULD3-D1C95DB	Dairy	Ⓢ -D Symbol required.
• Anhydrous Milkfat rBST-Free	OULD3-09D6CD5	Dairy	Ⓢ -D Symbol required.
• Bulk AMF 25 Kg. Non-GMO	OULD3-EF7CCA6	Dairy	Ⓢ -D Symbol required.
• Butter Salted A	OULD3-3004067	Dairy	Ⓢ -D Symbol required.
• Butter Salted AA	OULD3-CB14A2D	Dairy	Ⓢ -D Symbol required.

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Rabbi Menachem Genack, *Rabbinic Administrator, CEO*

This certification is valid through 9/30/2025



ORTHODOX UNION

LETTER OF KOSHER CERTIFICATION

UNION OF ORTHODOX JEWISH CONGREGATIONS OF AMERICA איחוד קהילות האורתודוקסים באמריקה
FORTY RECTOR STREET / NEW YORK, NY 10006 / 212-613-8241 / KOSHERLETTER@OU.ORG / OUKOSHER.ORG

בס"ד

September 06, 2024

Grassland Dairy Products, Inc. (continued)

This is to certify that the following products prepared by this company at the facilities listed above are under the supervision of the Kashruth Division of the Orthodox Union and are kosher as indicated below.

Product Name	UKD-ID	Status	Certification Requirements
Brand: Grassland #49-34, 31-212, 55-304 (continued)			
• Butter Salted USDA AA rBST-Free	OULD3-AFE6D95	Dairy	Ⓢ -D Symbol required.
• Butter Unsalted AA	OULD3-6020733	Dairy	Ⓢ -D Symbol required.
• Butter Unsalted USDA AA rBST-Free	OULD3-49B7375	Dairy	Ⓢ -D Symbol required.
• Butter Whipped Salted AA	OULD3-E9E5A58	Dairy	Ⓢ -D Symbol required.
• Buttermilk Condensed	OULD3-3D8890E	Dairy	Ⓢ -D Symbol required.
• Buttermilk Dried	OULD3-E54B039	Dairy	Ⓢ -D Symbol required.
• Butter-Salted	OULD3-741C4BD	Dairy	Ⓢ -D Symbol required.
• Butter-Unsalted	OULD3-86CDBC5	Dairy	Ⓢ -D Symbol required.
• Clarified Butter Unsalted	OULD3-E1D34F8	Dairy	Ⓢ -D Symbol required.
• Condensed Skim Milk	OULD4-CDC2078	Dairy	Certified when bulk shipped in OU approved carriers.
• Condensed Sweet Cream Buttermilk	OULD4-0CFA0D4	Dairy	Certified when bulk shipped in OU approved carriers.

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Page 3 of 13



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September 06, 2024

Grassland Dairy Products, Inc. (continued)

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Product Name	UKD-ID	Status	Certification Requirements
Brand: Grassland #49-34, 31-212, 55-304 (continued)			
• Condensed Whey Cream Buttermilk	OULD4-QBKG1NL	Dairy	Certified when bulk shipped in OU approved carriers.
• Cream Sweet	OULD4-8FDCF42	Dairy	Certified when bulk shipped in OU approved carriers.
• Dairy Blend Powder	OULD3-B6BE8AC	Dairy	Ⓢ -D Symbol required.
• Milk Fat Concentrated	OULD3-3FE6D12	Dairy	Ⓢ -D Symbol required.
• Milk Permeate	OULD4-137422B	Dairy	Certified when bulk shipped in OU approved carriers.
• Milk Permeate Powder	OULD3-289EF7C	Dairy	Ⓢ -D Symbol required.
• Milk Protein Concentrate	OULD4-3B6FA5E	Dairy	Certified when bulk shipped in OU approved carriers.
• MPC 56	OULD3-A7CB462	Dairy	Ⓢ -D Symbol required.
• MPC 60	OULD3-1L85XYI	Dairy	Ⓢ -D Symbol required.

