

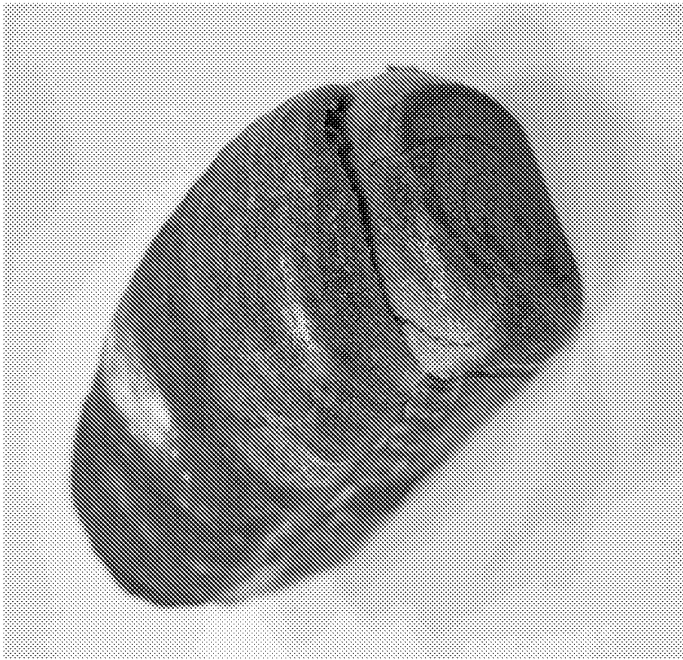
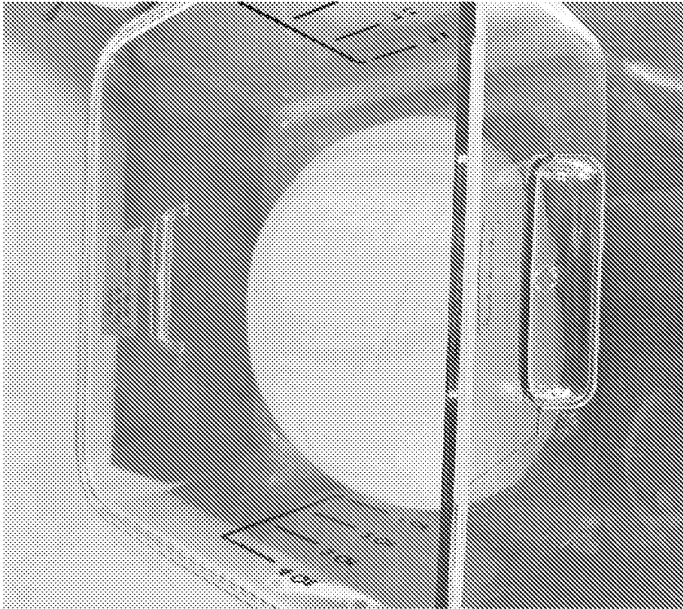


FIG. 1

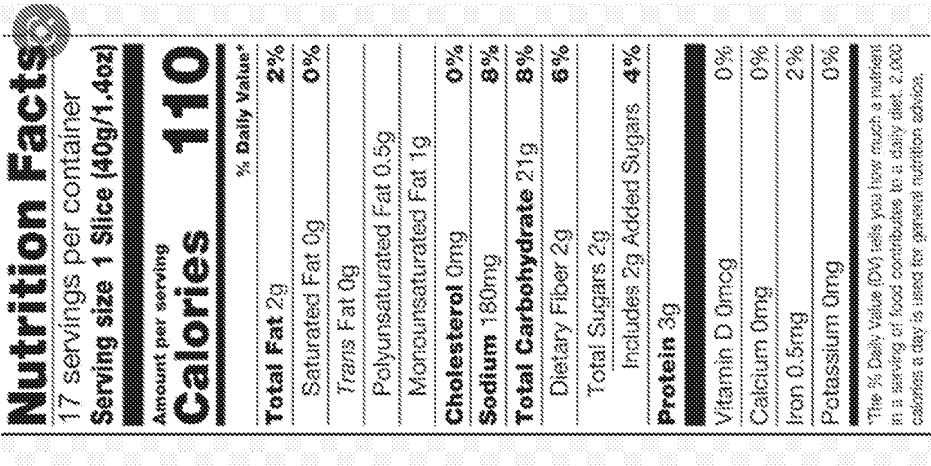


FIG. 2

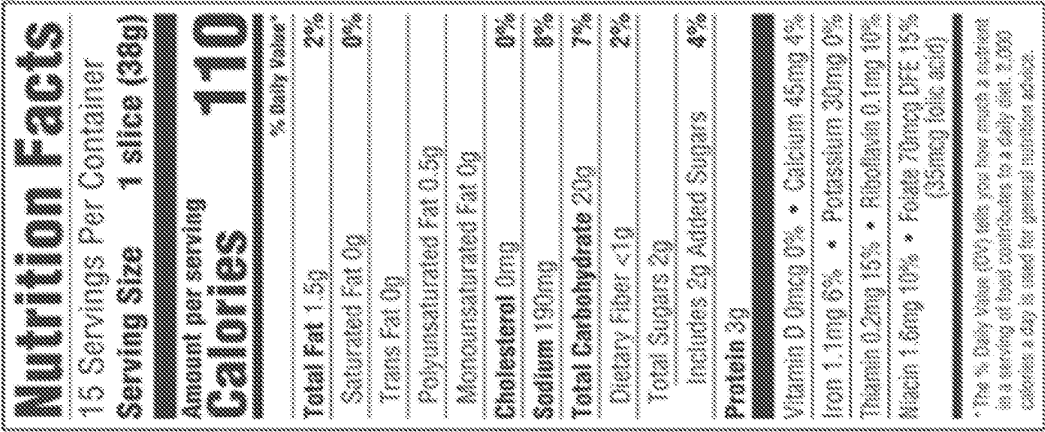


FIG. 3

Nutrition Facts	
Serving Size 1 Bun (85g)	
Servings Per Container 6	
Amount Per Serving	
Calories 310	Calories from Fat 60
% Daily Value*	
Total Fat 7g	11%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 460mg	19%
Total Carbohydrate 55g	18%
Dietary Fiber 0g	0%
Sugars 9g	
Protein 7g	
Vitamin A 0%	• Vitamin C 0%
Calcium 2%	• Iron 8%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
Calories: 2,000 2,500	
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

