



January 05, 2016

Dear Valued Customer:

JBS USA, LLC would like to inform you and your company of the Food Safety and Regulatory Programs, and other significant Programs which we have implemented at each of our beef harvest and/or processing locations noted below:

Regional Beef Plants	Fed Beef Plant	Canada Beef Plant
Est. 562 – Green Bay, Wisconsin	Est. 3D – Cactus, Texas	Est. 38 – Brooks, Alberta, Canada
Est. 532 – Omaha, Nebraska	Est. 969G – Grand Island, Nebraska	
Est. 562M – Plainwell, Michigan	Est. 969 – Greeley, Colorado	
Est. 1311 – Souderton, Pennsylvania	Est. 628 – Hyrum, Utah	
Est. 267 – Tolleson, Arizona		

The programs outlined below have been implemented in order to comply with the United States Department of Agriculture (USDA) Food Safety and Inspection Service (FSIS) and Canadian Food Inspection Agency (CFIA) Regulations regarding HACCP and *E. coli* O157:H7 testing.

**Food Safety Programs**

Please be advised that each of the JBS USA, LLC beef facilities listed above operate under a fully implemented Hazard Analysis and Critical Control Point (HACCP) plan, which conforms to all applicable requirements set forth in 9 CFR Part 417. All products produced at these JBS facilities are subjected to these HACCP systems. Additionally, all JBS facilities perform generic *E. coli* biotype I testing on carcasses and participate in the USDA-FSIS *Salmonella* sampling per 9 CFR 310.25; MOP CH 11, USA, § T.2.1; and MOP CH 11, USA, Annex U.

Occasionally, due either to changes in the regulations, plant procedures, or nationwide information that may affect the hazard analysis or alter the critical control points, the adequacy of the HACCP Plan is reassessed as required under 9 CFR 417.4(a)(3). More specifically, we have reassessed our plan as required by USDA-FSIS Federal Register Notice dated October 7, 2002 and FSIS Notice 65-07 dated October 12, 2007 and are in compliance with all parts of 9 CFR 417. At a minimum, each facility re-assesses their respective HACCP plan annually.

JBS USA, LLC Food Safety processes consist of Standard Operating Procedures (SOPs), Sanitation Standard Operating Procedures (SSOPs) 9 CFR Part 416, Hazard Analysis Critical Control Points (HACCP) 9 CFR Part 417, and validated technology interventions, which are designed to eliminate or reduce *E. coli* O157:H7 to below detectable levels. Our Food Safety Process utilizes technology interventions (Multiple Hurdle Strategy) during harvest and fabrication which may include steam vacuums, pre-evisceration wash and/or antibacterial chemical treatment, thermal pasteurization and/or antibacterial chemical treatment (CCP), organic acid, PAA, finished product antibacterial chemical applications, and cold chain management (CCP) systems. Our variety meat / offal processing also utilize antibacterial chemical application (CCP for Red Meat Offal) and cold chain management (CCP) systems. Our ground beef processing utilize purchase specifications requiring raw material be pre-



screened negative for *E. coli* O157:H7 and cold chain management (CCP). Our Food Safety Process is monitored by Operations personnel and verified by Quality Assurance and USDA-FSIS personnel in each plant. Inspection and process verification by USDA-FSIS personnel occurs before the mark of inspection can be placed on products which will enter into commerce.

Prior to shipment of our products, we determine that all CCPs have been met and that our process is under control per 9 CFR 417. If our CCPs have not been met or have been found to be ineffective, corrective and preventative actions are taken as required under 9 CFR 417.3. Effectiveness of our ability to meet the Critical Limits outlined in our HACCP plan is evaluated daily through pre-shipment records review and records verification checks.

In addition all JBS USA LLC facilities have implemented these additional programs:

- A written Good Manufacturing Procedures (GMP) program.
- A Recall/Market Withdrawal Procedure, which provides for trace-back and track-forward capabilities to ensure that the proper products and dates can be identified if necessary.
- A livestock certification program which requires all cattle producers to certify compliance with 21 CFR 589.2000.
- A documented Pest Control Program.
- A documented Food Security Program (Note: details of these programs are not shared or distributed to ensure the integrity of the program.).
- All JBS beef plants are certified annually to the Global Food Safety Initiative (GFSI) standards under BRC for both food safety and quality.
- We utilize insured and bonded Carriers to Transport JBS beef products. All loads are sealed at the originating establishment and maintained under seal by the carrier in the event of a multi-stop load.

### ***E. coli* O157:H7 Control and Testing**

***Please note that vacuum packaged beef subprimals and vacuum packaged offal red meats sold in a box are not intended for use in ground products.***

We perform microbial testing of beef manufacturing trimmings, specially packaged sub-primals (i.e., unwrapped and bulk packed in combo), and bulk packaged offal red meats destined for direct utilization in raw comminuted finished products. Beef manufacturing trimmings (including unwrapped bulk packed sub-primals intended for further processing) that are tested for *E. coli* O157:H7, utilize a robust sampling method and based on the International Commission on Microbiological Specifications for Foods (ICMSF) Case 15, two-class sampling plan for a severe hazard (i.e., N=60). These samples (100% of sample) are analyzed by an accredited laboratory utilizing an AOAC approved methodology. Laboratory methods used have been demonstrated to be at least as sensitive and specific as the FSIS methods and MLG 5.05, October 1, 2010 and CFIA Annex O.

Daily carcass verification testing for *E. coli* O157:H7 is conducted at JBS Food Canada Inc.



If products have been tested for *E. coli* O157:H7, shipments will be accompanied with a Certificate of Analysis (COA) indicating the results of the tests in the form of a Raw Material Notification Document (RMND), a signed letter from the plant, or a copy of the laboratory results. Test results from sampled products represent complete lots unless otherwise noted. The absence of a COA is indication that the product has either not been tested or the customer has not purchased tested products at the time of sale. If a COA is provided for *E. coli* O157:H7, then the samples that are listed in that report represent products that were produced from a system that controls both *E. coli* O157:H7 and non-O157 STECs.

Analysis of samples for *E. coli* O157:H7 is conducted by 3<sup>rd</sup> party laboratories. Respective laboratories used by each facility location along with that laboratory's accreditation information and testing methodologies are posted on our customer website (see details at the end of this letter).

Each of our establishments have a third party verification of our *E. coli* O157:H7 sampling program via an annual audit of the process that is performed between April and September. Additionally, raw material components which have previously been tested and found negative for *E. coli* O157:H7 are sampled and analyzed (*E. coli* O157:H7 and top 6 non-O157 STECs) to verify the effectiveness of our N=60 sampling technique. This sampling of beef manufacturing trimmings (including unwrapped bulk packed sub-primals intended for further processing) is conducted monthly and the results are posted quarterly on our customer website (see details at the end of this letter).

In our JBS Food Canada Inc. facility, boxed product known to be intended for raw ground use, i.e., beef trimmings from carcasses, head and cheek meat, hearts, hanging tenders and weasand meats are known to be intended for raw ground use and therefore robustly sampled utilizing N60 or equivalent methods. These products are identified by a "T" on the label within the product code on the individual boxes.

With specific regard to the ground beef products produced by our facilities, all raw materials that will be used in the manufacture of these products are tested and found negative for *E. coli* O157:H7 prior to their use, as described in the methods above. Notification of raw material testing is provided on a load by load basis on the Bill of Lading documents accompanying every ground beef load. External sources of raw material used by JBS Food Canada Inc. must meet or exceed JBS Food Canada Inc. requirements per Supplier Addendum.

### **Event Program**

While we employ exhaustive interventions and testing, there is no available technology which can guarantee that fresh meat products are "free of pathogens". JBS evaluates each non-negative event to determine if the level of non-negative results on any given production day or production period exceeds statistically determined levels. If it is determined that the non-negative results constitute an "Event", an evaluation of products produced within the associated time or day is conducted and appropriate disposition is made of any potentially affected product.



### **Beef Subprimal Antimicrobial Treatment**

Our beef facilities apply multiple antimicrobial treatments to carcasses and primals/subprimals after the final slaughter Critical Control Point (CCP) intervention. Our facilities apply an antimicrobial solution to the subprimals and trimmings at the end of the fabrication process prior to packaging.

The antimicrobial treatments utilized are approved by USDA-FSIS as 'processing aids' and comply with the approval issued in Directive 7120.1 for use and labeling or by CFIA / Health Canada. These 'processing aids' have been validated through in-house sampling of generic microorganisms. Although these process aids are employed by all plants as a part of our multiple hurdle food safety approach, they are not defined as critical control points in our HACCP plans.

### **Non-O157 Shiga Toxin producing *E. coli* (STEC)**

Scientific research has shown that the same interventions that are effective for controlling, reducing, or eliminating *E. coli* O157:H7 are also just as effective on the non-O157 STECs (Kalchayanand, N. et al., 2012) Industry data has proven that a production system that controls the presence of *E. coli* O157:H7 also effectively controls the presence of non-O157 STECs. Our Food Safety processes consist of Standard Operating Procedures (SOPs), Sanitation Standard Operating Procedures (SSOPs) 9 CFR Part 416, Hazard Analysis Critical Control Points (HACCP) 9 CFR Part 417, and validated technology interventions, which are designed to eliminate or reduce *E. coli* O157:H7 to below detectable levels; hence controlling the non-O157 STEC levels to the same degree. It is the opinion of JBS that testing beef manufacturing trimmings and ground beef for non-O157 STECs would not increase the robustness of our food safety programs. Therefore, we will not test our beef manufacturing trimmings or ground beef for the non-O157 STECs.

### **Additional Information**

Our U.S.A. facilities are USDA-FSIS inspected establishments. Each animal slaughtered and processed at our facilities undergo antemortem and postmortem inspection by FSIS personnel, who determine which carcass and parts are free of disease and are wholesome.