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September 06, 2024

Grassland Dairy Products, Inc. (continued)

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Product Name	UKD-ID	Status	Certification Requirements
Brand: Grassland #49-34, 31-212, 55-304 (continued)			
• MPC 70	OULD3-1801FB4	Dairy	Ⓢ -D Symbol required.
• Nonfat Dried Milk	OULD3-8542D99	Dairy	Ⓢ -D Symbol required.
• Organic Butter Unsalted	OULD3-91A3965	Dairy	Ⓢ -D Symbol required.
• Salted Butter Non-GMO	OULD3-805C1BA	Dairy	Ⓢ -D Symbol required.
• Salted Quarters for Export	OULD3-500FF84	Dairy	Ⓢ -D Symbol required.
• Salted Spreadable Butter With Canola Oil Non-GMO	OULD3-898CAF8	Dairy	Ⓢ -D Symbol required.
• Skim Milk Powder	OULD3-843B19F	Dairy	Ⓢ -D Symbol required.
• Spreadable Salted Butter With Canola Oil	OULD3-292EF48	Dairy	Ⓢ -D Symbol required.
• UF Skim Milk	OULD4-EF8E3DB	Dairy	Certified when bulk shipped in OU approved carriers.
• Unsalted Butter Non-GMO	OULD3-CEA81CC	Dairy	Ⓢ -D Symbol required.
• Unsalted Quarters for Export	OULD3-01CCF1C	Dairy	Ⓢ -D Symbol required.
Brand: Grassland #55-304			

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Rabbi Menachem Genack, *Rabbinic Administrator, CEO*

This certification is valid through 9/30/2025

Page 5 of 13



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September 06, 2024

Grassland Dairy Products, Inc. (continued)

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Product Name	UKD-ID	Status	Certification Requirements
Brand: Grassland #55-304 (continued)			
• 310012 Condensed Whole Milk	OULD4-E134527	Dairy	Certified when bulk shipped in OU approved carriers.
• 9510 AF-500 BLEND	OULD3-75425E6	Dairy	Ⓢ -D Symbol required.
• 9511 CONFECTIONARY AMF	OULD3-551C73C	Dairy	Ⓢ -D Symbol required.
• 9514 AF-400 BLEND	OULD3-55285A1	Dairy	Ⓢ -D Symbol required.
• Dairy Blend Condensed	OULD3-384E5D8	Dairy	Ⓢ -D Symbol required.
• Dairy Blend Condensed	OULD4-4405CDE	Dairy	Certified when bulk shipped in OU approved carriers.
• Enhanced Milk Solids	OULD3-F60D64F	Dairy	Ⓢ -D Symbol required.
• Enhanced MPC 85	OULD3-31010BA	Dairy	Ⓢ -D Symbol required.
• Liquid Protein Concentrate (UF Skim Milk)	OULD3-98BC617	Dairy	Ⓢ -D Symbol required.
• Liquid Protein Concentrate (UF Skim Milk)	OULD4-75BBEEE	Dairy	Certified when bulk shipped in OU approved carriers.

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Page 6 of 13



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Grassland Dairy Products, Inc. (continued)

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Product Name	UKD-ID	Status	Certification Requirements
Brand: Grassland #55-304 (continued)			
• Milk Protein Isolate	OULD3-2F5A864	Dairy	Ⓢ -D Symbol required.
• MPC 80	OULD3-080A373	Dairy	Ⓢ -D Symbol required.
• MPC 85	OULD3-5CD6344	Dairy	Ⓢ -D Symbol required.
• NutraPro	OULD3-C656CC2	Dairy	Ⓢ -D Symbol required.
• NutraPro 80	OULD3-02CF45A	Dairy	Ⓢ -D Symbol required.
• NutraPro 85	OULD3-CBE5435	Dairy	Ⓢ -D Symbol required.
• NutraPro MPI	OULD3-B3F54E3	Dairy	Ⓢ -D Symbol required.
• Nutrose	OULD3-45ACE1A	Dairy	Ⓢ -D Symbol required.
Brand: Grassland #55-544			
• Buttermilk Condensed	OULD4-F447DA1	Dairy	Certified when bulk shipped in OU approved carriers.
• Thin Buttermilk	OULD4-4SJK69B	Dairy	Certified when bulk shipped in OU approved carriers.