FIG. 4

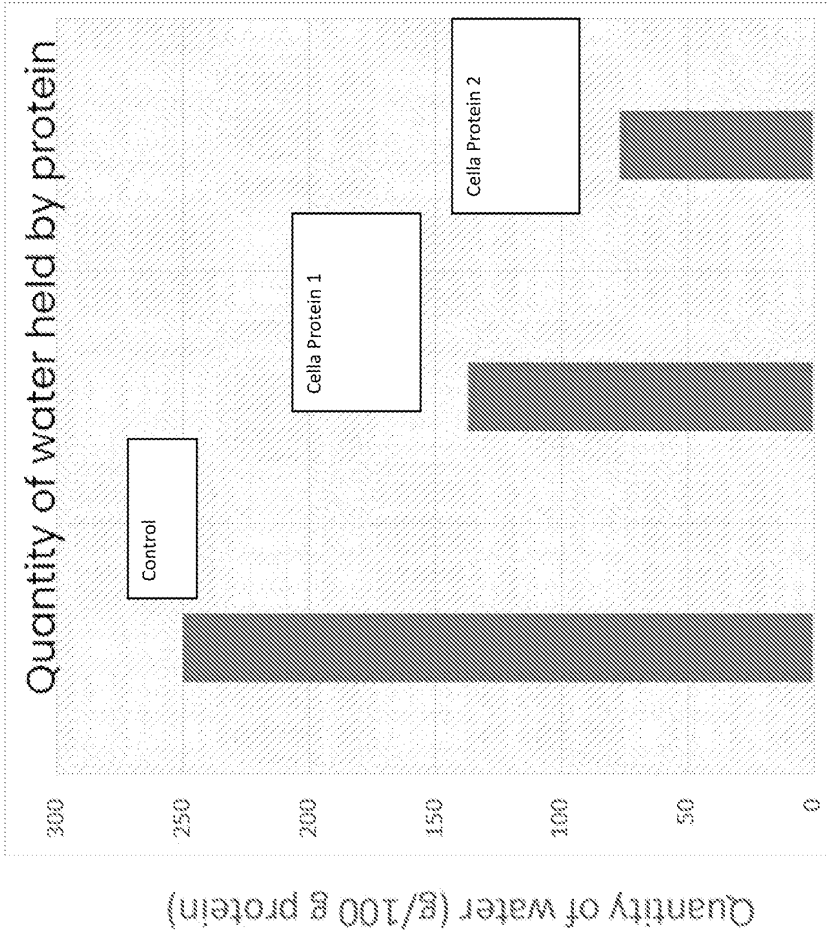


FIG. 5



FIG. 6C

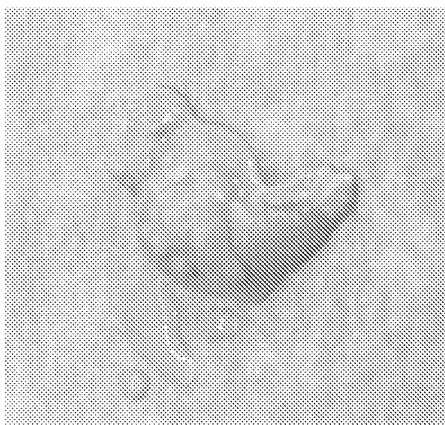


FIG. 6B

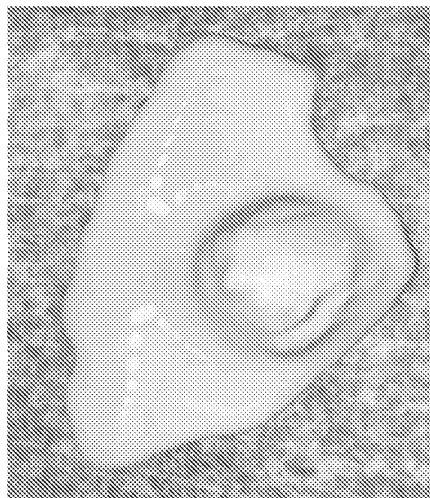


FIG. 6A

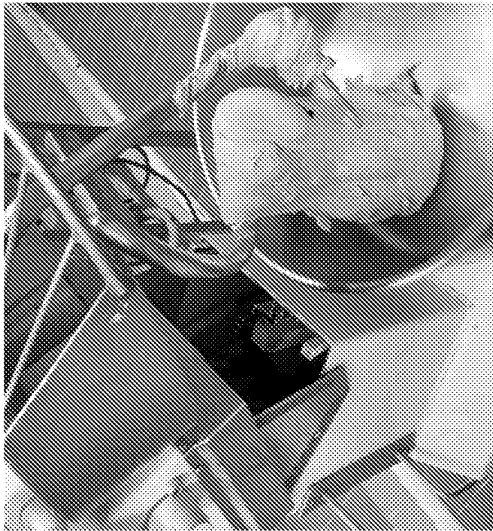


FIG. 7C

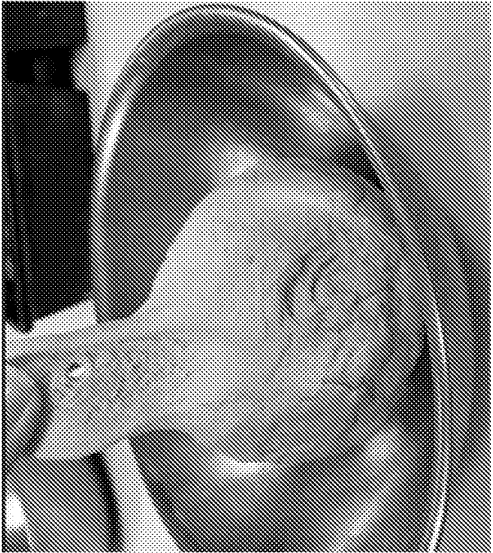


FIG. 7B

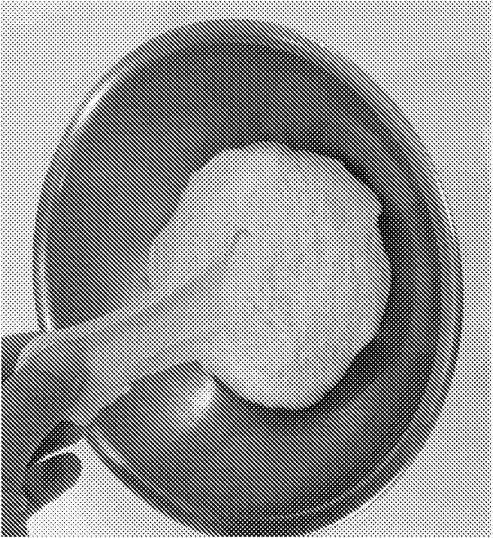


FIG. 7A

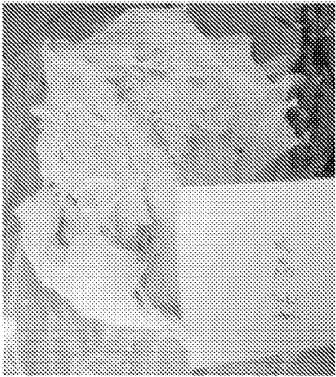


FIG. 8A



FIG. 8B

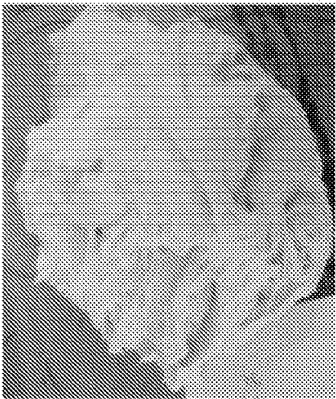


FIG. 8C

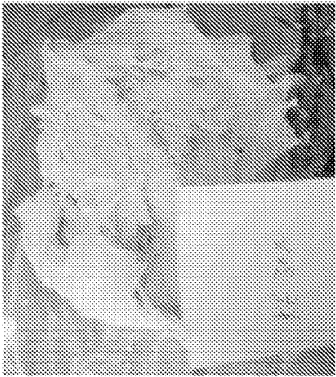
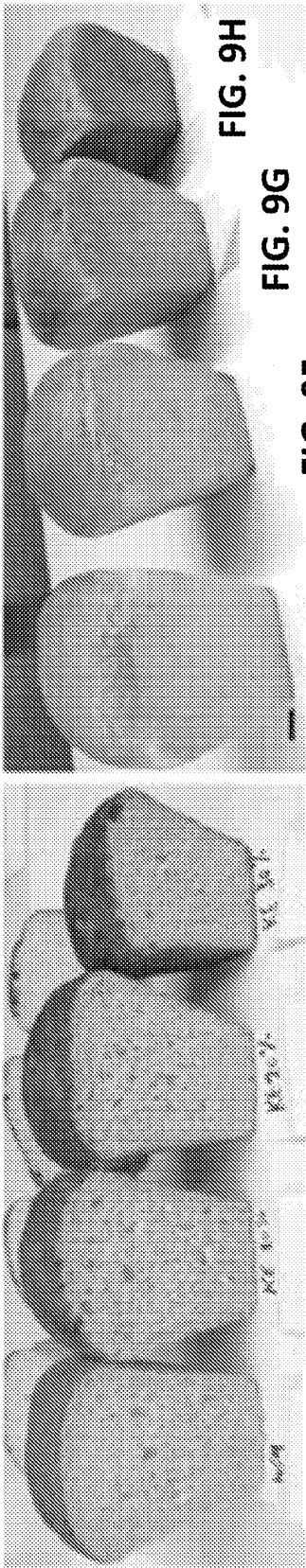


