



Food Allergen Residue Analytical Report 600176

January 10, 2024

Colleen Kavanagh  
Zego Foods  
912 Cole St #294  
San Francisco, CA 94117

The testing of the sample received Wednesday, January 3, 2024, has been completed (see below).

<u>Sample Identification</u>	<u>Gluten</u>
COOrg20P321112223	BLQ*

BLQ\* Below the lower limit of quantitation. Amounts below the lower limit of quantitation (LOQ), as listed below, cannot be reliably detected. One part per million (ppm) is equivalent to 1 milligram per kilogram of sample product.

<u>Test Method Description</u>	<u>Lower Limit of Quantitation</u>
R-Biopharm RIDASCREEN® Gliadin (SOP-BG5-419)	5.0 ppm gluten (wheat/rye/barley)

**Cross-Reactivity/Matrix Interference:** Information regarding cross-reactivity and/or matrix interference specific to the test method(s) listed above, can be found at <https://farrp.unl.edu/commercial-test-methods-specifications>.

If gluten had been detected at the lower limit of quantitation of 5 ppm gluten, the FARRP Analytical Laboratory estimated measurement of uncertainty, would have been 1 ppm, for the sample(s) listed above using the R-Biopharm Ridascreen® Gliadin test method. This uncertainty represents an expanded uncertainty, which is expanded beyond standard deviation/variation in order to achieve an approximated 95% confidence level (using a coverage factor of  $k=2$ ), that if this sample was tested again, the test result would fall within this range.

**IMPORTANT NOTE:** If the possible source of allergen contamination in your samples is from fermentation, or consists of fermented or hydrolyzed materials, current test methods cannot measure allergen levels appropriately in these cases. This can result in a severe underestimate of the allergen content of your samples. In these special cases, a BLQ reading may be indicated but there still could be enough allergenic residues left over to be capable of causing an allergic reaction. If your sample is of this type, please contact the FARRP laboratory at 402-472-4484 for further assistance.

The FARRP Analytical Laboratory did not perform on site sampling for test sample(s). Results reported above, are representative of the sample received and tested. Results do not guarantee the condition of the larger sample/lot from which the test material is taken. Samples were received in acceptable condition unless otherwise noted. When sample condition is noted in this testing report, testing proceeded only at the direction of our client.

This report shall not be reproduced except in full, without written approval of the laboratory.



Food Allergen Residue Analytical Report 600176

Please contact Debra Lambrecht or Sean Kraft at 402-472-4484, or email at [dlambrecht1@unl.edu](mailto:dlambrecht1@unl.edu) or [skraft2@unl.edu](mailto:skraft2@unl.edu), if you have any questions regarding this report. For questions regarding procedures, quality control and accreditation matters and/or concerns or complaints, please contact Lynn Niemann at 402-472-4484 or via e-mail at [lniemann1@unl.edu](mailto:lniemann1@unl.edu).

Sincerely,

Marc Keen  
Analyst

*The information, advice and opinions provided by a University of Nebraska employee represent the best judgment of the employee at that time, but should not be considered legal advice on any local, state, federal or international regulation or statute. We encourage you to contact the applicable regulatory agency and/or qualified attorney to confirm the information presented in this correspondence.*

Copies To: [colleen@zegofoods.com](mailto:colleen@zegofoods.com); [info@zegofoods.com](mailto:info@zegofoods.com); [brian@zegofoods.com](mailto:brian@zegofoods.com)