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Rabbi Menachem Genack, *Rabbinic Administrator, CEO*

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Page 7 of 13



ORTHODOX UNION

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September 06, 2024

Grassland Dairy Products, Inc. (continued)

This is to certify that the following products prepared by this company at the facilities listed above are under the supervision of the Kashruth Division of the Orthodox Union and are kosher as indicated below.

Product Name	UKD-ID	Status	Certification Requirements
Brand: Grassland #55-544 (continued)			
• UF (Ultra Filtered) Milk Lactose-Free	OULD4-ZJ4VOQR	Dairy	Certified when bulk shipped in OU approved carriers.
Brand: Grassland Dairy #55-304			
• Delta 102	OULD2-452359E	Dairy	Symbol not required.
• Delta 102	OULD4-E9D262B	Dairy	Certified when bulk shipped in OU approved carriers.
• Milk Blend Concentrated	OULD3-5EE5A6A	Dairy	Ⓢ -D Symbol required.
• Salted Butter Patties USDA AA	OULD3-65BD04E	Dairy	Ⓢ -D Symbol required.
• Unsalted Butter Patties USDA AA	OULD3-8A2CA30	Dairy	Ⓢ -D Symbol required.
Brand: Grassland Dairy Products #55-544			
• Condensed Skim Milk	OULD4-VA9XBPA	Dairy	Certified when bulk shipped in OU approved carriers.

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Page 8 of 13



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Grassland Dairy Products, Inc. (continued)

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Product Name	UKD-ID	Status	Certification Requirements
Brand: Grassland Dairy Products #55-544 (continued)			
• Milk Blend 12.5%	OULD4-BLIAPSC	Dairy	Certified when bulk shipped in OU approved carriers.
• Milk Blend 12.5% Fat Org Grade A	OULD4-ZGR75KA	Dairy	Certified when bulk shipped in OU approved carriers.
• Milk Permeate	OULD4-VQAUA2C	Dairy	Certified when bulk shipped in OU approved carriers.
• Organic Condensed Skim Milk	OULD4-WWGSYBS	Dairy	Certified when bulk shipped in OU approved carriers.
• Organic Grassfed Standardized Milk	OULD4-PO3CSZO	Dairy	Certified when bulk shipped in OU approved carriers.
• Organic Milk Permeate	OULD4-BY0WUFQ	Dairy	Certified when bulk shipped in OU approved carriers.

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Page 9 of 13



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Grassland Dairy Products, Inc. (continued)

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Product Name	UKD-ID	Status	Certification Requirements
Brand: Grassland Dairy Products #55-544 (continued)			
• Organic Raw Milk Org Grade A	OULD4-Q7NIH4L	Dairy	Certified when bulk shipped in OU approved carriers.
• Organic Reduced Fat Milk 1%	OULD4-WUEEN0T	Dairy	Certified when bulk shipped in OU approved carriers.
• Organic Reduced Fat Milk 2%	OULD4-3KQITFJ	Dairy	Certified when bulk shipped in OU approved carriers.
• Organic Sweet Cream	OULD4-PA2YCYT	Dairy	Certified when bulk shipped in OU approved carriers.
• Organic Whey	OULD4-DTIGFUI	Dairy	Certified when bulk shipped in OU approved carriers.
• Skim Milk Thin Org Grade A	OULD4-KLYRXJV	Dairy	Certified when bulk shipped in OU approved carriers.