FIG. 8D



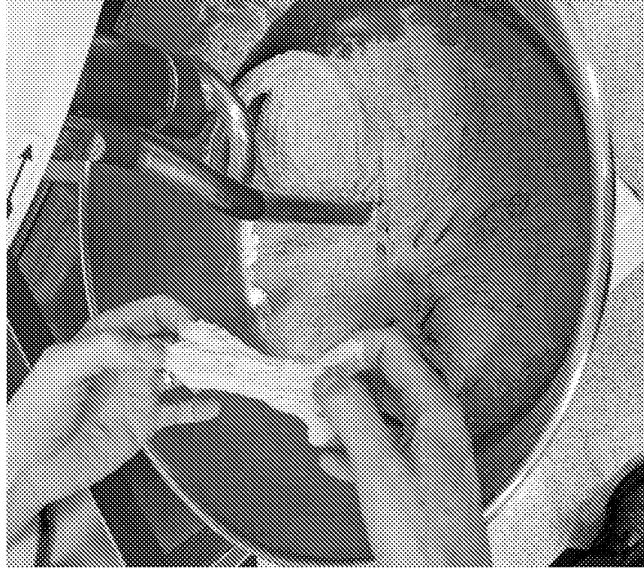


FIG. 10B

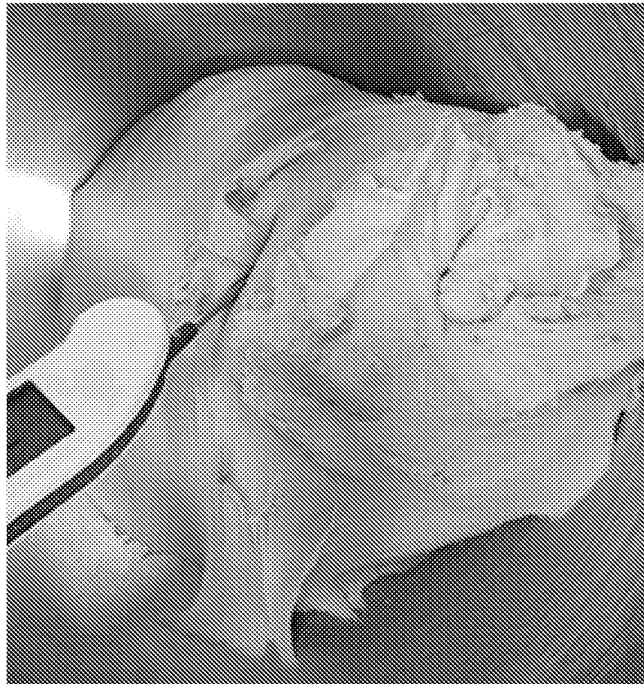


FIG. 10A

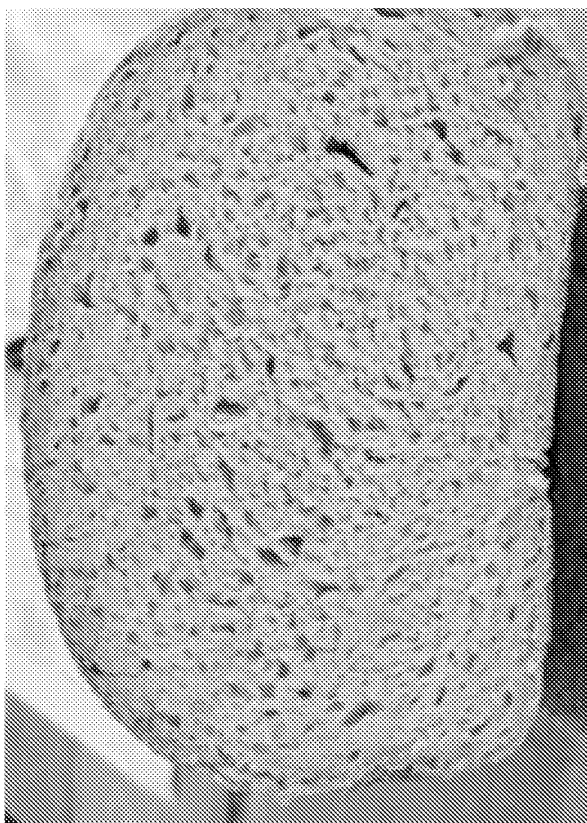


FIG. 11B

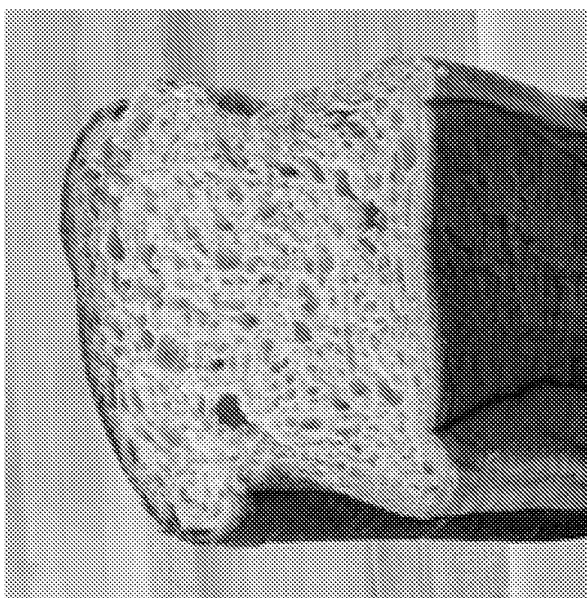


FIG. 11A

FIG. 12A



FIG. 12B

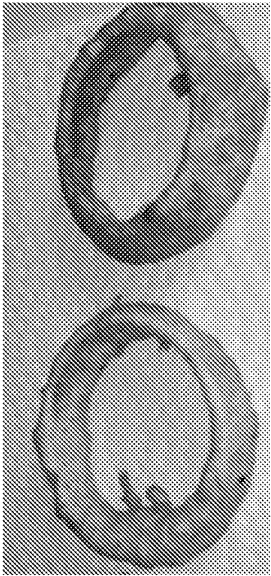


FIG. 12C



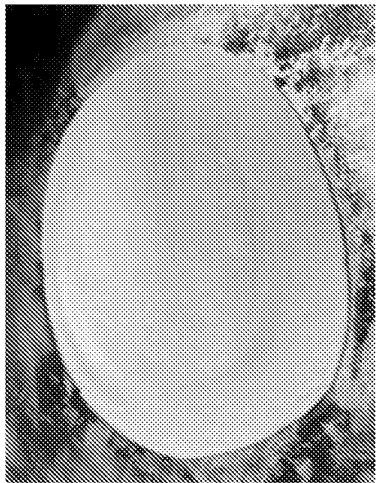


FIG. 13C

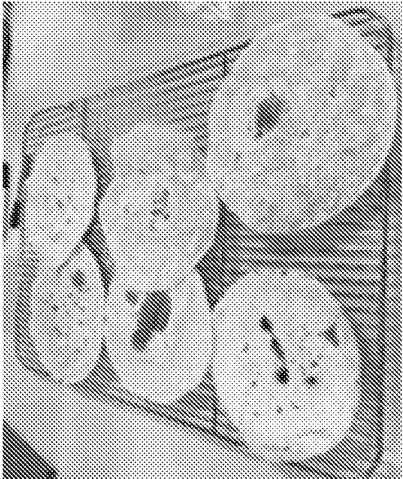


FIG. 13E

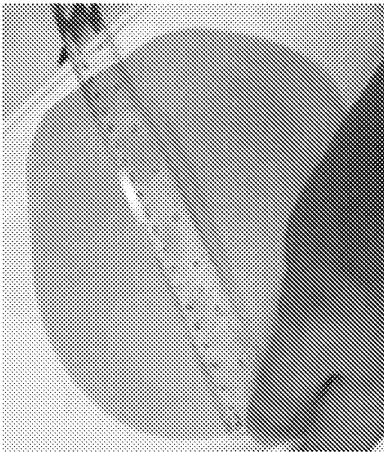


FIG. 13B



FIG. 13A

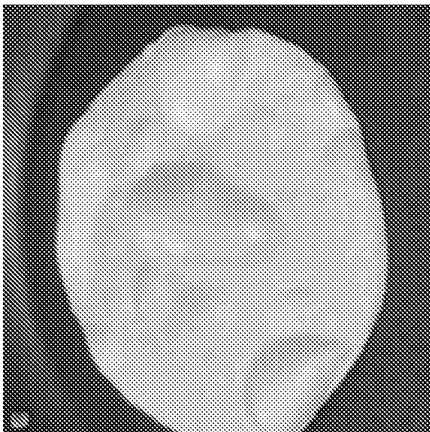


FIG. 13D

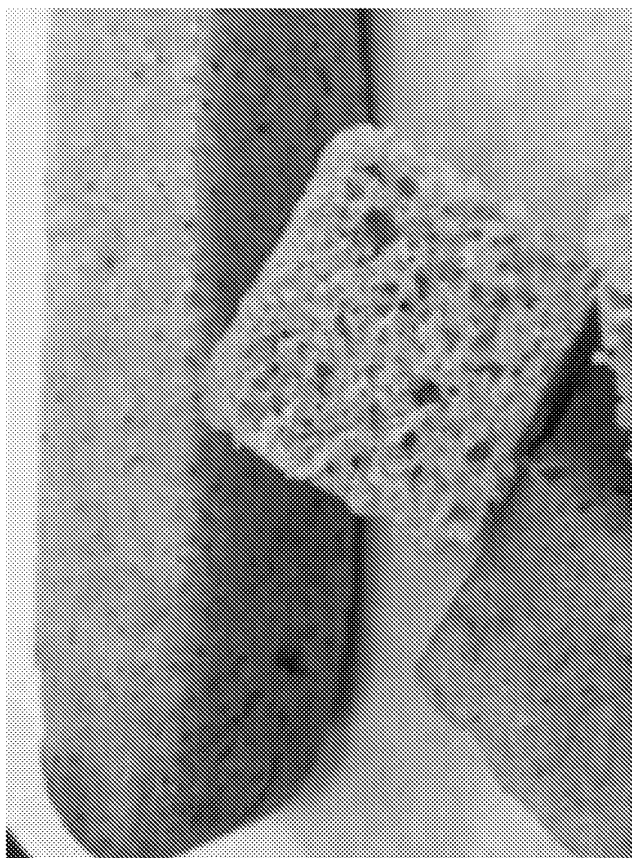


FIG. 14

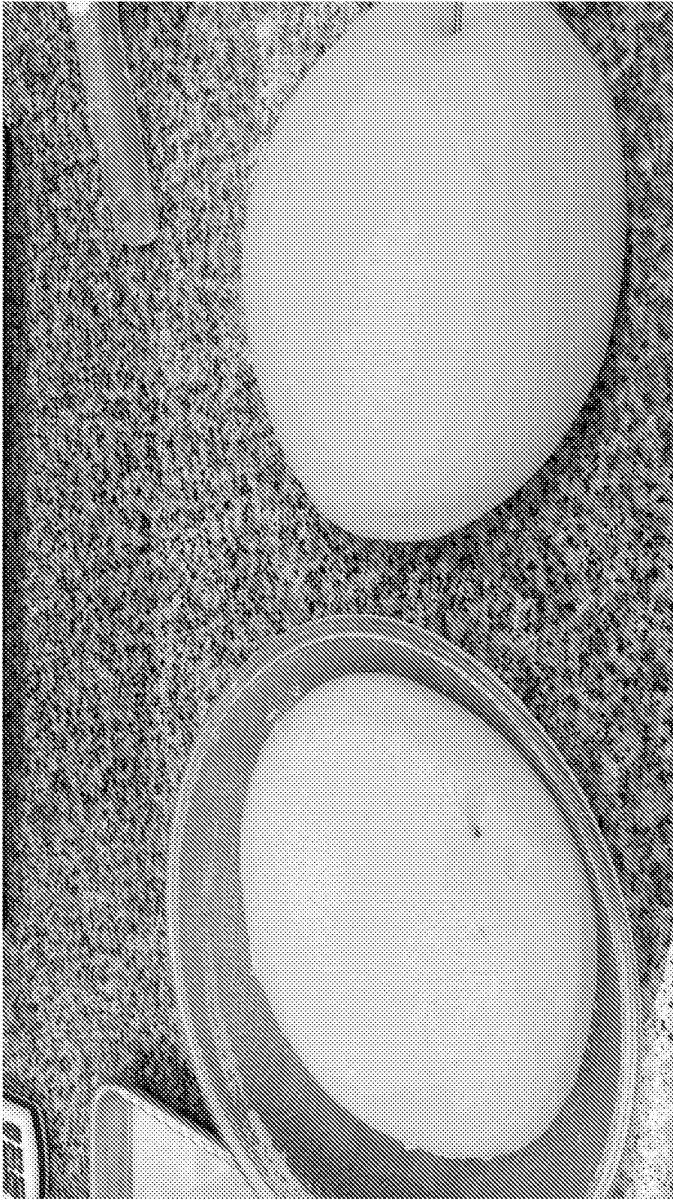
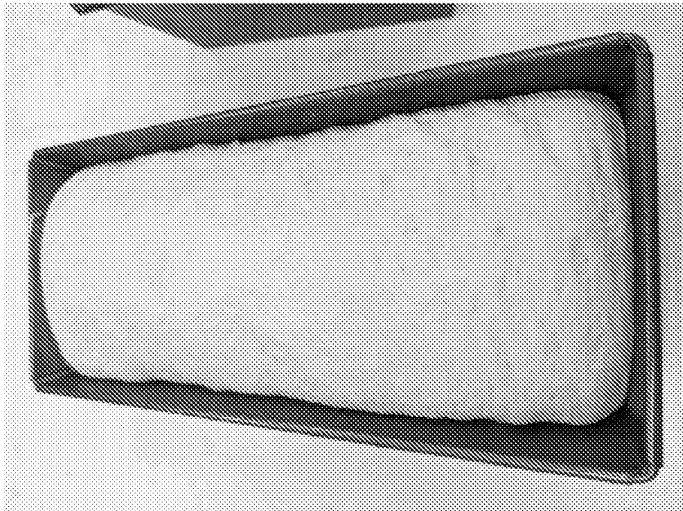
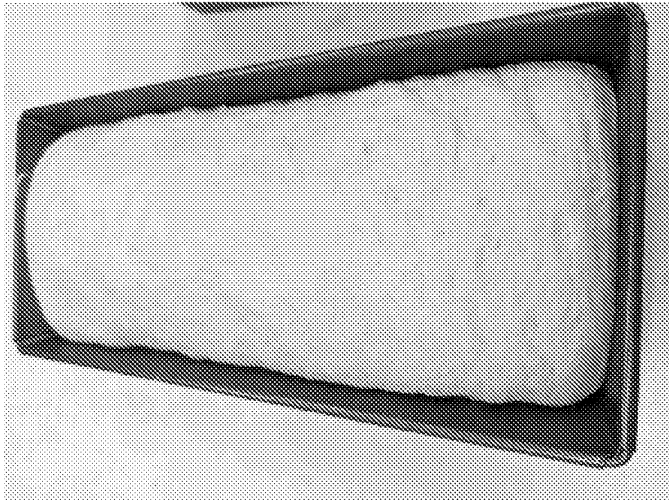


FIG. 15



Control

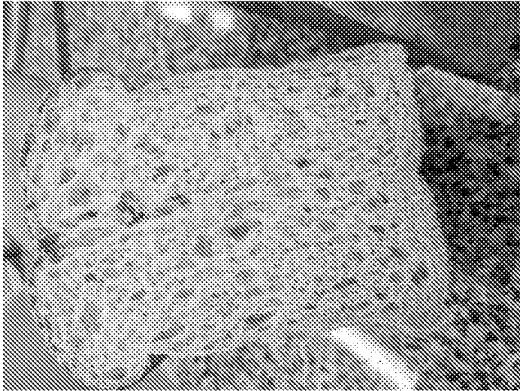


Test

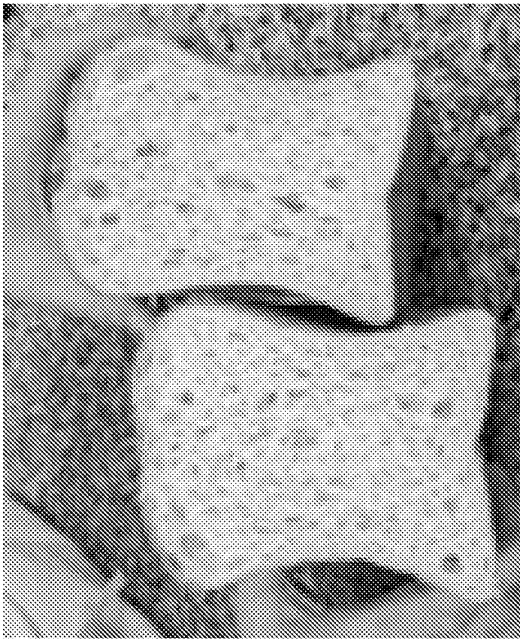
FIG. 16



FIG. 17

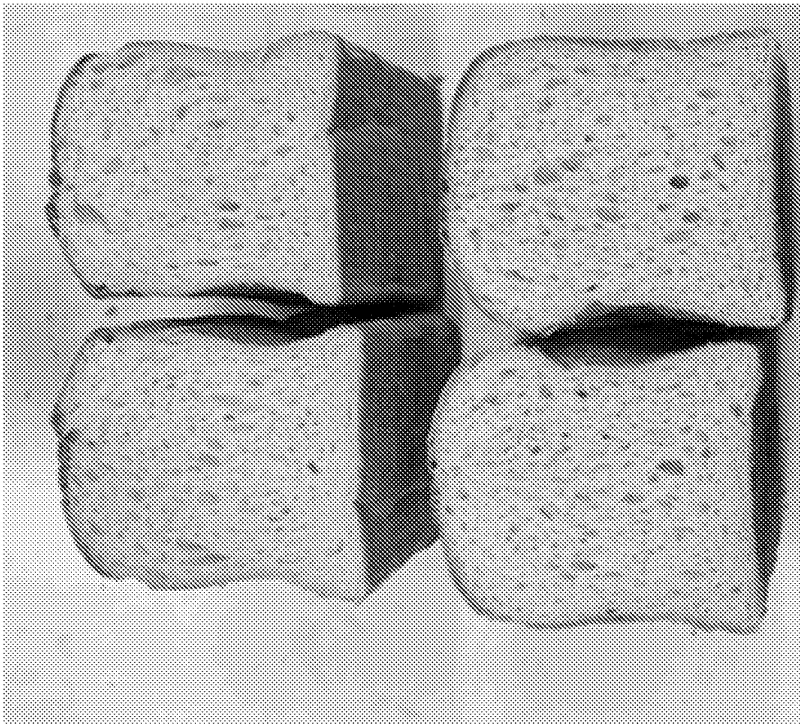


Control



Test

FIG. 18



Control

Test

FIG. 19



TEST

CONTROL

FIG. 20

SAMPLE 1

2022-008729-01

Cella Original Bread

Bread Recipe from

08/26/2022

Nutrition Facts

servings per container

Serving size (56g)

Amount per serving

Calories 120

% Daily Value*

Total Fat 1.5g2%

Saturated Fat 0g0%

Trans Fat 0g

Cholesterol ~mg~%

Sodium ~mg~%

Total Carbohydrate 18g7%

Dietary Fiber ~g~%

Total Sugars 2g

Includes 2g Added Sugars4%

Protein 9g

Vitamin D ~mcg~%

Calcium ~mg~%

Iron ~mg~%

Potassium ~mg~%

*% Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

SAMPLE 2

2022-008729-02

Cella Seeded Bread

Bread Recipe from

08/26/2022

Nutrition Facts

servings per container

Serving size (56g)

Amount per serving

Calories 150

% Daily Value*

Total Fat 4.5g6%

Saturated Fat 0.5g3%

Trans Fat 0g

Cholesterol ~mg~%

Sodium ~mg~%

Total Carbohydrate 18g7%

Dietary Fiber ~g~%

Total Sugars 1g

Includes 1g Added Sugars2%

Protein 10g

Vitamin D ~mcg~%

Calcium ~mg~%

Iron ~mg~%

Potassium ~mg~%

*% Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

FIG. 21

FIG. 22A

Final Report

Order Number:	2022-008729	Completed Date:	20-Sep-2022
Order # Sample ID:	2022-008729-01	Submitted Date:	01-Sep-2022
Customer Sample ID:	Cella Original Bread	Company:	Cella Farms
Sample Description:	Bread recipe from 08/26/2022		
Analytical Testing			
Method:	Component:	Result:	Test Date:
Ash	Ash	1.705 %	13-Sep-2022
% Calories	Calories	223 Calories/100 g	15-Sep-2022
	Calories, 2020	223 Calories/100 g	15-Sep-2022
	Calories from Fat	28 Calories/100 g	15-Sep-2022
	Calories from Saturated Fat	4 Calories/100 g	15-Sep-2022
% Carbohydrates	Carbohydrates	32.1 %	15-Sep-2022
	Total Fat	3.08 %	14-Sep-2022
Fat (Gas Chromatography)	Saturated Fat	0.46 %	14-Sep-2022
	Monounsaturated Fat	1.05 %	14-Sep-2022
	cis-cis Polyunsaturated Fat	1.43 %	14-Sep-2022

	trans Fat	0.01 %	14-Sep-2022
^{1, 2} Hydrolyzed Amino Acids as Dehydrates	Alanine	0.686 %	20-Sep-2022
	Arginine	0.717 %	20-Sep-2022
	Aspartic Acid	1.245 %	20-Sep-2022
	Glutamic Acid	3.230 %	20-Sep-2022
	Glycine	0.547 %	20-Sep-2022
	Histidine	0.362 %	20-Sep-2022
	Isoleucine	0.742 %	20-Sep-2022
	Leucine	1.268 %	20-Sep-2022
	Phenylalanine	0.829 %	20-Sep-2022
	Proline	1.063 %	20-Sep-2022
	Serine	0.721 %	20-Sep-2022

Medallion Labs maintains A2LA accreditation to ISO/IEC 17025 for the specific tests listed in certificates # 2769.01 and 2769.02. Medallion Labs' services, including this report, are provided subject to all provisions of Medallion's Standard Terms and Conditions, a copy of which appears at www.medallionlabs.com. Unless otherwise noted above, samples were received in acceptable condition and analyzed as received.

¹ This analysis is performed by a partner lab.

² This test is not considered in-scope of our current A2LA accreditation. For a listing of in-scope tests, please visit www.medallionlabs.com.