JBS Food Canada Inc. is a federal establishment and operates under CFIA regulatory FSEP and Mandatory HACCP requirements. By applying the Mark of Inspection, we are obligated to adhere to all applicable requirements contained therein.

JBS U.S.A. facilities comply with FSIS Directive 10,800.1 (rev.1), March 03, 2014, entitled "Residue Sampling. Testing and Other Verification Procedures under the National Residue Program for Meat and Poultry Products."

In addition to the above, our process also includes a continuing product guarantee, which we provide to our customers upon request. In addition, our Bill of Lading contains statements regarding HACCP Programs and SRM control.



JBS is compliant to USDA-AMS-ARC regulations based on an export country's specific requirements – view approval at website: <http://www.ams.usda.gov/>.

You are cordially invited to visit our facilities and review our processes, with proper notification provided through your Sales Representative or other JBS contact. We trust this information is useful to you and we look forward to serving you as a customer and as a partner of JBS.

We hope that you find this information useful in reassessing your programs with regard to the above mentioned regulations. The most recent version of this letter and other related food safety information can be found under 'Our Business – Beef – Food Safety – Food Safety Log In' on our [www.jbssa.com](http://www.jbssa.com) website located at: <http://jbssa.com/food-safety/>

We look forward to continuing to provide you with wholesome, quality products.

If you need additional information, please contact the respective Beef Food Safety Team:

**Regional Beef**

Sherri Jenkins	970-506-8153	<a href="mailto:Sherri.jenkins@jbssa.com">Sherri.jenkins@jbssa.com</a>
Scott Leach	970-506-7542	<a href="mailto:Scott.Leach@jbssa.com">Scott.Leach@jbssa.com</a>
Corri Piper	970-506-7691	<a href="mailto:Corri.Piper@jbssa.com">Corri.Piper@jbssa.com</a>

**Fed Beef**

John Ruby	970-506-8389	<a href="mailto:John.Ruby@jbssa.com">John.Ruby@jbssa.com</a>
Art Rogers	970-506-8258	<a href="mailto:Art.rogers@jbssa.com">Art.rogers@jbssa.com</a>
Renata Dolazza	970-506-7557	<a href="mailto:Renata.Dolazza@jbssa.com">Renata.Dolazza@jbssa.com</a>

**Canada Beef**

Mark Christensen	403-501-2398	<a href="mailto:Mark.Christensen@jbssa.com">Mark.Christensen@jbssa.com</a>
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Respectfully,

John R. Ruby, Ph.D  
Technical Services  
JBS USA, LLC

Reference:

Kalchayanand N, Arthur T, Bosilevac J, Schmidt J, Wang R, Shackelford S, and Wheeler T. 2012. Accepted *J. Food Protection*. Evaluation of Commonly Used Antimicrobial Interventions for Fresh Beef Inoculated with Shiga toxin-producing *Escherichia coli* serotypes O26, O45, O103, O111, O121, O145, and O157:H7.

# KALAPOOIA VALLEY GRASS FED PROCESSING

May 31, 16

## LETTER OF GUARANTEE

Kalapooia Valley Grass Fed Processing Company, Establishment 45218M, operates in compliance with the following USDA regulations:

- The HACCP Plans are reassessed annually and whenever changes occur, per 9 CFR 417.1-8.
- Compliance with Federal Register Docket 00-022N, October 7, 2002, which requires the reassessment for E. coli O157:H7.
- Compliance with FSIS Notice 4-04, 9 CFR 301, 309-311, 313, 318-320.
- Compliance with FSIS Directive 6420.2, March 31, 2004, for Zero Tolerance requirements for head meat, cheek meat and weasand meat.
- Compliance with FSIS Directive 10,010.1, Revision 3, March 31, 2014.
- Compliance with FSIS Directive 10,800, Revision 1, March 3, 2014 for "Procedures for Residue Sampling, Testing and Other Responsibility for National Residue Program."
- Implementation of pre-requisite programs, including Standard Operating Procedures (SOP) and Good Manufacturing Practices (GMP).
- Sanitation Standard Operating Procedures (SSOP) are updated as new and improved products or processes are implemented, per 9 CFR 416.11-17. Our Process is monitored by operations personnel as well as by USDA/FSIS.
- Scientifically Validated Processing Aids that are designed to eliminate or reduce E. coli O157:H7 below detectable levels (9 CFR 310.25).
- Organic acid is applied to carcasses at customer's request as a scientifically validated processing aid prior to processing and may be applied to cuts in a fine mist prior to packaging.
- CCPs in place at Est. 45218 are as follows:
  - CCP 1B: Zero Tolerance for Fecal Matter, Ingesta and Milk
  - CCP 2B: Organic Acid Spray on Carcass Sides, Heads and Variety Meats
  - CCP 3B: Product Temperatures of 44.6°F or less at packaging
- CCP's must be validated on a quarterly basis, including but not limited to test results, data collection and/or the absence of deviations on monitoring records for CCP's.
- Anderson Ranches prohibits the purchase of livestock that have been fed ruminant meat and bone meal.
- BSE Infectivity Prevention Program, which regulates non-ambulatory cattle and stunning as well as the regulations for elimination of SRM's in beef products. A BSE prevention program letter has been created and is provided to customers upon request.
- Testing of beef carcasses for E. coli Biotype I with a random carcass swab quarterly as per 9 CFR 310.25.
- Testing of lamb carcasses for E. coli Biotype I with a random carcass swab every 300 carcasses as per 9 CFR 310.25.

- We require that all food-packaging materials have a letter of guarantee for food grade quality as well as inspecting product materials at the time of delivery for integrity as per CFR 417.4 (a)(3).
- Products from Kalapooia Valley Grass Fed Processing sold to customers will not be adulterated or misbranded within the meaning of the Federal Food and Drug Cosmetic act of 1938, as amended, the Federal Fair Law, during procurement, production, storage or transportation.
- Products from Kalapooia Valley Grass Fed Processing shall be processed in accordance with Title 21, Part 110 of the United States Code of Federal Regulation (CFR), or "Current Good Manufacturing Practices (Sanitation) in Manufacturing, Processing and Packaging or Holding Human Food", as well as with FSIS CFR 416 & 417 of the "Pathogen Reduction, Hazard Analysis of Critical Control Point (HACCP) system.
- Microbiological testing is conducted at a third-party laboratory that is ISO 17025 accredited. Quarterly test verification is required.
- Training in the Humane Handling of livestock at Est. 45218 is required of all personnel at the plant. Downer lambs or cattle are not allowed to enter the building for slaughter at Est. 45218, but are disposed under supervision of the USDA/FSIS.
- All animals received and slaughtered by Kalapooia Valley Grass Fed Processing Company originate in the United States.

Peter Isaacson  
Plant Manager



January 4, 2017

Establishment numbers 1515A and P6121A

King's Command Foods, LLC., hereby warrants and guarantees that King's Command Foods, LLC. is registered with the United States Department of Agriculture (USDA) and the Food and Drug Administration (FDA, Registration number: 18987920196 ) and utilizes a current HACCP Plan in conjunction with Pre-Requisite Programs, Good Manufacturing Practices (GMP's), Sanitation Standard Operating Procedures (SSOP's), and Standard Operating Procedures (SOP's).

Furthermore, all trucks, trailers, and containers are clean and free from contamination. The walls of the trucks, trailers or containers are constructed of non-permeable materials and no visible damage to walls or flooring that could lead to possible contamination of products being carried is allowed. Products will not be shipped with any dangerous or hazardous material.

All Fully Cooked (Ready-To-Eat) products are fully cooked to an USDA approved lethality temperature prior to being quick frozen. We use Alternative 2, Option 2 to control *Listeria Monocytogenes*. King's Command Foods, LLC. complies with the mandatory testing for *E. coli* and *Salmonella*. In addition, our Prerequisite Beef Program requires that all beef suppliers have one or more validated CCP in place to effectively control *E. coli* O157:H7 and ensure it is below detectable levels. A letter of guarantee must be provided and a COA provided with each load which includes a statement of their compliance with the removal of SRM's. Any product stored outside of the facility is at a CFIA or USDA approved location.

King's Command Foods, LLC. utilizes allergenic ingredients in some of our formulations. These allergens include; milk, egg, wheat, soy and fish. There are no peanuts or tree nuts in our facility. An Allergen Control Program is in place and all employees have received training on allergens. The Recall / Traceability Program is tested at a minimum of 2 times annually.

We further hereby guarantee that none of the forgoing products, comprising any future shipment or delivery in transit, are adulterated or mislabeled within the meaning of the Federal Food Drug and Cosmetic Act, or any practically similar state or municipal law. We also guarantee our products are not an article which under Section 405 and 505 of said Act, cannot be introduced into Interstate Commerce.

King's Command Foods, LLC. will notify customers when a change is made to their ingredient blend formula which adds or eliminates an allergen or in the case of sulphites, increases or decreases the level of sulphites.

Third party audit information is available upon request. King's Command Foods, LLC. is currently SQF certified at level 3, certificate # 111578. The audit was performed by NSF International. Any questions or concerns should be directed to Jerry Clark, Quality Assurance Manager. Contact can be made by email at [jclark@kingscommand.com](mailto:jclark@kingscommand.com), by phone at 425.251.6788 ext.5639 or by fax at 425.251.0523.

All the foregoing is a continuing guaranty, subject to revocation on written notice.

Respectfully,

Jerry Clark  
Quality Assurance Manager  
King's Command Foods, LLC.



