

MOSA ORGANIC CERTIFICATE



MOSA has verified through inspection and review that
Westby Co-op Creamery

401 S. Main Street, Westby, WI 54667

is certified organic under the US National Organic Program (7 CFR Part 205) for the following categories:
Handler

See next page for list of products.

Once certified, a production or handling operation's organic certification continues in effect until surrendered, suspended or revoked (§205.404(c).)
MOSA clients must update Organic System Plans annually by April 1.
All current certificates are available on MOSA's website: www.mosaorganic.org

Certification #: 1809

Effective Date: 07/11/2005

Stephanie Leahy

MOSA Certification Representative:
Stephanie Leahy

Date Issued: 04/24/2020

P.O. Box 821 , 122 W. Jefferson Street, Viroqua, Wisconsin 54665
mosa@mosaorganic.org ■ 608.637.2526 | phone ■ 608.637.7032 | fax

MOSA ORGANIC CERTIFICATE PAGE 2

Westby Co-op Creamery

Certified Organic Products/ Services:

Processing and handling of dairy products - "100% Organic": Cream, Milk; "Organic": Liquid Whey, Cream Cheese #R-2000; French Onion Dip #R-4100;

Processing and handling of cottage cheese - "Organic": Cottage Cheese - 4% #R-1420, 4% HW #R-1450, Reduced Fat 2% #R-1200, 2% #R-1410, 2% Good Culture Organic Cottage Cheese #R-1410, 4% Good Culture Organic Cottage Cheese #R-1420, 6% Good Culture Cottage Cheese #R-1600, Strawberry Chia #R-1420-75, Pineapple #R-1420-78, Blueberry Acai with Chia #R-1420-74, Green Valley Creamery Cottage Cheese #R-1480; 2% Non-homogenized #R-1200, 4% Non-homogenized #R-1400;

Processing and handling of sour cream - "Organic": Sour Cream (un-stabilized) #R-3210; Sour Cream (stabilized) #R-3200;

Processing and handling of yogurt- "Organic": Cream Top 2% (base #R-5200, base #R-5210, Vanilla #R-5210-91), Cream Top 4% (base #R-5510, Vanilla #R-5510-91), Reduced Fat White Mass Yogurt (Maple) #R-6780;

Greek Yogurt: 2% base #R-5300, 2% WIT Greek Watershed Yogurt #R-5310, 2% Greek Watershed Yogurt #R-5320, 2% Greek Yogurt #R-5420, Non Fat Greek Yogurt #R-5400, Non Fat Greek Vanilla Yogurt #R-5400-91, Whole Milk base/Plain #R-5440;

Icelandic Yogurt: Whole Milk Base #R-5410;

High Solid Yogurt: Base #R-5200, Low Viscosity Yogurt #R-6630, Low Viscosity Vanilla Yogurt #R-6630-91;

Organic Reduced Fat/Reduced Pectin Watershed Yogurt #R-5100, Organic Reduced Fat Watershed Yogurt #R-6100, Organic GFY Reduced Fat Yogurt #R-6750;

Processing and handling of cheese - "Organic": Asadero #R-8160, Asiago #R-8120, Cheddar (White) #R-8020, Cheddar #R-8000, Colby Jack #R-8080, Colby #R-8080, Fontina #R-8140, Gouda #R-8150, Monterey Jack #R-8090, Muenster #R-8060, Parmesan #R-8110, Pepper Jack #R-8100, Queso Blanco #R-8170, Romano #R-8130, White Colby #R-8070, Yellow Cheddar #R-8030;

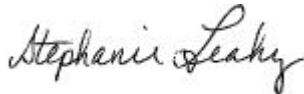
Processing and handling of syrups - "Organic": Almond #R-7190, Amaretto #R-7050, Caramel #R-7060, Chocolate #R-7090, Hazelnut #R-7290, Irish Creme #R-7030, Lime #R-7130, Mango #R-7120, Peppermint #R-7070, Pomegranate #R-7080, Pumpkin Spice #R-7140, Raspberry #R-7040, Sugar Cane #R-7110, Vanilla #R-7010;

Brokering and handling of butter - "Organic": Butter.

The Greek Yogurt 2% base #R-5300, 2% Greek Watershed Yogurt #R-5320, and Reduced Fat White Mass Yogurt (Maple) #R-6780 are certified in compliance with the terms of the US-Canada Organic Equivalency Arrangement.

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