Date issued: September 21, 2022

Medallion Labs 9000 Plymouth Ave. N., Minneapolis, MN 55427

Report #: 63594.1

Page 2 of 8

FIG. 22A (continued)

FIG. 22A (continued)

Analytical Testing			
Method	Concentration	Result	Test Date
1, 2 Hydrolyzed Amino Acids as Dehydrates	Threonine	0.654 %	20-Sep-2022
	Total Lysine	0.947 %	20-Sep-2022
	Tyrosine	0.360 %	20-Sep-2022
	Valine	0.829 %	20-Sep-2022
	Serving Size	56g	12-Sep-2022
Moisture by Forced Air Oven	Moisture	46.393 %	12-Sep-2022
2 PDCAAS - In-Vitro (Protein Quality)	PDCAAS	0.62	20-Sep-2022
	Separate Report	See attached report	20-Sep-2022
1, 2 Performic Amino Acids as Dehydrates	Cystine	0.153 %	20-Sep-2022
	Methionine	0.264 %	20-Sep-2022
Protein	Protein Factor	6.25	15-Sep-2022
	Protein	16.7 %	15-Sep-2022
Sugars	Galactose	<0.1 %	14-Sep-2022
	Fructose	0.304 %	14-Sep-2022
	Glucose	<0.1 %	14-Sep-2022
	Sucrose	<0.1 %	14-Sep-2022
	Maltose	3.54 %	14-Sep-2022
	Lactose	<0.1 %	14-Sep-2022
	Total Sugar	3.84 %	14-Sep-2022
1, 2 Tryptophan as Dehydrate	Tryptophan	0.228 %	20-Sep-2022

Medallion Labs maintains A2LA accreditation to ISO/IEC 17025 for the specific tests listed in certificates # 2769-01 and 2769-02. Medallion Labs' services, including this report, are provided subject to all provisions of Medallion's Standard Terms and Conditions, a copy of which appears at [www.medallionlabs.com](https://medallionlabs.com). Unless otherwise noted above, samples were received in appropriate condition and analyzed as received.

1 This analysis is performed by a partner lab.

2 This test is not considered in-scope of our current A2LA accreditation. For a listing of in-scope tests, please visit [www.medallionlabs.com](https://medallionlabs.com).

FIG. 22B

Final Report

Order # Sample ID:	2022-008729-02	Company:	Cella Farms
Customer Sample ID:	Cella Bread Seeded		
Sample Description:	Bread recipe from 08/26/2022		
Analytical Testing			
<u>Method:</u>	<u>Component:</u>	<u>Result:</u>	<u>Test Date:</u>
Ash	Ash	1.935 %	13-Sep-2022
* Calories	Calories	265 Calories/100 g	15-Sep-2022
	Calories, 2020	265 Calories/100 g	15-Sep-2022
	Calories from Fat	70 Calories/100 g	15-Sep-2022
	Calories from Saturated Fat	10 Calories/100 g	15-Sep-2022
* Carbohydrates	Carbohydrates	31.4 %	15-Sep-2022
Fat (Gas Chromatography)	Total Fat	7.76 %	14-Sep-2022
	Saturated Fat	1.09 %	14-Sep-2022
	Monounsaturated Fat	2.73 %	14-Sep-2022
	cis-cis Polyunsaturated Fat	3.59 %	14-Sep-2022

	trans Fat	0.01 %	14-Sep-2022
1, 2 Hydrolyzed Amino Acids as Dehydrates	Alanine	0.702 %	20-Sep-2022
	Arginine	0.897 %	20-Sep-2022
	Aspartic Acid	1.280 %	20-Sep-2022
	Glutamic Acid	3.282 %	20-Sep-2022
	Glycine	0.570 %	20-Sep-2022
	Histidine	0.380 %	20-Sep-2022
	Isoleucine	0.725 %	20-Sep-2022
	Leucine	1.251 %	20-Sep-2022
	Phenylalanine	0.829 %	20-Sep-2022
	Proline	1.021 %	20-Sep-2022
	Serine	0.729 %	20-Sep-2022

Medallion Labs maintains A2LA accreditation in ISO/IEC 17025 for the specific tests listed in certificates # 2769.01 and 2769.02. Medallion Labs' services, including this report, are provided subject to all provisions of Medallion's Standard Terms and Conditions, a copy of which appears at www.medallionlabs.com. Unless otherwise noted above, samples were received in acceptable condition and analyzed as received.

¹ This analysis is performed by a partner lab.

² This test is not considered in-scope of our current A2LA accreditation. For a listing of in-scope tests, please visit www.medallionlabs.com.

FIG. 22B (continued)

Final Report

Order # Sample ID:	2022-008729-02	Company:	Cella Farms
Customer Sample ID:	Cella Bread Seeded		
Sample Description:	Bread recipe from 08/26/2022		
Analytical Testing			
<u>Method:</u>	<u>Component:</u>	<u>Result:</u>	<u>Test Date:</u>
1 2 Hydrolyzed Amino Acids as Dehydrates	Threonine	0.654 %	20-Sep-2022
	Total Lysine	0.929 %	20-Sep-2022
	Tyrosine	0.504 %	20-Sep-2022
	Valine	0.846 %	20-Sep-2022
	Serving Size	56g	12-Sep-2022
Moisture by Forced Air Oven	Moisture	41.561 %	12-Sep-2022
2 PDCAAS - In-Vitro (Protein Quality)	PDCAAS	0.78	20-Sep-2022
	Separate Report	See attached report	20-Sep-2022

FIG. 22B (continued)

^{1, 2} Performed Amino Acids as Dehydrates	Cystine	0.179 %	20-Sep-2022
Protein	Methionine	0.290 %	20-Sep-2022
	Protein Factor	6.25	15-Sep-2022
	Protein	17.3 %	15-Sep-2022
Sugars	Galactose	<0.1 %	14-Sep-2022
	Fructose	0.307 %	14-Sep-2022
	Glucose	0.163 %	14-Sep-2022
	Sucrose	<0.1 %	14-Sep-2022
	Maltose	2.09 %	14-Sep-2022
	Lactose	<0.1 %	14-Sep-2022
	Total Sugar	2.56 %	14-Sep-2022
^{1, 2} Tryptophan as Dehydrate	Tryptophan	0.246 %	20-Sep-2022

Medallion Labs maintains A2LA accreditation to ISO/IEC 17025 for the specific tests listed in certificates # 2769.01 and 2769.02. Medallion Labs' services, including this report, are provided subject to all provisions of Medallion's Standard Terms and Conditions, a copy of which appears at www.medallionlabs.com. Unless otherwise noted above, samples were received in acceptable condition and analyzed as received.

¹ This analysis is performed by a partner lab.

² This test is not considered in-scope of our current A2LA accreditation. For a listing of in-scope tests, please visit www.medallionlabs.com.

FIG. 22B (continued)

FIG. 22C

29/55

Final Report

Analytical Method References:	
Method Name	Method Reference
Ash	AOAC: 923.03* Please contact for Method Details
Calories	Please contact for Method Details
Carbohydrates	AOAC: 996.06*
Fat (Gas Chromatography)	AOAC: 948.15, 922.06, 925.32, 950.54, 922.09*
Fat (Gravimetric)	Please contact for Method Details
Hydrolyzed Amino Acids as Dehydrates	AOAC: 925.10*
Moisture by Forced Air Oven	AOAC: 945.43*, 934.01*
Moisture by Vacuum Oven	US Patent No. 9,738,920 : In Vitro Method for estimating In Vivo Protein Digestibility, Plank, DW.* Please contact for Method Details
PDCAAS - In-Vitro (Protein Quality)	AACC 46-30*; AOAC 992.15*
Performic Amino Acids as Dehydrates	AOAC: 977.20*
Protein	Please contact for Method Details
Sugars	
Tryptophan as Dehydrate	
* This method has been modified.	
Medallion Labs maintains A2LA accreditation to ISO/IEC 17025 for the specific tests listed in certificates # 27693.01 and 27693.02. Medallion Labs' services, including this report, are provided subject to all provisions of Medallion's Standard Terms and Conditions, a copy of which appears at www.medallionlabs.com . Unless otherwise noted above, samples were received in acceptable condition and analyzed as received.	
† This analysis is performed by a partner lab.	
‡ This test is not considered in-scope of our current A2LA accreditation. For a listing of in-scope tests, please visit www.medallionlabs.com .	
Date Issued: September 21, 2022	Medallion Labs 9000 Plymouth Ave. N., Minneapolis, MN 55427 Report #: 6356413 Page 8 of 8

FIG. 23A

Sample ID: 2022-008729-01		Identifier: Cella Original Bread				
Description: Bread recipe from 08/26/2022		Date Run: 14-Sep-2022				
Triglycerides						
Component Name	Normalized by Weight	% (w/w) as Triglyceride in Product	% (w/w) Fatty Acids in			
			Saturated Fatty Acids	Monounsaturated Fatty Acids	cis-Cis Polyunsaturated Fatty Acids	trans Unsaturated Fatty Acids
C-4:0 Butyric	<0.01%					
C-6:0 Caproic	<0.01%					
C-8:0 Caprylic	<0.01%					
C-10:0 Capric	<0.01%					
C-12:0 Lauroic	<0.01%					
C-13:0 Tridecanoic	<0.01%					
C-14:0 Myristic	<0.01%					
C-14:1 1-Tetradecenoic	<0.01%					
C-14:1 Myristoleic	<0.01%					
C-15:0 Pentadecanoic	<0.01%					
C-15:1 Pentadecenoic	<0.01%					
C-16:0 Palmitic	12.33%	0.378	0.360			
C-16:1 1-Hexadecenoic	<0.01%					
C-16:1 Palmitoleic	8.91%	0.273		0.260		
C-17:0 Margaric	<0.01%					
C-17:1 Margaroleic	<0.01%					
C-18:0 Stearic	3.41%	0.104	0.100			
C-18:1 1-Elaeidic	<0.01%					
C-18:1 Oleic	26.59%	0.815		0.790		
C-18:2 1-Octadecadienoic	<0.01%					
C-18:2 Linoleic	47.74%	1.463			1.400	
C-20:0 Arachidic	<0.01%					

FIG. 23A (Continued)

C-18:3 g-Linolenic	<0.01%				
C-20:1 Gadoleic	<0.01%				
C-18:3 Linolenic	1.02%	0.031			0.030
C-21:0 Heneicosanoic	<0.01%				
C-18:2 con-Linoleic	<0.01%				
C-18:4 Octadecatetraenoic	<0.01%				
C-20:2 Eicosadienoic	<0.01%				
C-22:0 Behenic	<0.01%				
C-20:3 g-Eicosatrienoic	<0.01%				
C-22:1 Eucic	<0.01%				
C-20:3 Eicosatrienoic	<0.01%				
C-20:4 Arachidonic	<0.01%				
C-23:0 Tricosanoic	<0.01%				
C-22:2 Docosadienoic	<0.01%				
C-24:0 Lignoceric	<0.01%				
C-20:5 Eicosapentaenoic	<0.01%				
C-24:1 Nervonic	<0.01%				
C-22:3 Docosatrienoic	<0.01%				
C-22:4 Docosatetraenoic	<0.01%				
C-22:5 Docosapentaenoic	<0.01%				
C-22:6 Docosahexanoic	<0.01%				
C-18:3 l-Linolenic	<0.01%				
Totals:	100.00%	3.06	0.48	1.04	1.43
Percent of Fatty Acid Components based on Total Fat:					
Omega-3 Fatty Acids, Eicosapentaenoic Acid (EPA) and Docosahexaenoic Acid (DHA):			15.70%	35.49%	48.81%
					<0.01%

Medallion's services, including this report, are provided subject to all provisions of Medallion's Standard Terms and Conditions, a copy of which appears at www.medallionlabs.com.

Limits of Detection, Method References and Measurement Variability are available upon request.

Date Issued 9/21/2022

Medallion Labs 9000 Plymouth Ave. N., Minneapolis, MN 55427

Report #: 63594.1

Page 1 of 2

FIG. 23B

Sample ID: 2022-008729-02		Identifier: Cella Bread Seeded			
Description: Bread recipe from 08/26/2022		Date Run: 14-Sep-2022			
Triglycerides					
Component Name	Normalized by Weight	% (w/w) as Triglyceride in Product	% (w/w) Fatty Acids in		
			Saturated Fatty Acids	Monounsaturated Fatty Acids	Cis-Cis Polyunsaturated Fatty Acids
C-4:0 Butyric	<0.01%				
C-6:0 Caproic	<0.01%				
C-8:0 Caprylic	<0.01%				
C-10:0 Capric	<0.01%				
C-12:0 Lauric	<0.01%				
C-13:0 Tridecanoic	<0.01%				
C-14:0 Myristic	<0.01%				
C-14:1 t-Tetradecenoic	<0.01%				
C-14:1 Myristoleic	<0.01%				
C-15:0 Pentadecanoic	<0.01%				
C-15:1 Pentadecenoic	<0.01%				
C-16:0 Palmitic	10.14%	0.787	0.790		
C-16:1 t-Hexadecenoic	<0.01%				
C-16:1 Palmitoleic	3.79%	0.294		0.280	
C-17:0 Margaric	<0.01%				
C-17:1 Margaroleic	<0.01%				
C-18:0 Stearic	4.04%	0.313	0.300		
C-18:1 t-Elaic	<0.01%				
C-18:1 Oleic	32.86%	2.550		2.440	
C-18:2 t-Octadecadienoic	<0.01%				
C-18:2 Linoleic	43.92%	3.408			3.260
C-20:0 Arachidic	0.27%	0.021	0.020		

FIG. 23B (continued)

C-18:3 g-Linolenic	<0.01%			
C-20:1 Gaidoleic	0.27%	0.021	0.020	
C-18:3 Linolenic	4.45%	0.345		0.330
C-21:0 Heneicosanoic	<0.01%			
C-18:2 conp-Linoleic	<0.01%			
C-18:4 Octadecatetraenoic	<0.01%			
C-20:2 Eicosadienoic	<0.01%			
C-22:0 Behenic	0.27%	0.021	0.020	
C-20:3 g-Eicosatrienoic	<0.01%			
C-22:1 Erudic	<0.01%			
C-20:3 Eicosatrienoic	<0.01%			
C-20:4 Arachidonic	<0.01%			
C-23:0 Tricosanoic	<0.01%			
C-22:2 Docosadienoic	<0.01%			
C-24:0 Lignoceric	<0.01%			
C-20:5 Eicosapentaenoic	<0.01%			
C-24:1 Nervonic	<0.01%			
C-22:3 Docosatrienoic	<0.01%			
C-22:4 Docosatrienoic	<0.01%			
C-22:5 Docosapentaenoic	<0.01%			
C-22:6 Docosahexaenoic	<0.01%			
C-18:3 t-Linolenic	<0.01%			
Totals:	100.00%	7.76	1.09	2.74
Percent of Fatty Acid Components based on Total Fat				3.59
Omega-3 Fatty Acids, Eicosapentaenoic Acid (EPA) and Docosahexaenoic Acid (DHA):		14.69%	36.93%	48.38%
				<0.01%

Medallion's services, including this report, are provided subject to all provisions of Medallion's Standard Terms and Conditions, a copy of which appears at www.medallionlabs.com.