<b>Ken's Foods Inc.</b>	<b>QA Policy: 1002</b>
<b>Quality Assurance Procedure</b>	<b>Date Issued: 9/2009</b>
	<b>Supersedes: 5/2009</b>
Fagan <i>Joni L. Fagan</i>	<b>Approval: Joni</b>
	<b>V.P. of Quality Assurance</b>

## ***HAZARD ANALYSIS & CRITICAL CONTROL POINTS***

### **PURPOSE:**

It is the intention at Ken's Foods to produce products in a manner that assures product integrity. This policy is to provide an effective means for monitoring and controlling points along the manufacturing process where there is a potential health concern including physical, chemical and/or microbiological hazards.

### **RESPONSIBILITIES:**

It is the responsibility of Ken's management to conduct training on the Food Safety Plan. It is the responsibility of Ken's employees to conform to their departmental requirements regarding this policy once trained.

### **SCOPE:**

#### **HACCP for Food Safety 12 Steps**

1. Assemble the HACCP Team
2. Describe Product
3. Identify Intended Use
4. Construct Flow Diagram
5. On-Site verification of Flow Diagram
6. List all Potential Hazards, Construct Hazard Analysis, Determine Control Measures
7. Determine CCPs
8. Establish Critical Limits for each CCP
9. Establish a Monitoring System for Each CCP
10. Establish Corrective Action for Deviations that may occur
11. Establish Verification Procedures
12. Establish Record Keeping and Documentation

### **PROCEDURE:**

- The plant Quality Assurance SQF Practitioner reviews conformance to the plan.
- The HACCP team meets annually to review the plan and/or whenever changes are made to the process.
- An external review of the HACCP plan is conducted annually.
- These reviews are documented to include persons involved, changes made and dates.

# **Ken's Foods, Inc.**

## Food Safety Plan

### **OVERVIEW:**

A HACCP program is in place for all products.

### **PERSONNEL RESPONSIBLE:**

All plant management personnel are responsible for taking appropriate actions to CCP deviations. The Quality Assurance SQF Practitioner monitors verification activities and program changes.

HACCP Team Certified, SQF Practitioners: **Marlborough Facility: Team Leader: Merrily Blasi**, Joni Fagan, , Mathew Szargowicz, Alex Falksohn, Charlie Dybala, James Stevens

**Atlanta Facility: Team Leader Katrina Cooks**, Ray Lauer, Keshon Walton, Bill Sindylek

**Las Vegas Facility: Team Leader: Jonathan Kuhn**, Mike Shanks

The Haccp Team meets on a yearly basis to review haccp plan verification/validation.

### **DOCUMENT CONTROL:**

The Quality Assurance SQF Practitioner maintains documents pertaining to the HACCP program in addition, include the following.

- HACCP program: The flow diagram and plan are in this section.
- HACCP VERIFICATION: The plan is verified at a minimum of once per year
- HACCP AUDIT: The plan is audited monthly for proper documentation of CCP's by the Quality Assurance Manager.

## **HACCP TEAM ROLES, RESPONSIBILITIES AND REQUIREMENTS**

### **Cross-functional Team:**

The HACCP Plan development and modification process is best accomplished using a cross-functional team approach. The Hazard analysis and Risk Assessment steps require expert knowledge of the product, process and package, as well as technical expertise in microbiology. Other technical experts or functions should also be consulted when appropriate.

### **R&D:**

The person who is responsible for designing or modifying the product.

### **Plant HACCP Coordinator:**

The person at the manufacturing site who is responsible for HACCP.

### **HACCP Team:**

The team of technical experts with specific knowledge of the product, process, and package; history of the product or product type; suppliers; raw materials; microbiology. A team member's participation does not require their involvement in all phases of the development of a HACCP plan. Nor does it mean a member's physical presence at all team meetings. It is a requirement however, that the appropriate technical experts are involved in the development of a HACCP plan.

Team members include at a minimum Quality Assurance Director, Vice President of Operations and the plant HACCP Coordinator. These team members are responsible for ensuring representatives from Microbiology, Product Development, Process development and Package Development is included in the development of the HACCP plan. Other Experts or Functions should be included such as Engineering, Purchasing, Marketing and Sales, as appropriate. The team will meet yearly to evaluate HACCP Plan and modify as needed.

# FOOD SERVICE MASTER HACCP PLAN

PROCESS STEP	SIGN. HAZ.	CRITICAL LIMITS	MONITORING PROCEDURES			CORRECTIVE ACTION	RECORDS	VERIFICATION
			WHAT	HOW	FREQUENCY			
CCP-1 FINISHED PRODUCT TESTING PH	BIOLOGICAL	>4.6	TEST PH	PH METER	EVERY BATCH OF FINISHED PRODUCT MINIMUM ONCE PER SHIFT	Q.A.	DAILY Q-TIP COMPUTER MONTHLY HACCP AUDIT REPORT FORMAN DAILY LOG	QA BENCH TECH, TEAM LEADER, ACKNOWLEDGE SPECIFICATION APPROVAL IN Q-TIP-CCP2 APPROVAL
CCP-2 X-RAY SYSTEM	PHYSICAL EXTRANEIOUS METAL	3.0 MM FERROUS 4.0 MM NON 4.0 MM (316) STAINLESS	METAL CONTAMINATION	CHALLENGE METAL DETECTOR WITH WANDS	APPROXIMATELY EVERY 11/2 HOUR OR ON PRODUCT CHANGE	Q.A. LINE OPERATOR	MONTHLY HACCP AUDIT REPORT	AUDIT HACCP PROGRAM MONTHLY QA MANAGER FORMAN TO SIGN DAILY REPORT QA TECH TO VERIFY & SIGN DAILY REPORT  AUDIT HACCP PROGRAM MONTHLY QA MANAGER

FOOD SERVICE INCLUDES THE FOLLOWING LINES:

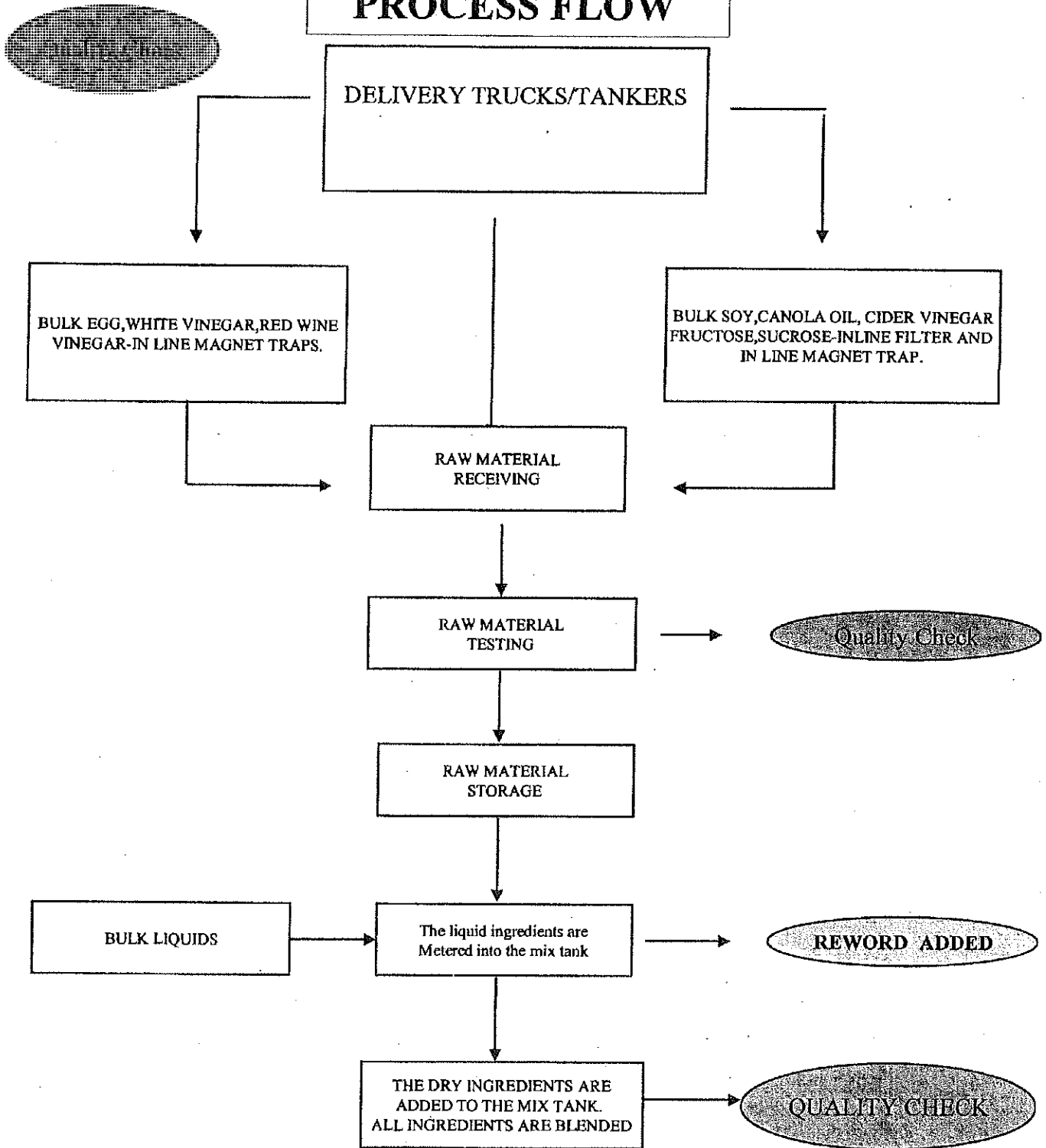
FOOD SERVICE GALLON LINE 1&2

KEN'S FOODS, INC HACCP PLAN  
DATE ISSUED: OCTOBER 2009  
SUPERSEDES: APRIL 2009

APPROVED

10/23/09

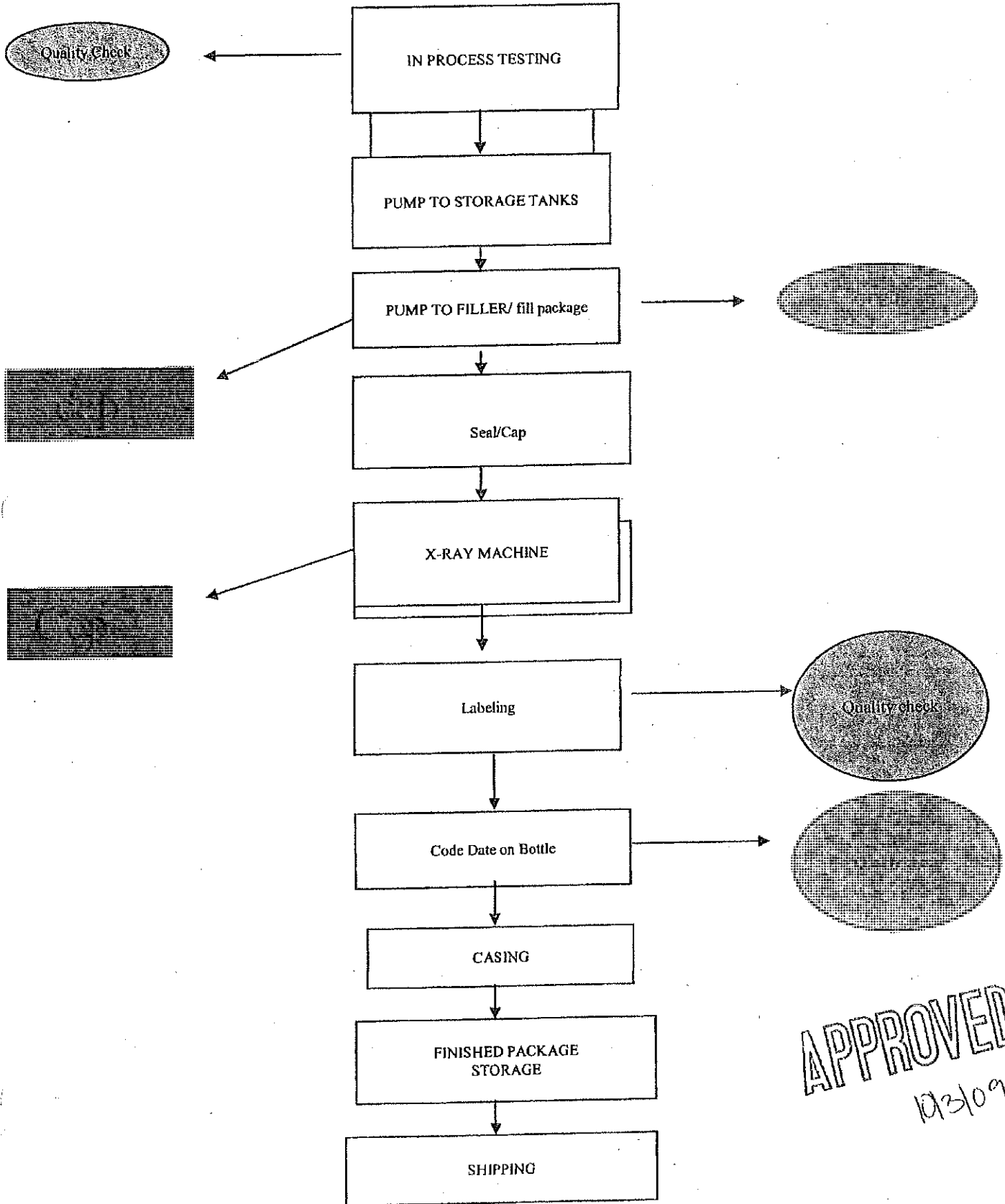
# KEN'S FOODS INC. FOOD SERVICE 1&2 PROCESS FLOW



**APPROVED**

*M/S 10/21/07*

**KEN'S FOODS INC.  
PROCESS FLOW FS 1 & 2  
CONTINUED**



**APPROVED**  
10/3/09



# KOCH FOODS

Corporate Office  
Koch Foods, Inc.  
1300 West Higgins Road  
Suite 100  
Park Ridge, Illinois 60068  
Phone: 847.384.5940

January 2, 2017

## LETTER OF GUARANTEE:

All products produced from Koch Foods facilities (P-9141, P-308, P-34296, P-7487, P-509, P-19152, P-19378, P-9181, P-6529, P-33837, P-6666, P-1254, P-18554, P-548, P-646, P-1358, P18554, P-20795) and JCG Foods facilities (P-548, P-646) are USDA inspected. They operate and follow the 9CFR regulations and our HACCP plans are in compliance with USDA regulations and all requirements of 9CFR 417. The 9CFR regulations mandates clean, wholesome and safe for human consumption product is produced that is not misbranded. We monitor finished product temperatures at time of ship for temperature compliance as well as pallet appearance.

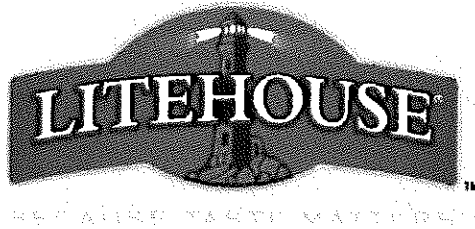
All of Koch Foods and JCG Foods operations operate under a Standard Sanitation Operational Program (SSOP) that addresses operational and pre-operational sanitary conditions. We also adhere to established Good Manufacturing Guidelines (GMP's) as well as product quality inspection criteria and "in house" procedures. Koch Foods and JCG Foods processing facilities are USDA inspected and have assigned plant ID numbers which meets FDA registration requirements. Koch and JCG feed mills and hatcheries have registered with FDA.

If I can be of further assistance, or if you have any other questions please feel free to contact me at any time. My contact numbers are as follows:

WORK: 601-732-3023  
CELL: 601-955-0106  
PAGER: 601-306-0151  
E-MAIL: [ginfor@kochfoods.com](mailto:ginfor@kochfoods.com)

Sincerely,

Ginger A. Ford  
Senior Director of Quality Assurance



## CONTINUING COMMODITY GUARANTY & WARRANTY

LITEHOUSE, INC. ("Seller") in consideration of the purchase, from time to time of merchandise by Buyer, hereby agrees as follows:

1. That no article or product comprising any shipment or other delivery hereafter made by it (or any of its subsidiaries) to Buyer (or any subsidiaries of Buyer) is or will be as of the date of such shipment or delivery: (a) adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act, as amended, or an article which may not, under the provisions of Section 404 or 505 of the Act, be introduced into interstate commerce, or (b) adulterated or misbranded within the meaning of the terms of the Federal Insecticide, Fungicide and Rodenticide Act, the Canadian Food and Drugs Act and Regulations, the Federal Hazardous Substances Labeling Act, the pure food acts or any other applicable federal law or an article which cannot be legally transported or sold under the provisions of any federal law, or (c) misbranded within the meaning of any federal law when bearing labels furnished by the Seller.

2. That all articles and products (except those made or designed to the specifications of the Buyer) hereafter sold or delivered by the undersigned to Buyer (or any of its subsidiaries) will be manufactured, fabricated, packaged, labeled and otherwise produced in compliance with applicable provisions of all federal laws, statutes and regulations, and that all items hereafter sold or delivered by the undersigned to Buyer (or any of its subsidiaries) will be merchantable quality.

3. In the event of complaints, claims or legal actions, alleging damage, death, illness or injuries, in any way resulting from, or claimed to result from the use of any products packaged, sold or delivered by the undersigned to Buyer (or any of its subsidiaries), the undersigned shall indemnify and save Buyer and its subsidiaries harmless from loss and liability in connection therewith, provided that the undersigned is given the opportunity to defend and assume full responsibility of investigation, litigation, judgment and/or settlement of any such complaint, claim or legal action and on the condition that the undersigned is notified, in writing, within ten (10) days of any such complaints, claims or legal actions.

4. To indemnify Buyer and its subsidiaries to the extent of reimbursement of its purchase price (but not for consequential damages), in case of any property loss arising from or in connection with any articles or products hereafter sold or delivered by the undersigned to Buyer (or any of its subsidiaries) which articles or products are found by any federal administrative agency or court to be adulterated or misbranded, or unsafe or otherwise rendered unmarketable by action of public authority on the grounds of adulteration, misbranding, or the lack of safety, if the undersigned is notified of the claim, in writing, within ten (10) days of such claim; provided, however, that the undersigned shall not be liable to Buyer or its subsidiaries under this paragraph if such loss is due to and including, but not limiting, the fault, negligence, wrongdoing or





misconduct of Buyer or its subsidiaries.

5. To indemnify and hold Buyer and its subsidiaries harmless and defend any suit or suits filed against Buyer or any of its subsidiaries, by reason of any defect or infirmity, or any infringement of any patent, trademark, or copyright or violation of any ordinance, law, statute, rule or regulation, as to any item hereafter sold or delivered by the undersigned (or any of its subsidiaries) to Buyer or any of its subsidiaries provided that the undersigned is notified in writing within five (5) days of such suit filing and is given the opportunity to defend against such suits. This warranty does not apply to trademarks, patents or rights, designs, requirements, or specifications, if any, supplied or required by Buyer itself or its subsidiaries.

IN WITNESS WHEREOF, the undersigned has executed this instrument this 10th day of January 2017.

LITEHOUSE, INC.