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September 06, 2024

Grassland Dairy Products, Inc. (continued)

This is to certify that the following products prepared by this company at the facilities listed above are under the supervision of the Kashruth Division of the Orthodox Union and are kosher as indicated below.

Product Name	UKD-ID	Status	Certification Requirements
Brand: Grassland Dairy Products #55-544 (continued)			
• Sweet Cream	OULD4-XKF7YD1	Dairy	Certified when bulk shipped in OU approved carriers.
• Thin Skim Milk	OULD4-AIOLMHP	Dairy	Certified when bulk shipped in OU approved carriers.
• Uf Skim Milk Org	OULD4-B85HKC5	Dairy	Certified when bulk shipped in OU approved carriers.
• Uf Skim Milk	OULD4- EWUWWC	Dairy	Certified when bulk shipped in OU approved carriers.
• Whey Permeate	OULD4-3OCF8QC	Dairy	Certified when bulk shipped in OU approved carriers.
• Whole Fat Milk 3% Org Grade A	OULD4-YRUHTVY	Dairy	Certified when bulk shipped in OU approved carriers.

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September 06, 2024

Grassland Dairy Products, Inc. (continued)

This is to certify that the following products prepared by this company at the facilities listed above are under the supervision of the Kashruth Division of the Orthodox Union and are kosher as indicated below.

Product Name	UKD-ID	Status	Certification Requirements
Brand: Mountain Lake #49-34, 31-212, 55-304			
• Lightly Salted Butter Blend	OULD3-2EBC38E	Dairy	Ⓢ -D Symbol required.
Brand: Native-I #55-304			
• Native Whey Serum Protein	OULD3-2E8FB88	Dairy	Ⓢ -D Symbol required.
Brand: West Point Dairy #49-34, 31-212, 55-304			
• Butter Salted Pasteurized Cream AA	OULD3-B2B19E7	Dairy	Ⓢ -D Symbol required.
• Butter Unsalted Pasteurized Cream AA	OULD3-A6F3797	Dairy	Ⓢ -D Symbol required.
• Country Cream Butter-Salted	OULD3-CE105B9	Dairy	Ⓢ -D Symbol required.
• Country Cream Butter-Unsalted	OULD3-475DD30	Dairy	Ⓢ -D Symbol required.
• Milk Fat Concentrated	OULD3-9838BC7	Dairy	Ⓢ -D Symbol required.
• Milk Fat Concentrated	OULD4-EEFF7B4	Dairy	Certified when bulk shipped in OU approved carriers.
Brand: West Point Dairy #49-72, 31-212, 55-304			

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Rabbi Menachem Genack, *Rabbinic Administrator, CEO*

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September 06, 2024

Grassland Dairy Products, Inc. (continued)

This is to certify that the following products prepared by this company at the facilities listed above are under the supervision of the Kashruth Division of the Orthodox Union and are kosher as indicated below.

Product Name	UKD-ID	Status	Certification Requirements
Brand: West Point Dairy #49-72, 31-212, 55-304 (continued)			
• Fresh Sweet Cream	OULD4-7684A67	Dairy	Certified when bulk shipped in OU approved carriers.
Brand: Wuthrich #49-34, 31-212, 55-304			
• 83% European Style Butter Unsalted USDA AA	OULD3-E5B3755	Dairy	Ⓢ -D Symbol required.
• Butter Salted AA European Style	OULD3-C81AF8B	Dairy	Ⓢ -D Symbol required.
• Butter Unsalted AA European Style	OULD3-BE6B9F6	Dairy	Ⓢ -D Symbol required.
• Clarified Butter	OULD3-405DE58	Dairy	Ⓢ -D Symbol required.