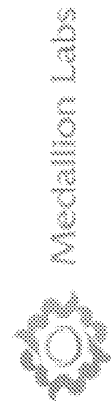
Limits of Detection, Method References and Measurement Variability are available upon request.

In-Vitro PDCAAS Analysis

Date: September 20, 2022

Sample Number: 2022-008729-01

Sample Name: Celia Original Bread



Amino Acid	Amino Acid Conc. Dehydrated (g/100g sample)	Amino Acid Conc. Hydrated (g/100g sample)	Amino Acid Conc. Dehydrated (mg/g protein)	Amino Acid Conc. Hydrated (mg/g protein)	1991 Reference Protein (mg/g protein)	Ratio Dehydrated	Ratio Hydrated
Cysteine + Methionine*	0.42	0.48	24.97	28.73	35.00	0.999	1.149
Tryptophan*	0.23	0.25	13.65	14.97	11.00	1.241	1.361
Aspartic acid	1.25	1.44					
Threonine*	0.65	0.77	39.16	46.14	34.00	1.152	1.357
Serine	0.72	0.87					
Glutamic Acid	3.23	3.68					
Proline	1.06	1.26					
Glycine	0.55	0.72					
Alanine	0.69	0.86					
Valine*	0.83	0.98	49.54	58.66	35.00	1.418	1.676
Isoleucine*	0.74	0.86	44.43	51.50	28.00	1.587	1.839
Leucine*	1.27	1.47	75.93	88.01	66.00	1.150	1.334
Tyrosine + Phenylalanine*	1.19	1.33	71.20	79.65	63.00	1.130	1.264
Total Lysine*	0.95	1.08	56.71	64.68	58.00	0.978	1.115
Histidine*	0.36	0.41	21.68	24.52	19.00	1.141	1.291
Arginine	0.72	0.80					

*essential amino acid for nutrition
limiting amino acid for sample

FIG. 24

Dehydrated Amino Acids		Hydrated Amino Acids	
Total Moisture (%) =	46.39		46.39
Total Crude Protein (Dumas Combustion, %) =	16.7		16.7
In Vitro Digestibility =	0.83		0.83
First Limiting Amino Acid =	Total Lysine*		Total Lysine*
Amino Acid Score =	0.98		1.00
PDCAAS Value =	0.82		0.83
Total Quality Protein (g/100g) =	13.6		13.9
Serving Size (g) =	NS		NS
Total Quality Protein per Serving (g/serving) =	NS		NS

Note: Concentrations of amino acids in the sample are calculated using both the hydrated and dehydrated molecular weight of each individual amino acid for the Amino Acid Score. The above results are recommended for research and product development use. At this time, it is recommended to use *in vivo* PDCAAS (with rat digestion) for final product labeling unless animal testing is not allowed by the food manufacturer.

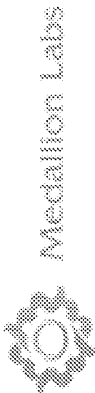
FIG. 24
(continued)

In-Vitro PDCAAS Analysis

Date: September 20, 2022

Sample Number: 2022-088729-02

Sample Name: Cella Bread Seedfed



Amino Acid	Amino Acid Conc. Dehydrated (g/100g sample)	Amino Acid Conc. Hydrated (g/100g sample)	Amino Acid Conc. Dehydrated (mg/g protein)	Amino Acid Conc. Hydrated (mg/g protein)	1991 Reference Protein (mg/g protein)	Ratio Dehydrated	Ratio Hydrated
Cysteine + Methionine*	0.47	0.54	27.11	31.21	25.00	1.084	1.248
Tryptophan*	0.25	0.27	14.22	15.59	11.00	1.293	1.418
Aspartic acid	1.28	1.48					
Threonine*	0.55	0.77	37.80	44.54	34.00	1.112	1.310
Serine	0.73	0.88					
Glutamic Acid	3.28	3.74					
Proline	1.02	1.21					
Glycine	0.37	0.75					
Alanine	0.70	0.88					
Valine*	0.85	1.00	48.90	57.79	35.00	1.397	1.651
Isoleucine*	0.73	0.84	41.91	48.58	28.00	1.497	1.735
Leucine*	1.25	1.45	72.31	83.82	68.00	1.096	1.278
Tyrosine + Phenylalanine*	1.33	1.49	77.65	88.13	63.00	1.223	1.367
Total Lysine*	0.93	1.06	53.70	61.25	58.00	0.926	1.056
Histidine*	0.38	0.43	21.97	24.85	19.00	1.155	1.308
Arginine	0.90	1.00					

*essential amino acid for nutrition
limiting amino acid for sample

FIG. 25

Dehydrated Amino Acids		Hydrated Amino Acids	
Total Moisture (%) =	41.56		41.56
Total Crude Protein (Dumas Combustion, %) =	17.3		17.3
In Vitro Digestibility =	0.84		0.84
First Limiting Amino Acid =	Total Lysine*		Total Lysine*
Amino Acid Score =	0.93		1.00
PDCAAS Value =	0.78		0.84
Total Quality Protein (g/100g) =	13.5		14.6
Serving Size (g) =	NS		NS
Total Quality Protein per Serving (g/serving) =	NS		NS

Note: Concentrations of amino acids in the sample are calculated using both the hydrated and dehydrated molecular weight of each individual amino acid for the Amino Acid Score. The above results are recommended for research and product development use. At this time, it is recommended to use *in vivo* PDCAAS (with rat digestion) for final product labeling unless animal testing is not allowed by the food manufacturer. Amino acids provided by the client.

FIG. 25
(continued)

Ingredient	Semolina (%)	Cella Protein (%)	VWG Gluten (%)	Xanthan Gum (%)	Water (%)	Firmness (g)	Tukey's
0614-2 (25%)	54.35	13.59	0	0	32.07	51.18 a	
0614-3 (26%)	53.76	13.44	1.08	0	31.72	53.18 ab	
0614-4 (24%)	57.14	11.43	1.14	0	30.29	56.29 abc	
0614-6 (23%)	59	10.32	1.18	0	29.5	56.44 abc	
0614-5 (24%)	57.06	11.41	1.14	0.14	30.24	57.28 abcd	
0614-7 (23%)	59.26	10.37	1.19	0.15	29.04	58.94 abcd	
0614-1 (Control)	75.76	0	0	0	24.24	62.56 bcde	
0811-3 (32%)	45.61	18.24	1.82	0.11	34.21	65.62 cde	
0811-6 (37%)	34.92	20.95	2.1	0.12	41.91	67.62 def	
0811-7 (37%)	35.45	21.27	1.42	0.2	41.66	71.69 ef	
0901-2 (37%)	38.27	22.96	2.3	0.1	36.36	77.75 fg	
0811-4 (37%)	38.28	22.97	2.3	0.1	36.36	85.07 g	
0811-5 (47%)	24.21	29.06	2.91	0.24	43.58	129.40 h	
{Total Protein in parenthesis}							

FIG. 26

38/55

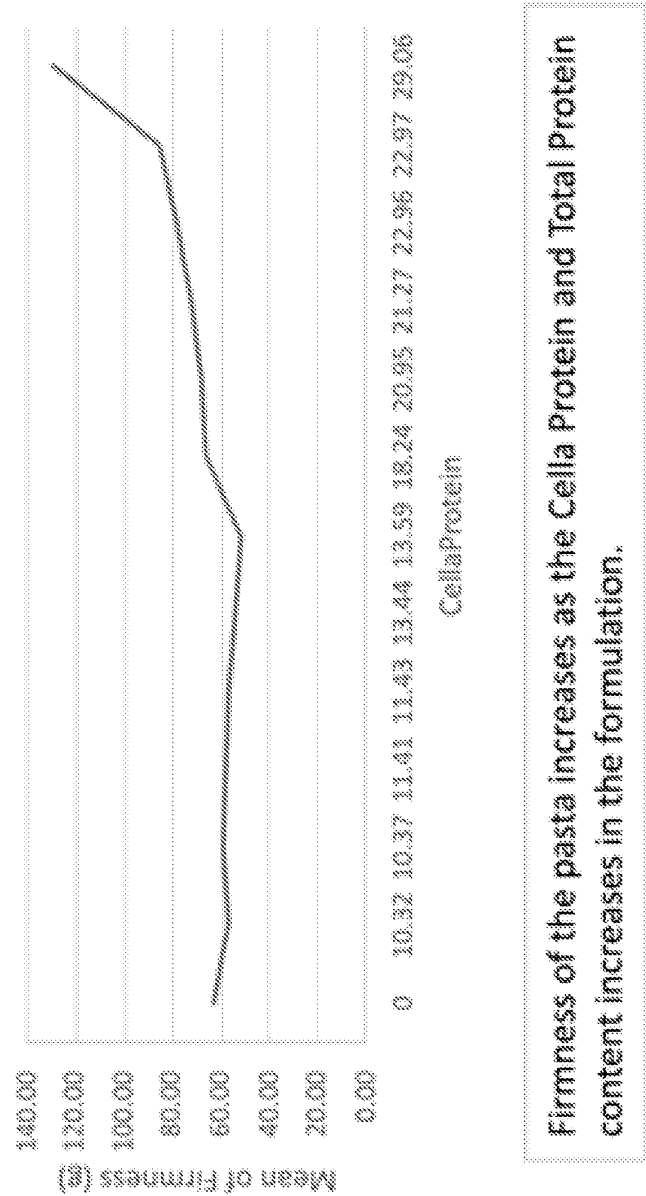


FIG. 26
(continued)