By: *Tony Burt*

Title: Corporate Quality Assurance Manager

ADDRESS: 100 Litehouse Drive  
Sandpoint, Idaho 83864

# LOLLICUP<sup>®</sup> USA, INC.

Manufacturer & Supplier of Premium Beverage and Disposable Food Service Products

January 17, 2017

Brian Walker

PFD Enterprises Inc (dba Pacific Food Distributors)

12300 SE Carpenter Road

Clackamas OR 97015

Tel: (503) 607-1000

## Letter of Continuing Vendor Guarantee

Lollicup<sup>®</sup> USA, Inc., does hereby guarantee, warrant and certify that Karat<sup>®</sup> products produced and supplied hereafter for PFD Enterprises Inc (dba Pacific Food Distributors) are not articles which come in direct contact with any food or cosmetic product and do not fall under any section of the Federal Food, Drug and Cosmetic Act as amended. Therefore, we guarantee that the products are not out of compliance with said Act. Lollicup<sup>®</sup> USA, Inc. also guarantees that the content of all copy contained on supplied products and packaging (\*items as listed below) will be the content supplied and approved by PFD Enterprises Inc (dba Pacific Food Distributors) and that the products are good and merchantable and fit for the purpose for which they are intended.

B2008	Mango Coconut Jelly (8.5lbs jar)
B2020	Assorted Yogo Jelly (8.5lbs jar)
B2051	TeaZone <sup>®</sup> Popping Pearls GOURMET-Series, Mango (7.0lb jar)
B2053	TeaZone <sup>®</sup> Popping Pearls GOURMET-Series, Strawberry (7.0lb jar)
B2056	TeaZone <sup>®</sup> Popping Pearls GOURMET-Series, Blueberry
B2059	TeaZone <sup>®</sup> Popping Pearls GOURMET-Series, Cherry
B2062	TeaZone <sup>®</sup> Popping Pearls GOURMET-Series, Pomegranate (7.0lb jar)
C-H662TS-A	Flat lid for 9, 12oz PET & 8 oz Dessert PET cup(Karat, 92mm)
C-K504W	4 oz Karat Hot Cups (1000 pcs/ctn, White)
C-K508	8 oz Karat Hot Cups (1000 pcs/ctn, Generic print)
C-K508W	8 oz Karat Hot Cups (1000 pcs/ctn, White)
C-K512	12 oz Karat Hot Cups (1000 pcs/ctn, Generic Print)
C-K512W	12 oz Karat Hot Cups (1000 pcs/ctn, White)
C-K512WU	12 oz Karat Hot Cups (1000 pcs/ctn, White)
C-K516	16 oz Karat Hot Cups (1000 pcs/ctn, Generic Print)
C-K516WU	16 oz Karat Hot Cups (1000 pcs/ctn, White)
C-K520	20 oz Karat Hot Cups (600 pcs/ctn, Generic Print)
C-K520WU	20 oz Karat Hot Cups (600 pcs/ctn, White)
C-K524	24 oz Karat Hot Cups (500 pcs/ctn, Generic Print)
C-K524W	24 oz Karat Hot Cups (500 pcs/ctn, White)

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# LOLLICUP® USA, INC.

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C-KC10	10 oz Clear PET Cups (Karat, 78mm)
C-KC107TS	Flat Lids for 32oz oz PET cup (Karat, 107mm)
C-KC12	12 oz Clear PET Cups (Karat, 98mm)
C-KC12U	12 oz Clear PET Cups (Karat, 98mm)
C-KC16T	16 oz Clear PET Cups (Karat, 98mm)
C-KC16U	16 oz Clear PET Cups (Karat, 98mm)
C-KC20U	20 oz Clear PET Cups (Karat, 98mm)
C-KC24	24 oz Clear PET Cups (Karat, 98mm)
C-KC24U	24 oz Clear PET Cups (Karat, 98mm)
C-KC32	32 oz Clear PET Cups (Karat, 107mm)
C-KC626TS	Flat Lids for 12-24 oz PET cup (Karat, 98mm)
C-KC626TS-NHU	Flat Lids for 12-24 oz PET cup (Karat, 98mm) - w/o hole
C-KC626TSU	Flat Lids for 12-24 oz PET cup (Karat, 98mm)
C-KC7	7 oz Clear PET Cups (Karat, 74mm)
C-KC78TS	Flat Lids for 8, 10 oz PET cup (Karat, 78mm)
C-KC8	8 oz Clear PET Cups (Karat, 78mm)
C-KC9	9 oz Clear PET Cups (Karat, 92mm)
C-KCL1045	PET flat lid for 32 oz PolyPro & Paper Cold Cup (600ps/ctn)
C-KCL1045-PS	PS flat lid for 32 oz DoublePoly Paper Cold Cup (600ps/case)
C-KCL84-PS	PS Lid for 12 oz Coca-Cola Cold Paper Cup - NEW (1000pcs/case) - NEW
C-KCL90	PET Flat Lid for 12-22 oz Double Poly Paper Cold Cup (1000pcs/case)
C-KCL90U	PET Flat Lid for 12-22 oz Double Poly Paper Cold Cup (1000pcs/case)
C-KCP12W	12 oz Karat Double Poly Paper Cold Cups (1000 pcs/ctn, White)
C-KCP16	16 oz Karat Cold Paper Cup (1000pcs/ctn, Generic "KOLD") - NEW
C-KCP16W	16 oz Karat Double Poly Paper Cold Cups (1000 pcs/ctn, White)
C-KCP22	22 oz Karat Cold Paper Cup (1000pcs/ctn, Generic "KOLD") - NEW
C-KCP22W	22 oz Karat Double Poly Paper Cold Cups (1000 pcs/ctn, White)
C-KCP22WU	22 oz Karat Double Poly Paper Cold Cups (1000 pcs/ctn, White)
C-KCP32	32 oz Karat Cold Paper Cup (600pcs/ctn, Generic "KOLD") - NEW
C-KCP32W	32oz Karat Cold Paper Cups (600 pcs/ctn, White)
C-KDL100-PP	PP Flat lid for 12 oz Paper Cold/Hot Food Container, 1000pcs/ctn, 100mm
C-KDL112-PP	PP Flat lid for 16 oz Paper Cold/Hot Food Container, 1000pcs/ctn, 112mm
C-KDL142-PP	PP Flat lid for 24-32 oz Paper Cold/Hot Food Container, 600pcs/ctn, 142mm
C-KDL508	Sipper dome Lid For 8 oz Hot Cups (1000 pcs/ctn, White)
C-KDL508B	Sipper dome Lid For 8 oz Hot Cups (1000 pcs/ctn, Black)
C-KDL516	Sipper dome Lid for 10-24 oz Hot Cups (1000 pcs/ctn, 'Karat' White)
C-KDL516-E	PP Enclosure Lid for 10-24 oz Hot Cups (1000 pcs/ctn, 'Karat' White)
C-KDL516B	Sipper dome Lid for 10-24 oz Hot Cups (1000 pcs/ctn, 'Karat' Black)
C-KDL516B-E	PP Enclosure Lid for 10-24 oz Hot Cups (1000 pcs/ctn, 'Karat' Black)
C-KDL516BRN-E	PP Enclosure Lid for 10-24 oz Hot Cups (1000 pcs/ctn, 'Karat' Brown)
C-KDL516PNK-E	PP Enclosure Lid for 10-24 oz Hot Cups (1000 pcs/ctn, 'Karat' Pink#218C)
C-KDL626	Dome Lids for 12-24 oz PET cup (Karat, 98mm)
C-KDL626-NHU	Dome Lids for 12-24 oz PET cup (Karat, 98mm) w/o hole
C-KDL626-WHU	Dome Lids for 12-24 oz PET cup_Wide Opening (Karat, 98mm)
C-KDL626U	Dome Lids for 12-24 oz PET cup (Karat, 98mm)
C-KDL78	Dome Lids for 8, 10 oz PET cup (Karat, 78mm)
C-KDL87-PP	PP Flat lid for 5 oz Paper Cold/Hot Food Container, 1000pcs/ctn, 87mm

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# LOLLICUP® USA, INC.

