

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

A handwritten signature in black ink that reads "Kelley M. Belina".

MOSA Certification Representative:
Kelley Belina

Date Issued: 01/21/2022

P.O. Box 821 , 122 W. Jefferson Street , Viroqua , Wisconsin 54665
mosa@mosaorganic.org | phone 844.637.2526 | fax 608.637.7032

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Westby Co-op Creamery

Certified Organic Products/ Services:

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

Processing and handling of cottage cheese - "Organic": 4% HW #R-1450, 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, Blueberry Acai with Chia #R-1420-74, Green Valley Creamery Cottage Cheese #R-1480; 2% Non-homogenized #R-1200, 4% Non-homogenized #R-1400, 5% POT Large Curd Cottage Cheese #R-1470.

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

Processing and handling of yogurt- "Organic": Reduced Fat White Mass Yogurt (Maple) #R-6780, Reduced Fat Watershed Yogurt #R-6100, Reduced Fat Watershed Yogurt-Reduced Sugar #R-6200, GFY Reduced Fat Yogurt #R-6750;
Greek Yogurt: 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: Low Viscosity Yogurt #R-6630, Low Viscosity Vanilla Yogurt #R-6630-91;

Processing and handling of cheese - "Organic": Cheddar (White) #R-8020, Cheddar #R-8000, Colby Jack #R-8080, Parmesan #R-8110, Yellow Cheddar #R-8030;

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

The 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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