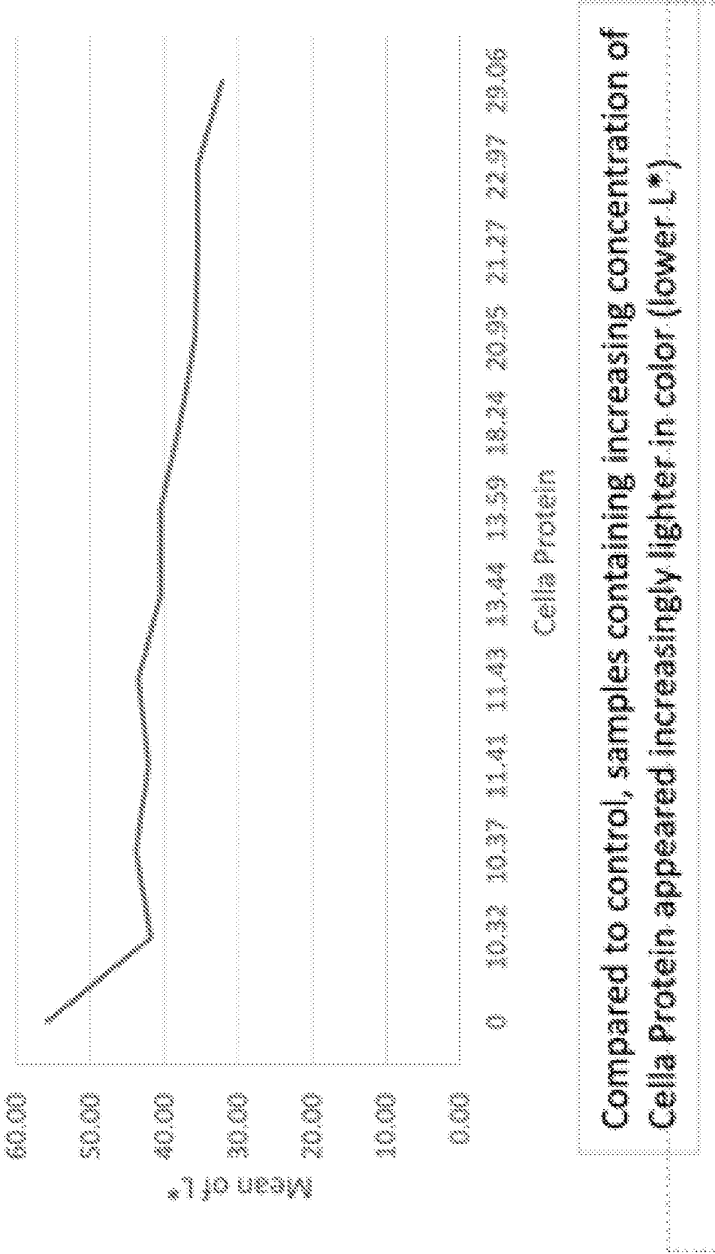


FIG. 27A

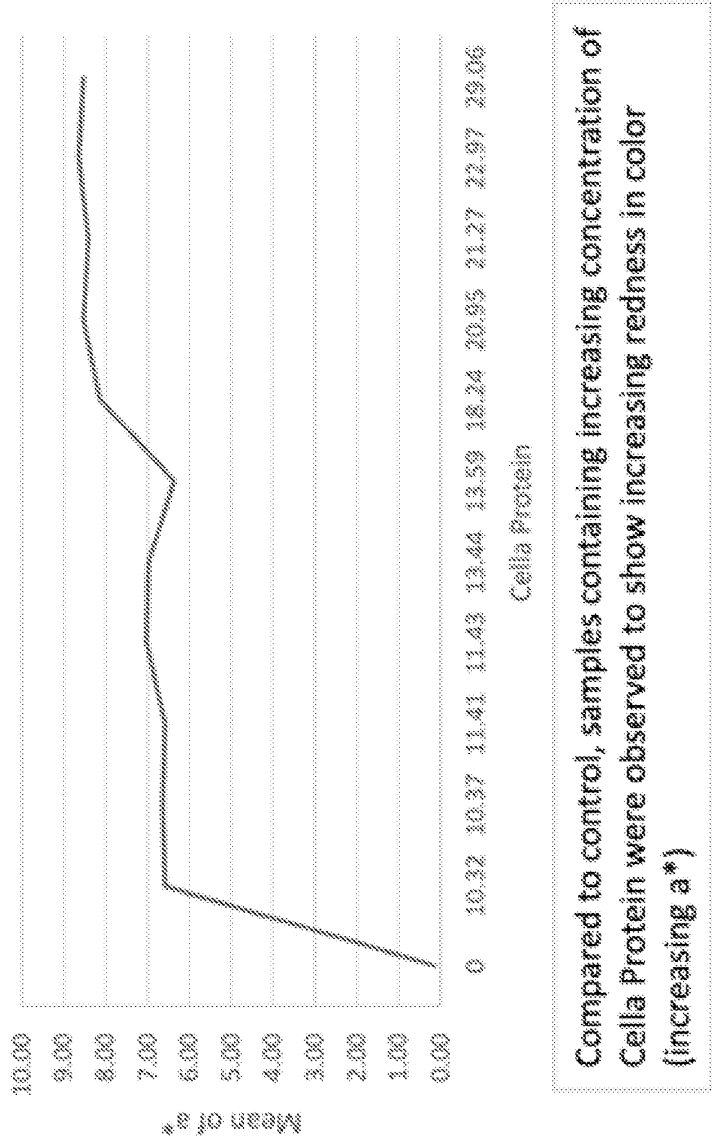


FIG. 27B

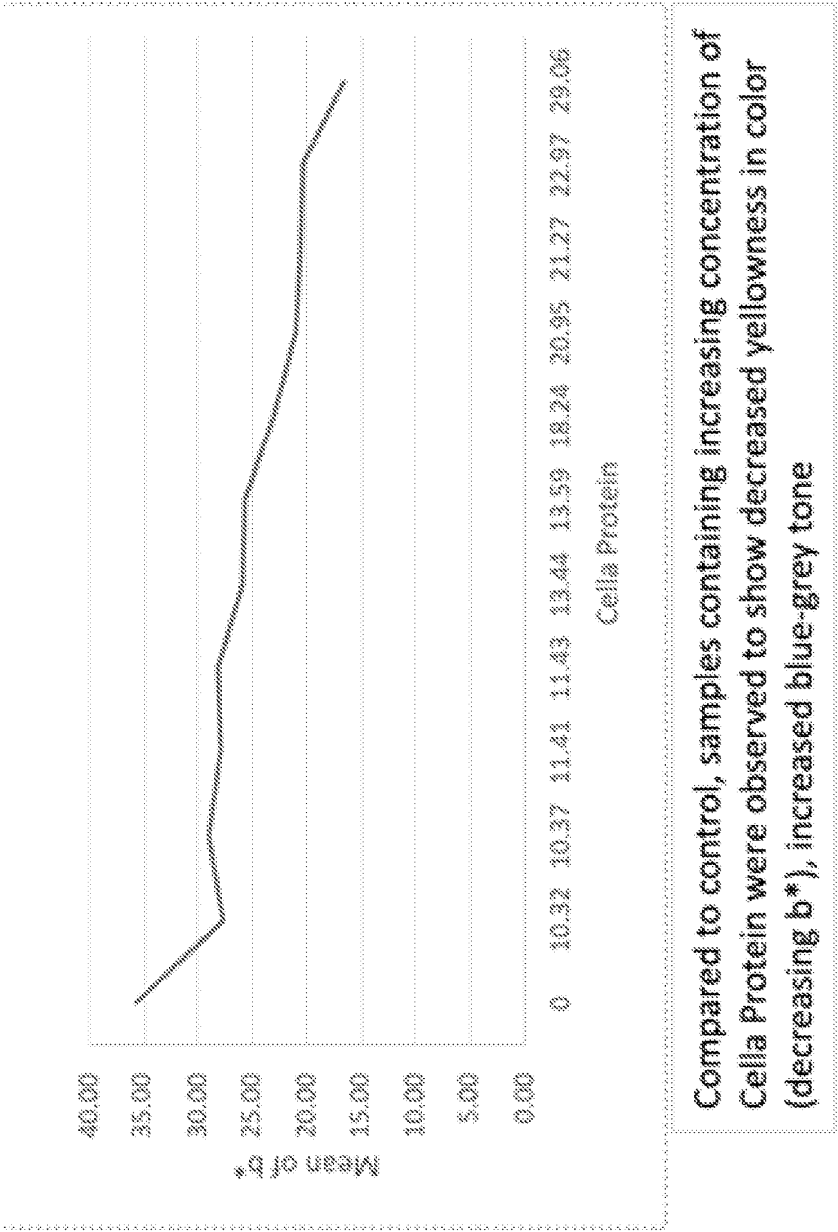


FIG. 27C

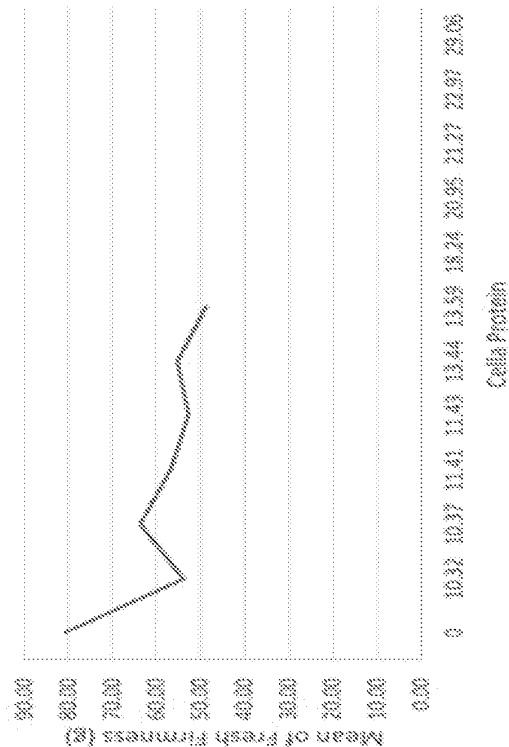
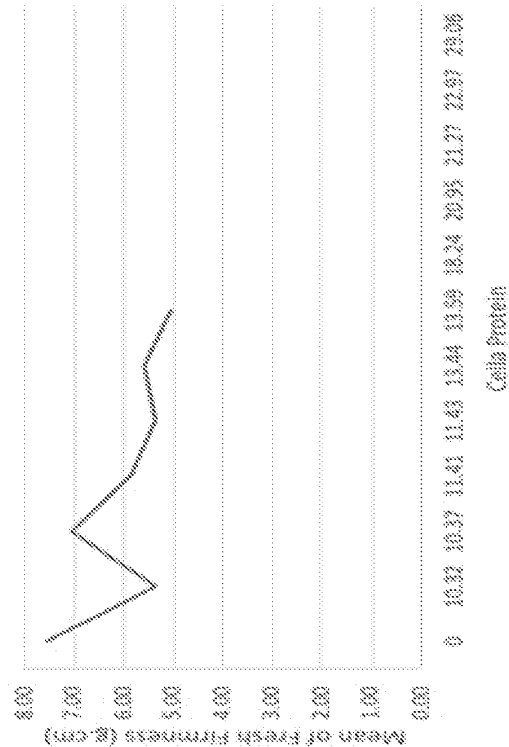