Manufacturer & Supplier of Premium Beverage and Disposable Food Service Products

C-KDL95-PP	PP Flat lid for 8 oz Paper Cold/Hot Food Container, 1000pcs/ctn, 95mm
C-KDL96-PP	PP Flat lid for 6/10 oz Paper Cold/Hot Food Container, 1000pcs/ctn, 96mm
C-KDP12W	Karat 12 oz Double Poly Paper Cold/Hot Food Container (White), 100mm
C-KDP16W	Karat 16 oz Double Poly Paper Cold/Hot Food Container (White), 112mm
C-KDP16WU	Karat 16 oz Double Poly Paper Cold/Hot Food Container (White), 112mm
C-KDP32W	Karat 32 oz Double Poly Paper Cold/Hot Food Container (White, 600pc/tn), 142mm
C-KDP5W	Karat 5 oz Double Poly Paper Cold/Hot Food Container (White), 87mm
C-KDP6W	Karat 6 oz Double Poly Paper Cold/Hot Food Container (White), 96mm
C-KDP6WU	Karat 6 oz Double Poly Paper Cold/Hot Food Container (White), 96mm
C-KDP8W	Karat 8 oz Double Poly Paper Cold/Hot Food Container (White), 95mm
C-KIC1020	Custom Insulated Hot Cup 12 oz (Tillamook County Creamery) 4-color, Offset Print
C-KPP12U	12 oz Karat PolyPro Clear Cold Cup (1000pcs/ctn, 98mm)
C-KPP16U	16 oz Karat PolyPro Clear Cold Cup (1000pcs/ctn, 98mm)
C-KPP20U	20 oz Karat PolyPro Clear Cold Cup (1000pcs/ctn, 98mm)
C-KPP24U	24 oz Karat PolyPro Clear Cold Cup (600pcs/ctn, 98mm)
C-KPP32	32 oz Karat PolyPro Clear Cold Cup (600pcs/ctn, 104.5mm)
C-KRC508	8 oz Karat Ripple Hot Cups (500 pcs/ctn, Kraft)
C-KRC512	12 oz Karat Ripple Hot Cups (500 pcs/ctn, Kraft)
C-KRC516	16 oz Karat Ripple Hot Cups (500 pcs/ctn, Kraft)
C-KRC520	20 oz Karat Ripple Hot Cups (500 pcs/ctn, Kraft)
C-PI4	4oz PET Parfait Insert (Karat, 1000pcs/ctn)
C20156	Custom Traditional White Cup Jacket (Cottage Bakery & Deli) 1-color, Offset Print
C40593	Custom Paper Cold Cup 16 oz (Pizza Schmizza) 5-Color, Offset Print
C40593	Custom Paper Cold Cup 16 oz (Pizza Schmizza) 5-Color, Offset Print
C40594	Custom Paper Cold Cup 32 oz (Pizza Schmizza) 5-Color, Offset Print
C40666	Custom Paper Cold Cup 22 oz (Tillamook County Creamery) 2-Color, Offset Print
C40667	Custom Paper Cold Cup 12 oz (Tillamook County Creamery) 2-Color, Offset Print
C40961	Custom Paper Cold Cup 16 oz (Muchas Gracias) 2-Color, Offset Print
C40962	Custom Paper Cold Cup 22 oz (Muchas Gracias) 2-Color, Offset Print
C40963	Custom Paper Cold Cup 32 oz (Muchas Gracias) 2-Color, Offset Print
C47498	Custom Food Container 8 oz (Tillamook County Creamery) 2- Color, Offset Print
C47498	Custom Food Container 8 oz (Tillamook County Creamery) 2- Color, Offset Print
C47499	Custom Food Container 16 oz (Tillamook County Creamery) 2- Color, Offset Print
C47499	Custom Food Container 16 oz (Tillamook County Creamery) 2- Color, Offset Print
C51201	Custom PET Cup 16 oz (98mm) "Langdon Farms" 1-color, Offset,
C5300 (Holiday)	Cup Jacket for 10-24 oz Hot Cups, Seasonal "Holiday Sweater" Design (1000 pcs/ctn)
C5300 (Kraft)	Cup Jacket for 10-24 oz Hot Cups, Traditional, Generic Print-Kraft (1000/case)
C5300 (Pink)	Cup Jacket for 10-24 oz Hot Cups, Traditional, Generic Print-Pink (1000/case)
C5305 (Kraft)	Cup Jacket for 8 oz Hot Cups, Traditional, Kraft (1000/case)
C9000	Colossal/10mm Straws (4500pcs/ctn; 45pcs x 100bags) - MixedColor/Stripe/Diagonal Cut_7.5" (formerly Large/Boba)
C9002s	Large/10mm WRAPPED Straws (2000pcs/ctn; 40bags x 50pcs) - Color/Stripe/Diagonal cut_7.5" -- NEW
C9031s	Small/5mm Straws (2000pcs/ctn; 500pcs x 4 bags) - Black/Solid/Diagonal cut_9"
C9075 (Yellow)	Karat® Giant Poly Wrapped Straws (500pcs x 5 bags)_YELLOW#102C, 9"
C9080	Spoon Straws/6mm (10,000/ctn) - Solid Red, Paper Wrapped_9.5"
C9086	Spoon Straws/6.5mm with OPP WRAPPED (5000/ctn) - Solid Red_9.45"

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# LOLLICUP® USA, INC.

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C9090 (Black)	Karat® Jumbo Paper WRAPPED straws (500pcs/box;24 boxes/ctn) -BLACK_7.75"
C9090	Karat® Jumbo Paper WRAPPED straws (500pcs/box;24 boxes/ctn) -Clear_7.75"
C9091	Karat® Jumbo Flexible Paper WRAPPED straws (400pcs/box;25 boxes/ctn) -Clear_7.75"
C9093	Karat® Jumbo WRAPPED straws (2000pcs/ctn) -Clear_7.75"
C9100 (Black)	Karat® Stir Straws (500pcs/bag; 10 bags/ctn)_Black, 7.5"
C9101 (Black)	Karat® Stir Straws (1000pcs/bag; 10 bags/ctn)_Black, 5.25"
C9125 (Red)	Karat® Giant Paper WRAPPED straws (300pcs/bag 4bags/ctn) -Red#185C, 10.25"
C9125	Karat® Giant Paper WRAPPED straws (300pcs/bag; 4bags/ctn) -Clear, 10.25"
C9130 (Red)	Karat® Giant Paper WRAPPED straws (300pcs/box; 25boxes/ctn) -Red, 7.75"
FP-DC12-PPU	12 oz PP Round Deli Container (Karat, 500pcs/ctn)_PP
FP-DC16-PPU	16 oz PP Round Deli Container (Karat, 500pcs/ctn)_PP
FP-DC32-PPU	32 oz PP Round Deli Container (Karat, 500pcs/ctn)_PP
FP-DC8-PPU	8 oz PP Round Deli Container (Karat, 500pcs/ctn)_PP
FP-DCL117-PP	PP flat lid for 8-32oz Round Deli Container (Karat, 500pcs/ctn)
FP-GP2002-10K	Poly Glove (Medium, 500pcs/box;20 boxes/ctn)_Clear
FP-GV1007	Vinyl Powder-FREE Glove (Medium, 1000pcs/ctn)_Clear, DINP-FREE
FP-GV1008	Vinyl Powder-FREE Glove (Large, 1000pcs/ctn)_Clear, DINP-FREE
FP-IMB36B	36 oz PP Injection Molding Bowl (Karat, 300pcs/ctn), Black
FP-IMB36W	36 oz PP Injection Molding Bowl (Karat, 300pcs/ctn), White
FP-IMBL179	PP flat lid for 36 oz PP Injection Molding Bowl (Karat, 300pcs/ctn), Clear
FP-P100-PP	1 oz Squat Portion Cup (Karat, 2500pcs/ctn)_PP
FP-P150-PP	1.5 oz Squat Portion Cup (Karat, 2500pcs/ctn)_PP
FP-P200-PP	2 oz Portion Cup (Karat, 2500pcs/ctn)_PP
FP-P200-PPB	2 oz BLACK Portion Cup (Karat, 2500pcs/ctn)_PP - NEW
FP-P325-PP	3.25 oz Portion Cup (Karat, 2500pcs/ctn)_PP
FP-P325-PPB	3.25 oz BLACK Portion Cup (Karat, 2500pcs/ctn)_PP
FP-P400-PP	4oz Portion Cup (Karat, 2500pcs/ctn)_PP
FP-P400-PPB	4oz BLACK Portion Cup (Karat, 2500pcs/ctn)_PP - NEW
FP-P400-PPU	4oz Portion Cup (Karat, 2500pcs/ctn)_PP
FP-P550-PP	5.5 oz Portion Cup (Karat 2500pcs/ctn)_PP
FP-PL200-PET	PET lid for 1 oz squat, 1.5 & 2 oz Portion Cup (Karat, 2500pcs/ctn)
FP-PL400-PET	PET lid for 3.25, 4 & 5.5oz Portion Cup (Karat 2500pcs/ctn)
GCP16	16 oz Clear PET Cups, 98mm
IM-FC1012B	12 oz PP Injection Molded Microwaveable Black Food Containers w/clear lids, RECTANGULAR, 6.0"x4.7"x1.5" (Karat, 150sets/ctn)
J0900	Blueberry Syrup (TeaZone, 64 oz bottle)
J1045	Mango Syrup (TeaZone, 64 oz bottle)
J1065	Peach Syrup (TeaZone, 64 oz bottle)
J1081	Raspberry Syrup (TeaZone, 64 oz bottle)
J1090	Strawberry Syrup (TeaZone, 64 oz bottle)
JS-MFK4000	Karat Paper Towel MultiFOLD_KRAFT (334 sheets x 12 packs), ref#NK4000
JS-MFW4000	Karat Paper Towel MultiFOLD_White (334 sheets x 12 packs), ref#NW4000
KE-BHC66-1C	6" x 6" Bagasse Hinged Container, (50pcs/pak; 10paks/ctn)
KE-BHC88-1C	8" x 8" Bagasse Hinged Container, (50pcs/pak; 4paks/ctn)
KE-BHC88-3C	8" x 8" Bagasse Hinged Container, 3-Compartment, (50pcs/pak; 4paks/ctn)
KE-BHC96-1C	9" x 6" Bagasse Hinged Container, (50pcs/pak; 4paks/ctn)
KE-BHC99-1C	9" x 9" Bagasse Hinged Container, Ref#B037 (50pcs/pak; 4paks/ctn)