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Rabbi Menachem Genack, *Rabbinic Administrator, CEO*

This certification is valid through 9/30/2025

Page 13 of 13

ועד הכשרות דאוסטרליא וניו זילאנד
Kashrus Australasia Inc
Specialising in Kosher Certification for Dairy Industry
Rabbinic Administrator: Rabbi Moshe D Gutnick

ב"ה

May 1, 2025

CERTIFICATE OF KASHRUT

This to certify that the following products manufactured and packed in New Zealand by Fonterra Ltd, Auckland, New Zealand at the designated NZ Plant are Kosher Dairy – Chalav Stam. *AMF not listed requires Batch Code identification.*

<u>PRODUCT</u>	<u>PLANT NO</u>
Anhydrous Milk Fat (Material Numbers)	1571, 3664, 3671, 4172, 6072, 7172
109857 122830 123495 123555	
112476 105634 122858 123522	
110645 110672 122369 123524	
116332 119614 122729 123550	
110739 107692 122831 123551	
110791 107766 123397	
113085 107768 123556	
113088 111010 113192	
111114 113628 123570	
109469 111115 110590	
123052 123395 123558	
109856 122088 123459	

In Kosher product the above material number and plant combination will appear on the packaging slip delivered with the product.
The above AMF materials from all other Fonterra Plants require batch code certification.

This certificate expires on 31 May 2026 and must be renewed at that time.

Moshe D Gutnick

Rabbi Moshe D Gutnick
Rabbinic Administrator

This certificate has been electronically signed for email transmission – it may be authenticated and verified by emailing kashrusaustralasia@gmail.com

5 Reina St Nth Bondi 2026 NSW Australia
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Facsimile: +64 9 374 9001
www.fonterra.com

Date: 25.03.2025
Material Number: 123550
Long Description: BINS
ANHYDROUS MILKFAT
PREMIUM
EACH 1000KG NET

To whom it may concern,

Regarding the use of gene technology in the above-referenced product, Fonterra advises that to the best of its knowledge and based on supplier declarations:

1. The above product complies with the following regulations, and does not require mandatory labelling as specified under:
 - FSANZ Standard 1.5.2 Food Produced Using Gene Technology and
 - Regulation (EC) 1829/2003 on genetically modified food and feed, and Regulation (EC) 1830/2003 concerning the traceability and labelling of genetically modified organisms (GMOs) and the traceability of food and feed products produced from GMOs and
 - USDA National Bioengineered Food Disclosure Standard (7 CFR Part 66)
2. The dairy component of the above product is manufactured from milk from cows that are not genetically modified / bioengineered.
3. Where any non-dairy ingredients are used, these do not intentionally contain any detectable modified genetic material (as defined by USDA in 7 CFR Part 66) nor novel DNA and/or novel protein (as defined by FSANZ Standard 1.5.2), nor contain or consist of GMOs (as defined by EC 1829/2003 and EC 1830/2003)
 - Where evidence is needed, suppliers provide certificates of analysis or other records of testing appropriate to the ingredient confirm the absence of modified genetic material (e.g. PCR test results are negative)
4. In addition, the food ingredients in the above product are not produced from or contain ingredients produced from GMOs. This has been verified by suppliers as follows:
 - The food ingredient is sourced from a non-genetically modified/non-bioengineered crop or source (either that no GM varieties exist, or that processes are in place to ensure the crop is segregated from GM varieties), or
 - The food ingredient meets and does not require labelling under EC 1829/2003 and EC 1830/2003.



Fonterra Co-Operative Group Limited

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Fonterra Centre 109 Fanshawe Street,

Auckland, New Zealand

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Facsimile: +64 9 374 9001

www.fonterra.com

By following international good manufacturing practices, measures are in place throughout the product's manufacturing process to prevent cross-contamination with other product streams. Suppliers confirm that any unintentional, adventitious or technically unavoidable presence would be at a level no higher than 0.9% of each individual ingredient.

This statement is valid for two years from date of issue.

Yours Faithfully

A handwritten signature in black ink, appearing to read "Tim Kirk". The signature is written in a cursive style with several overlapping strokes.

Tim Kirk
General Manager Global Quality
Fonterra Co-Operative Group Limited