FIG. 28

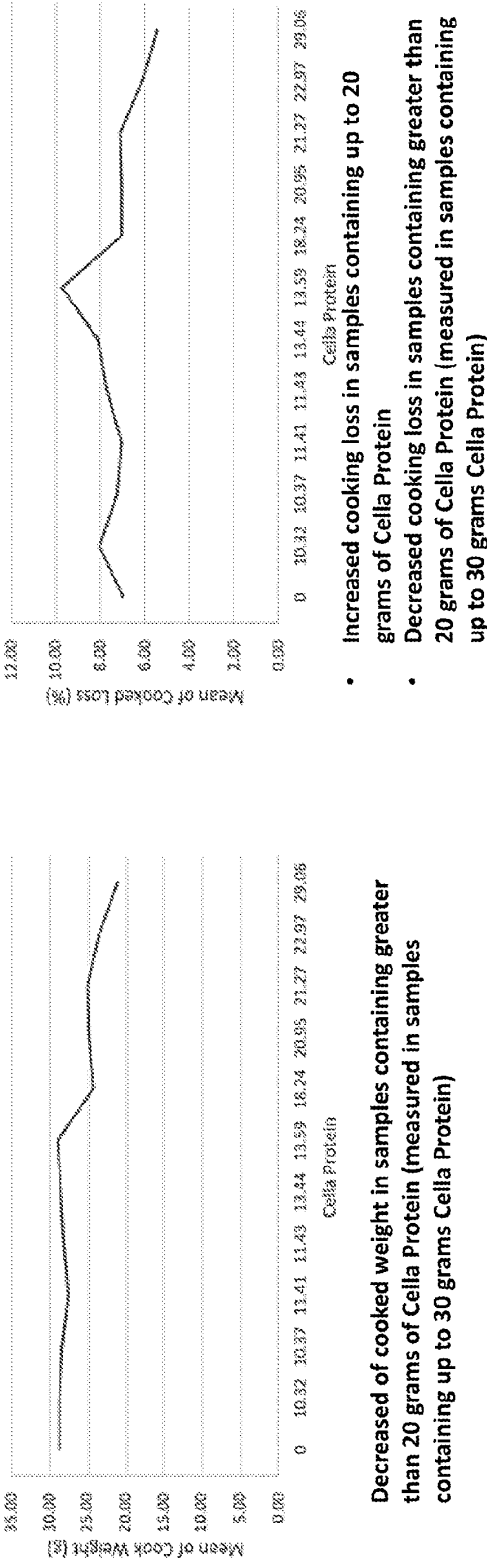


FIG. 29

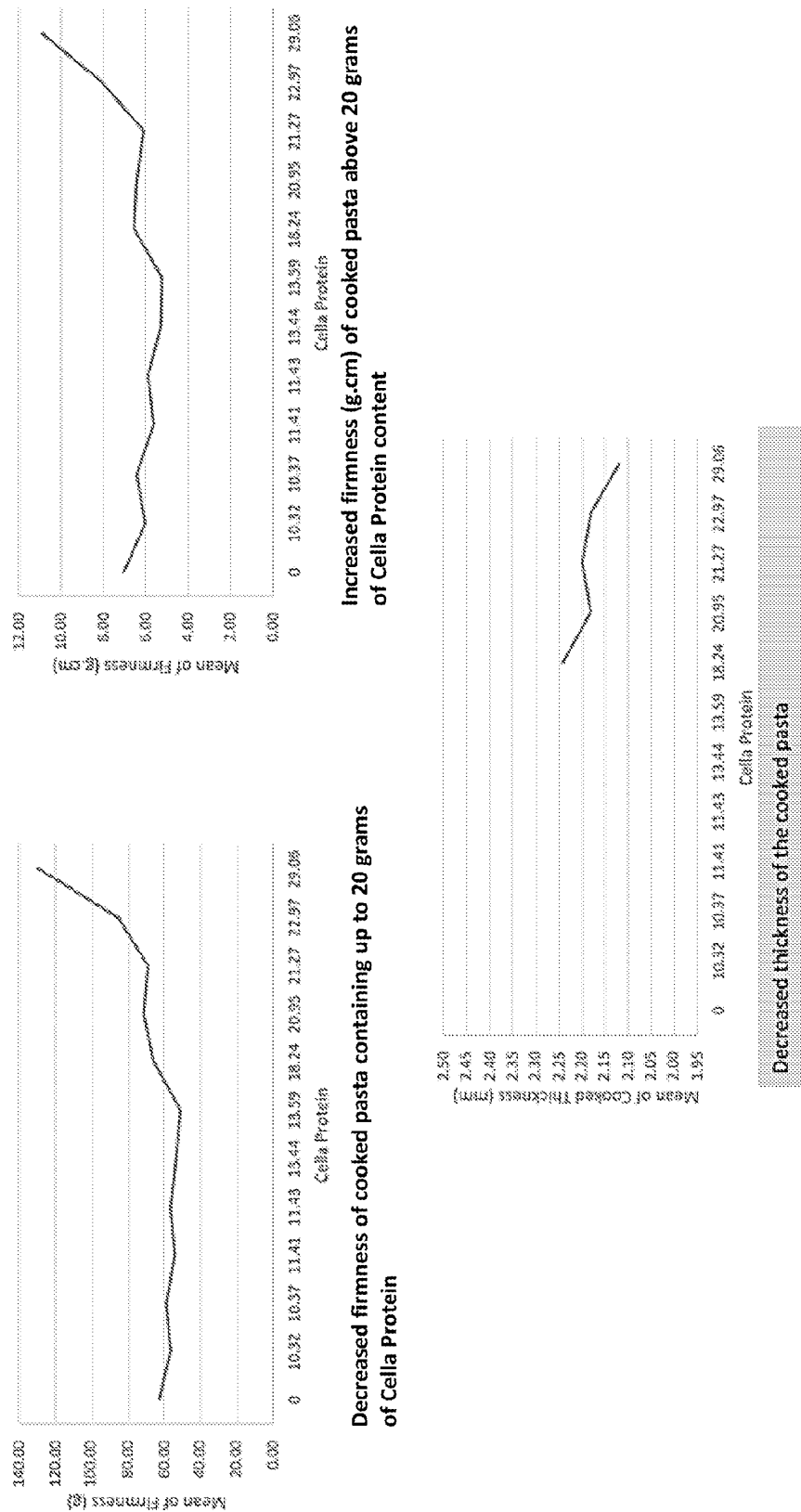


FIG. 30

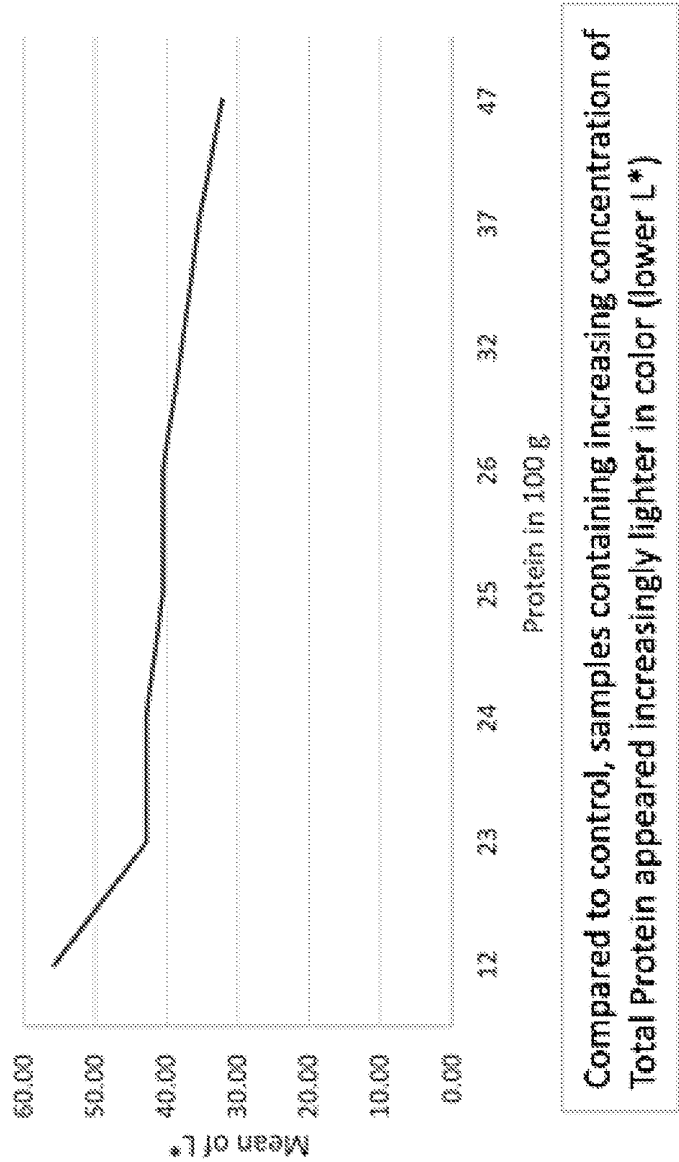


FIG. 31A

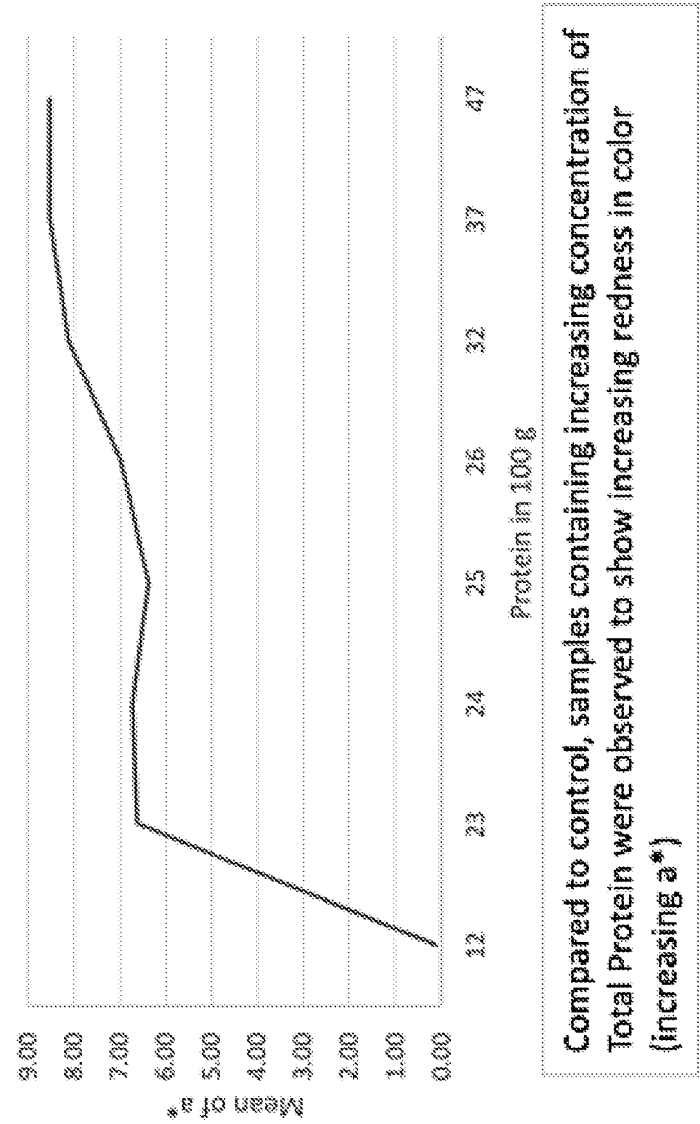
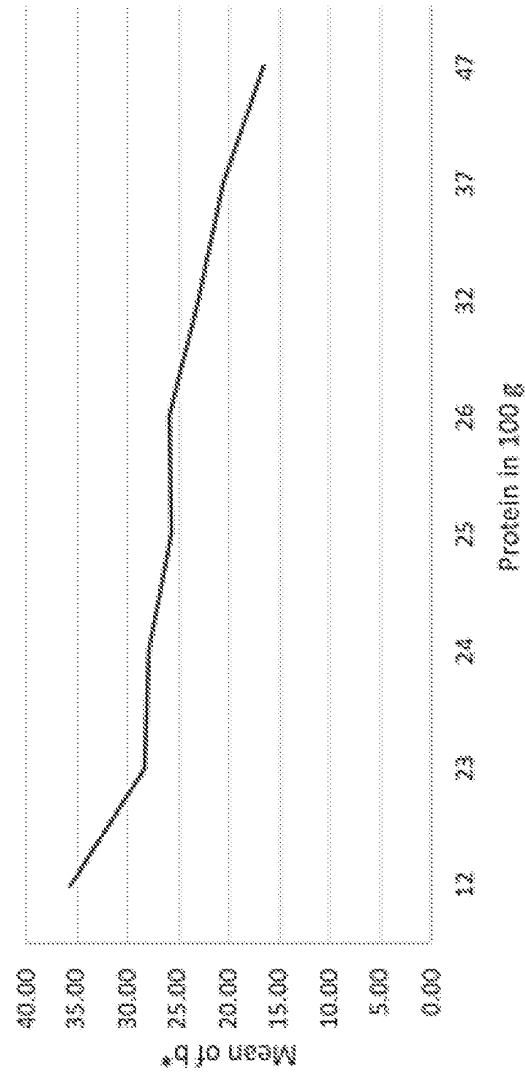


FIG. 31B



Compared to control, samples containing increasing concentration of Total Protein were observed to show decreased yellowness in color (decreasing b*), increased blue-grey tone

FIG. 31C

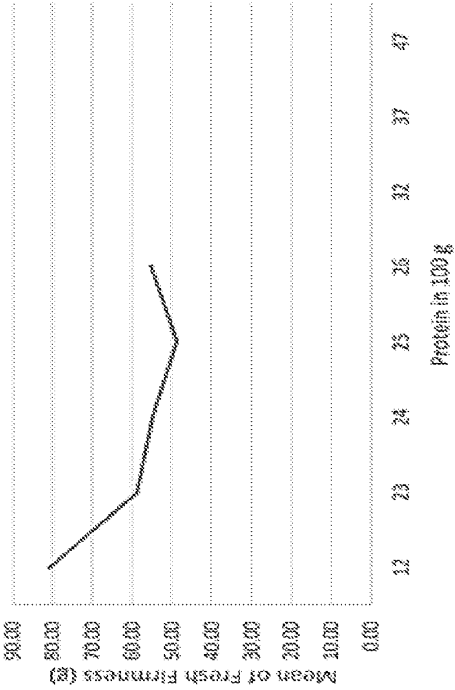
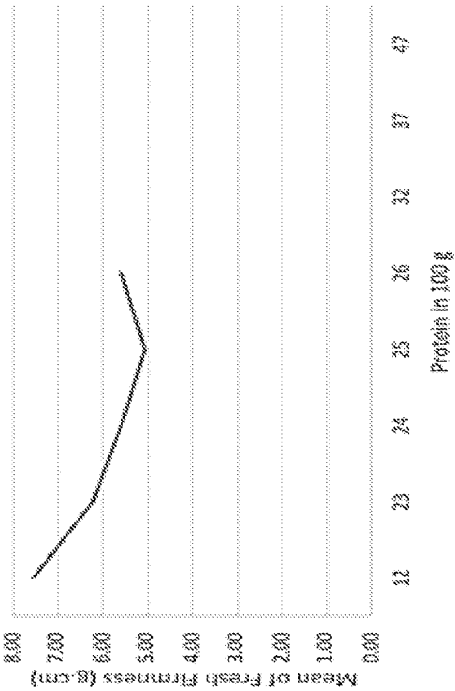


FIG. 32

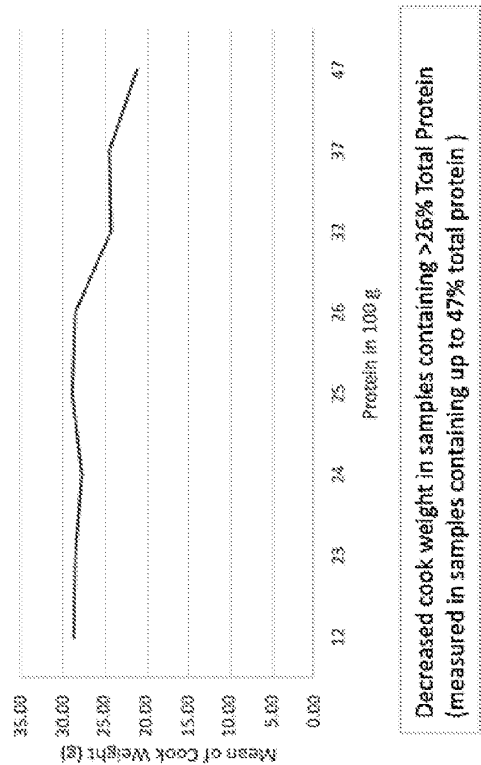
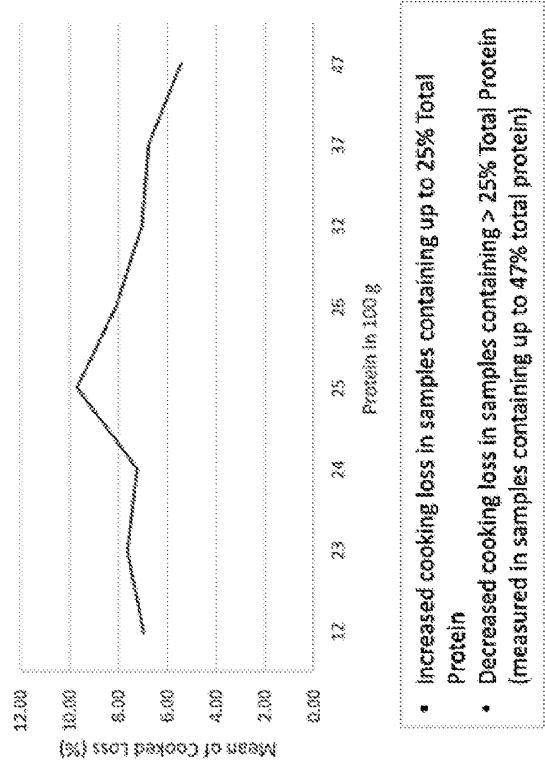