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KE-BHC99-3C	9" x 9" Bagasse Hinged Container, 3-compartment, Ref#B037/3-C (50pcs/pak; 4paks/ctn)
KE-BPR10-1C	10" Bagasse Plate, Round, (50pcs/pak; 10paks/ctn)
KE-C46005	Custom Eco-Friendly Food Container 12 oz (The Whole Bowl) - 2 Color
KE-C46006	Custom Eco-Friendly Food Container 16 oz (The Whole Bowl) - 2 Color
KE-C50092	Custom PLA cup, 16 oz (98mm), 1-color "Poom Pui" - offset
KE-C50093	Custom PLA cup, 24 oz (98mm), 1-color "Poom Pui" - offset
KE-C9200	Karat <sup>®</sup> Jumbo Paper Wrapped PLA straw (300pcs/box; 16 boxes/ctn), Clear_9.5" (formerly C9200)
KE-K512	12 oz Karat Eco-Friendly Paper Hot Cups (Karat Earth, 1000 pcs/ctn)
KE-K516	16 oz Karat Eco-Friendly Paper Hot Cups (Karat Earth, 1000 pcs/ctn)
KE-K520	20 oz Karat Eco-Friendly Paper Hot Cups (Karat Earth, 600 pcs/ctn)
KE-KC10	10 oz Clear PLA Cups (Karat Earth, 78mm), 1000pcs/ctn
KE-KC107TS	Flat Lids for 32 oz PLA cup (Karat Earth, 107mm), 600 pcs/ctn
KE-KC12G	12 oz PLA Cups (Karat Earth, 98mm), 1000pcs/ctn - Stock Print
KE-KC16	16 oz Clear PLA Cups (Karat Earth, 98mm), 1000pcs/ctn
KE-KC16G	16 oz PLA Cups (Karat Earth, 98mm), 1-color, Offset 1000pcs/ctn - Stock Print
KE-KC20G	20 oz PLA Cups (Karat Earth, 98mm), 1000pcs/ctn - Stock 1-Color Offset Print
KE-KC24	24 oz Clear PLA Cups (Karat Earth, 98mm), 600pcs/ctn
KE-KC24G	24 oz PLA Cups (Karat Earth, 98mm), 600pcs/ctn - 1-color, Offset Print, Stock Print
KE-KC32G	32 oz PLA Cups (Karat Earth, 107mm), 300pcs/ctn - Stock Print
KE-KC626TS	Flat Lids for 12-24 oz PLA cup (Karat Earth, 98mm), 1000pcs/ctn. WHITE BOX
KE-KDL114	Compostable Flat lid for 12-16 oz Eco-Friendly Paper Food Container ('Karat Earth' 500pcs/ctn)
KE-KDL516	Compostable dome Lid For 10-20 oz Eco-Hot Cups ('Karat Earth', 1000 pcs/ctn, White) - NEW
KE-KDL626	Dome Lids for 12-24 oz PLA cup (Karat Earth, 98mm), 1000pcs/ctn
KE-KDL90	Compostable Flat lid for 8 oz Eco-Friendly Paper Food Container ('Karat Earth' 1000pcs/ctn, White)
KE-KDP12	12 oz Eco-Friendly Paper Cold/Hot Food Container (Karat Earth, Stock print, 500pcs/ctn, 114.6mm) - NEW
KE-KDP16	16 oz Eco-Friendly Paper Cold/Hot Food Container (Karat Earth, Stock print, 500pcs/ctn, 114.6mm) - NEW
KE-KDP8	8 oz Eco-Friendly Paper Cold/Hot Food Container (Karat Earth, Stock print, 1000pcs/ctn, 90.8mm) - NEW
KE-U2022	Bio-Based Soup Spoon, Heavy Weight (10*100/ctn), Natural
KN-10100	Custom Beverage Napkin 2-ply Black, 10x10, (Cedar Room), 1-color print
KN-D1717-3W (2000)	Karat Dinner Napkin, 17x17, 3 ply_White (40*50pcs)
KN-F1213-1W	Karat Off Fold Napkin 12x13 1 ply_White(24*250pcs)
KPP1099	Custom PolyPro Cup 16 oz (Muchas Gracias) 2-Color, Offset Print
KPP1100	Custom PolyPro Cup 24 oz (Muchas Gracias) 2-Color, Offset Print
KPP1101	Custom PolyPro Cup 32 oz (Muchas Gracias) 2-Color, Offset Print
U2000	Fork, Med-Weight/White (1000 counts/case)_PP
U2000B	Fork, Med-Weight/Black (1000 counts/case)_PP
U2002	Soup Spoon, Med-Weight/White (1000 counts/case)_PP
U2023W	TeaSpoon,Extra Heavy-Weight/White(100pcs/bag,10bags/ctn)_PS
U2030W	Fork,Extra Heavy-Weight/White (100pcs/bag,10bags/ctn)_PP "Unbreakable"
U2205 (White)	Soda Spoon, Heavy-Weight (100pcs/bag;10bags/ctn)_8" length, White
U2400 (Rainbow)	Gelato Spoon (500pc/bag;4bags/ctn)_ Transparent, Mixed color, 3.75"

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# LOLLICUP<sup>®</sup> USA, INC.

Manufacturer & Supplier of Premium Beverage and Disposable Food Service Products

This is a continuing statement of assurance and shall remain in force and effect until revoked in writing.

Sincerely,

A handwritten signature in black ink, appearing to read 'Joanne Wang', with a long horizontal flourish extending to the left.

Joanne Wang, VP of Sales & Operations  
Lollicup USA, Inc.



700 South Hwy 91  
Richmond, Utah 84333

**Calendar Year 2017**

CONTINUING PRODUCT GUARANTEE

Lowers Food.Est.828M/P-966 hereby guarantees to the buyer of "Lower Foods brand products that they, at the time of shipment, will not be adulterated, misbranded or unsafe, and comply with the Federal Meat Inspection Act, the Federal Food, Drug and Cosmetic Act, and all applicable food additive regulations and are not articles which may not, under the provisions of Sections 404, 505 or 512 of the Act, be introduced into interstate commerce.

This guarantee is non-assignable and is a continuing guarantee, subject to revocation on written notice thereof.

Sincerely,

A handwritten signature in cursive script, appearing to read "Doug V Gatherum".

Doug V Gatherum  
Lower Foods, Inc  
HACCP Coordinator  
SQF-Practitioner

**Reviewed 11/11/16**





700 South Hwy 91  
Richmond, Utah 84333  
Phone: 435-258-2449  
Fax: 435-258-5177

Calendar-2017

To whom it may concern:

All product produced by Lower Foods Inc., for shipment to food processors are produced under a USDA grant of inspection. Lower Foods Inc. products are issued a USDA stamp for EST.828/P-966. Product is produced according to the rules and regulations of the Meat Inspection Act and the Food and Drug and Cosmetic Act.

Lower Foods Inc. Food Safety Process consists of Standard Operating Procedures (SOPs), Sanitation Standard Operating Procedures (SSOPs) 9CFR, Part 416, 416.11- 416.17 Hazard Analysis Critical Control Points (HACCP) 9CFR, part 417, 417.1 – 417.8 Prior to shipment of our product, we determine that all CCPs have been met and that our process is under control per 9 CFR 417. If our CCPs have not been met or have been found to be ineffective, corrective and preventative actions are taken as required under 9 CFR 417.3 Effectiveness of our ability to meet the Critical Limits outlined in our HACCP plan is evaluated daily through pre-shipment records review and records verification checks. We conduct an annual reassessment to evaluate our HACCP plans as required by USDA-FSIS and are in compliance to 9 CFR 417. Our food Safety Process is monitored by Quality Assurance personnel and also FSIS/USDA personnel. The marks of inspection is your sign that the product within was produced under an approved HACCP process. This mark of inspection shall continue to serve as your means of notification that Lower's foods have fulfilled the regulatory requirements associated with the product's production.

Lower's Food uses Appendix (A) compliance guidelines for Meeting Lethality Performance Standards For Certain Meat and Poultry Products that are required by FSIS to meet the lethality performance standards for the reduction of Salmonella contained in 318.17(a)(1) and 381.150(a)(1) of the meat and poultry inspection regulations. FSIS considers these guidelines, if followed precisely, to be validated process schedules, since they contain processing methods already accepted by the Agency as effective. All products meet or exceed Alternative 2 for the control of Listeria Monocytogenes, and complies with 7-log<sub>10</sub> Lethality Performance Standards.

Lower Foods Inc. is a further processing facility and currently requires all suppliers of raw beef materials to test for E.coli O157:H7. A letter containing the following information is required from each supplier:

1. Documentation of a testing program for E.coli O157:H7 below detectable levels.
2. List of technology interventions designed to eliminate or reduce E.coli O157:H7 below detectable levels.
3. We have addressed SRM's at receiving Meat in our HACCP-plan as such (Not all Beef products purchased are boneless therefore SRM's hazards have been considered, but should be considered low risk due to the fact that the Meat that is coming from supplier operating under HACCP and whose letter of Guarantee complies with (BSE), 9CFR Part 310.22).

We use third party and customer audits to confirm that our Food Safety Process is working. We do not release microbial information to anyone other than our customers due to our policy of confidentiality.

Our Food Safety includes a Recall/Market Withdrawal Procedure, which provide for trace-back and trace forward capabilities to ensure that the proper products and dates can be identified if necessary. Lower Foods recall procedures meet all the requirements of "FSIS Directive 8080.1, Revision 6, Recall of Meat and Poultry."

Sincerely,

Doug V Gatherum  
Lower Foods, Inc  
HACCP Coordinator  
SQF-Practitioner



# National Beef

12200 N. Ambassador Dr.  
Kansas City, MO 64163-1244  
1-800-449-BEEF

January 3, 2017

Dear Valued Customer:

National Beef packing is supplying this letter in an effort to clarify to our customers our Food Safety and Regulatory Compliance Programs that have been implemented to help ensure a quality and safe food product.

National Beef Packing has implemented approved HACCP Programs and has periodically reassessed our established HACCP Programs and SSOP Programs as per all FSIS Notices and regulations

### Plants Covered

Est. 262	Dodge City, Kansas
Est. 208A	Liberal, Kansas

### HACCP and Interventions (Process aids)

National Beef's Food Safety process utilizes a multiple microbial reduction strategy that maintains the highest quality of product possible. Our HACCP Programs helps us to ensure that all products produced in our facilities are the safest in the industry. National Beef's multiple microbial reduction process includes numerous process aids and a validated CCP intervention:

- (a) Finalyse (live animal treatment)
- (b) Steam vacuum(s) – placed in strategic locations after hide removal
- (c) Pre-Evisceration Hot Carcass rinse with Organic acid spray
- (d) Thermal Pasteurization (Dual Hot carcass wash systems) – Plant CCP step designed and validated with both scientifically peered and in-house microbial data to help eliminate or reduce pathogenic microbial (E.Coli O157:H7) to below detectable limits. CCP is monitored and validated on a daily basis
- (e) Carcass Cooler Organic Acid carcass sprays (first as cattle exit Hot Box and second as they enter the fabrication floor)
- (f) Continued cold chain management throughout the remaining processes of the facility.
- (g) In addition to these interventions we have traditional inspection and trimming throughout the slaughter floor.
- (h) Offal Interventions – treatment of all products that are intended for grind
- (i) Primal and sub-primal products are subject to an antimicrobial spray after trimming but prior to or at bagging. The antimicrobial treatment has been tested in our establishments and has shown to be effective in the reduction of bacteria and is monitored as per our application program.