FIG. 33

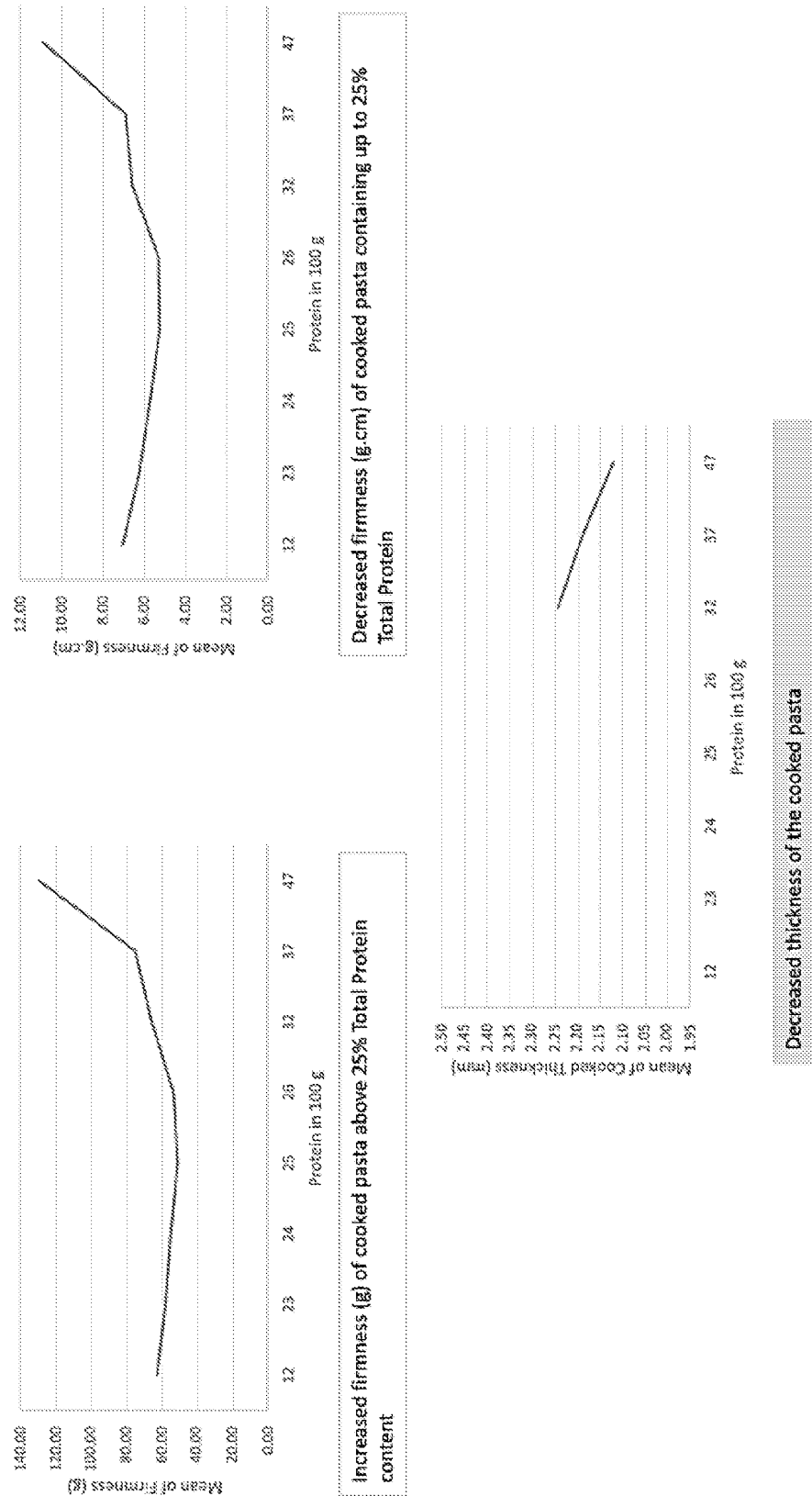


FIG. 34

Final Report

Order # Sample ID:	2022-008729-03	Company:	Cellia Farms
Customer Sample ID:	Cellia Protein 2		
Sample Description:	Protein powder concentrate (R&D sample)		
Analytical Testing			
Method:	Component:	Result:	Test Date:
Ash	Ash	3.789 %	13-Sep-2022
2 Calories	Calories	416 Calories/100 g	15-Sep-2022
	Calories, 2020	416 Calories/100 g	15-Sep-2022
2 Carbohydrates	Calories from Fat	77 Calories/100 g	15-Sep-2022
	Carbohydrates	4.2 %	15-Sep-2022
Fat (Gravimetric)	Total Fat	8.6 %	14-Sep-2022
Moisture by Vacuum Oven	Moisture	2.957 %	15-Sep-2022
Protein	Protein Factor	6.25	15-Sep-2022
	Protein	80.5 %	15-Sep-2022

Medallion Labs maintains A2LA accreditation to ISO/IEC 17025 for the specific tests listed in certificates # 2769.01 and 2769.02. Medallion Labs' services, including this report, are provided subject to all provisions of Medallion's Standard Terms and Conditions, a copy of which appears at www.medallionlabs.com. Unless otherwise noted above, samples were received in acceptable condition and analyzed as received.

1 This analysis is performed by a partner lab.

2 This test is not considered in-scope of our current A2LA accreditation. For a listing of in-scope tests, please visit www.medallionlabs.com.

FIG. 35

Final Report

Order # Sample ID:	2022-008729-04	Company:	Cella Farms
Customer Sample ID:	Cella Ingredient Blend		
Sample Description:	Bread mix blend 08/26/2022 (R&D sample)		
Analytical Testing			
Method:	Component:	Result:	Test Date:
Ash	Ash	7.630 %	13-Sep-2022
Calories	Calories	370 Calories/100 g	15-Sep-2022
	Calories, 2020	370 Calories/100 g	15-Sep-2022
	Calories from Fat	41 Calories/100 g	15-Sep-2022
Carbohydrates	Carbohydrates	27.6 %	15-Sep-2022
Fat (Gravimetric)	Total Fat	4.5 %	14-Sep-2022
Moisture by Vacuum Oven	Moisture	5.474 %	15-Sep-2022
Protein	Protein Factor	6.25	15-Sep-2022
	Protein	54.8 %	15-Sep-2022

Medallion Labs maintains A2LA accreditation to ISO/IEC 17025 for the specific tests listed in certificates # 2769-01 and 2769-02. Medallion Labs' services, including this report, are provided subject to all provisions of Medallion's Standard Terms and Conditions, a copy of which appears at www.medallionlabs.com. Unless otherwise noted above, samples were received in acceptable condition and analyzed as received.

¹ This analysis is performed by a partner lab.

² This test is not considered in-scope of our current A2LA accreditation. For a listing of in-scope tests, please visit www.medallionlabs.com.

High Protein Plain bread
made with Cella Protein-2,
delivering:
10 g of protein with 14 g of
carbohydrate per serving
(48g)

Nutrition Facts		
12 servings per container	1 slice (48g)	
Serving Size		
Amount Per Serving		
Calories	110	% Daily Value*
Total Fat 1.5g		2%
Saturated Fat 0g		0%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 180mg		8%
Total Carbohydrate 14g		5%
Dietary Fiber <1g		3%
Total Sugars 1g		
Includes 1g Added Sugars		2%
Protein 10g		18%
Vitamin D 0mcg		0%
Calcium 1mg		0%
Iron 0mg		2%
Potassium 0mg		0%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.		

High Protein multi
grain bread made with
Cella Protein-2,
delivering:
10g of protein with 15g
carbohydrate per
serving (51g)

Nutrition Facts		
11 servings per container	1 slice (51g)	
Serving Size		
Amount Per Serving		
Calories	120	% Daily Value*
Total Fat 3g		4%
Saturated Fat 0g		0%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 180mg		7%
Total Carbohydrate 15g		5%
Dietary Fiber 1g		4%
Total Sugars 1g		
Includes 1g Added Sugars		2%
Protein 10g		18%
Vitamin D 0mcg		0%
Calcium 6mg		0%
Iron 1mg		2%
Potassium 37mg		0%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.		

FIG. 37

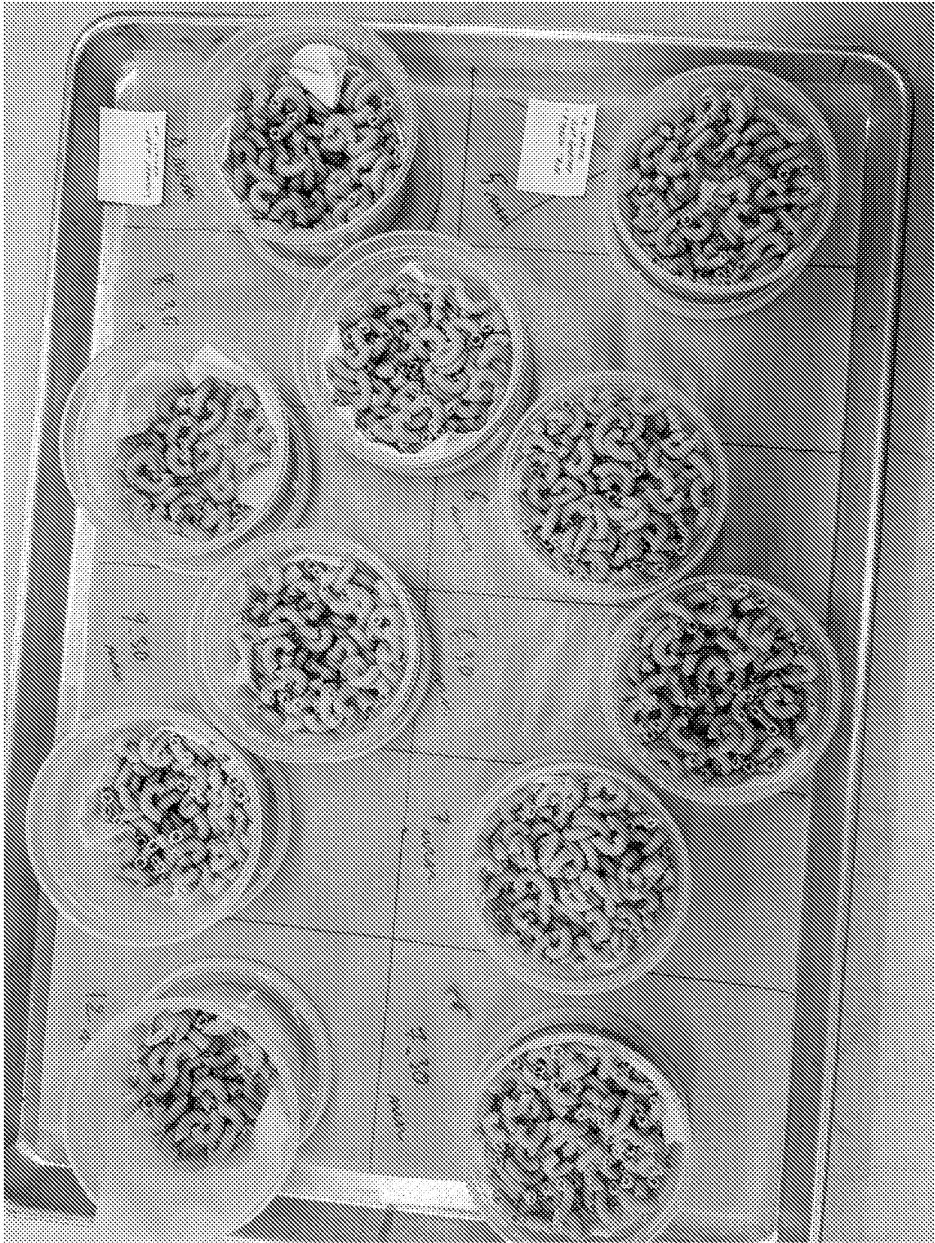


FIG. 38