### Regulatory Compliance

National Beef has met the FSIS requirements of 9 CFR 417 and 416 concerning our HACCP and SSOP Programs. We continue to validate our systems through monitoring of the hot water wash critical limits and routine testing of carcasses and trimmings for presence of *E. coli O157:H7* on a daily basis as well as testing carcasses for Generic E.coli. Our facilities are also in compliance with FSIS regulated Salmonella testing on carcasses and ground beef.

National Beef is in compliance with the FDA Bioterrorism Act and is registered.



## National Beef

All cattle suppliers to National Beef are required to have current (within the past calendar year) signed affidavits on file attesting to compliance with all FDA feed and drug regulations and with 21 CFR 589.2000. Suppliers who do not have a current affidavit on file in our Kansas City headquarters are not eligible for marketing livestock to National Beef.

National Beef has implemented the appropriate programs/policies to ensure compliance with 9 CFR Parts 309, 310, 311, 313, 318, 319, etc. These Notices and Rules deal with three Regulations that prohibit the slaughter of non-ambulatory disabled cattle, a description and requirement to remove specified risk material (SRM) that are considered to be inedible, and restricts the use of captive bolt stunners that deliberately inject compressed air into the cranium of an animal and does not allow "pithing".

- National Beef has programs and policies in place that prohibits the use of classified non-ambulatory (downers) from our edible process.
- We are currently identifying all animals that are classified as 30 months of age or older using dentition identification on the slaughter floor. These identified carcasses have the vertebral column (excluding the vertebrae of the tail, the transverse process of the thoracic and lumbar vertebrae, and the wings of the sacrum), removed on the fabrication floor.
- All SRM's are removed from the edible food chain (from all animals - all tonsils and the distal ileum of the small intestine; and from animals 30 months or older the head – skull, eyes, brain, and trigeminal ganglia; and the vertebral column – spinal cord and dorsal root ganglia).
- The captive bolt stunner that National Beef uses does not inject air into cranium of the animal nor does National Beef use any "pithing process" in stunning or SRM removal.

National Beef is assuring that we have addressed the following regulatory requirements:

- Testing of carcasses for *E. coli* Biotype I (9 CFR Part 310, §310.25), effective June 1997.
- Implementation of SSOP (Sanitation Standard Operating Procedures, 9 CFR, Part 416, §416.11 - §416.17), effective January 26, 1997
- Implementation of HACCP Systems (9 CFR, Part 417, §417.1 - §417.8), effective January 27, 1998 for plants with greater than 500 employees.
- Testing of carcasses and/or ground beef for Salmonella as conducted by USDA in accordance with §310.25.

### **Federal Register Docket 00-022N, dated 10/7/02 (*E. coli* O157:H7 Reassessment)**

- Completion of annual reassessment of HACCP plans in accordance with 9CFR 417.4 (a) (3) effective January 26, 2004 which included review and verification of adequacy of the HACCP plans in addressing *E. coli* O157:H7.

### **Directive 6420.2 – Issued 3/31/04**

- CCP's are in place and effect for zero tolerance requirements for head meat, cheek meat and weasand meat.

### **Directive 10,010.1 Revision 3 – Issued 3/31/10**

#### **CFR Title 21 Part 589.2000**

- Prohibits the feeding of ruminant meat and bone meal to ruminant animals

#### Labeling

- USDA approval for the following label disclaimer/instructional statements are available on site at the producing est.:

#### Disposition CCP's

- All materials that are tested for *E. coli* O157:H7 that are not negative are addressed within the HACCP plans under a product disposition CCP.
- These materials are controlled and are cooked or otherwise disposed of to inedible.



## National Beef

- Records reflect appropriate disposition of affected material.

### Other FSIS Regulations/Notices

- **FSIS Notice 56-07**
- **FSIS Directive 6100.1 and 6100.4**
- National Beef facilities are Federally Inspected and meet and comply with all FSIS Regulations and Notices including but not limited to FSIS Notice 65-07.

### Pathogen Testing for Trim Destined for Grind (trim unpackaged in combos)

National Beef Packing Co. has implemented a prescreening test protocol for all beef trimmings that have been identified as destined for used in raw ground beef. This protocol requires that these designated trimmings be:

- Lotted (in no more than 5 combo per lot)
- Sampled (taking N=60 surface incision pieces per lot for a min. 375gm final sample)
- Tested for E. coli O157:H7 (PCR DNA testing using BioControl GDS system, this method has been validated to meet USDA Criteria  $\geq 98\%$  Sensitivity and  $\geq 90\%$  Specificity).
- Verification of lab methods are done on a routine basis at our internal Food Labs in conjunction with the American Proficiency Institute Microbial Performance Program
- All customers that have signed the testing agreement with National Beef can receive COA's on tested lots. Those COA's clearly identify a N=60 sampling and PCR testing process.
- All ground beef produced at National Beef is derived only from raw material that has gone through stringent sampling and testing as described in this letter.
- National Beef has implemented a risk based statistical process to monitor and react "High Event Periods"

### Non-Intact

National Beef Packing Co is clarifying that all product that we intend to go to a non-intact process will be tested and accompanied with a COA. For all other products (beef primals, sub primals or other muscle cuts produced at National Beef Packing Co) are to be considered as intact product and sold as intact. National Beef expects any customer who purchases vacuum packaged muscle cuts and then uses that product for other than intact production, to address that specific usage within their HACCP plan.

### Animal Welfare

National Beef is committed to following all of the requirements of the "Humane Methods of Slaughter Act 1978". We are federally inspected facilities who have constant FSIS supervision on all aspects of our process.

- National Beef QA Department conducts weekly routine, random, unannounced audits of its live animal and knocking processes. These audits are done in accordance with AMI recommendations and the McDonalds Animal Handling Audit set up by Dr. Temple Grandin. They consist of 100 animal observations per audit and evaluate the following: Stunning Efficacy, Animal Vocalization, Bleed Rail Insensibility, Electric Prod Use, and Animal Slipping and Falling. Facilities, equipment and unloading practices are also audited and monitored. We also have routine third party audits of our humane handling processes and have a routine review conducted by Dr. Temple Grandin in each of our facilities in addition to the above mentioned audit regime.
- All audit results are shared with Plant Management and it has been and continues to be our Company's policy to treat each and every animal that comes through our facility humanely.



## National Beef

- Plant Quality Assurance/HACCP personnel train all plant personnel that are involved in every critical aspect of the operation that deals with the live animal from live animal receiving through stunning at the knocking box area and bleed areas. National Beef employees are trained and must be approved by plant QA department for each of those positions on proper humane techniques of animal handling practices. The training includes a detailed class room setting training of both written and visual (pictorial) aids to clearly describe plant policies and expectations.
- Any animal that arrives at the facility that is immediately identified as a “Suspect Animal”, a FSIS Veterinarian is notified and appropriate disposition is made.
- National Beef has an active downer policy that prohibits the fabrication of any downer carcasses. A downer carcass will be considered any animal that is unable to enter or exit a trailer/truck under its own power, that does not pass USDA FSIS Ante mortem Inspection, or that is identified as a non-ambulatory animal at any time prior to the slaughter process.

### Non O157 STEC

National Beef Packing considers food safety our top goal in meeting our customers’ needs and doing our part in ensuring that we are supplying the highest quality product. NBP has reassessed our aggressive HACCP plan. In this reassessment we used internal data, along with available published scientific research and current USDA FSIS guidance and public comments to determine that our current food safety system controls that we use to address *E. Coli O157:H7* are effective in addressing the 6 STEC’s.

Consistent with USDA FSIS guidance and several recent public comments by FSIS, it is our position that it is prudent to wait on the implementation of testing until more can be learned about the prevalence of STEC’s and until additional internal assessments can be made about the test systems that is currently available and their efficacy/accuracy. National Beef will the use our effective robust N=60 trim sampling methodology for all trimmings that are destined for grinding to help ensure that we are not only adequately monitoring for and controlling *E. Coli O157:H7*, but also effectively addressing the 6 STEC’s.

In addition, NBP will continue to conduct on-going STEC testing and research to further validate our processes on the control of STEC’s. We will add STEC testing in as part of our routine Quarterly Validation of taking negatively tested trim, grinding and retesting for both *E. Coli O157:H7* and the 6 STEC’s (this is done monthly in the summer months). We believe that this action is consistent with USDA FSIS expectations.

Sincerely,

Brenden McCullough  
V.P. Technical Services  
National Beef Packing Co. LLC



January 5, 2017

Pacific Food Distributors  
12300 SE Carpenter Dr.  
Clackamas, OR 97015

To Whom It May Concern:

Pursuant to your recent request, please find enclosed the Continuing Pure Food Guaranty of National Frozen Foods Corporation. In the interest of consistency, we make the same commitment to all of our customers with respect to product purity.

If I can provide further assistance, please feel welcome to contact me.

Sincerely,

NATIONAL FROZEN FOODS CORPORATION

A handwritten signature in black ink that reads 'Amy Borgo'.

Amy Borgo  
Corporate Quality Assurance & Food Safety Manager

Enclosure (Guaranty)

cc: Tony Henderson, National Frozen Foods Corporation

**CONTINUING PURE FOOD GUARANTY**

Date: January 5, 2017

Purchaser: Pacific Food Distributors  
12300 SE Carpenter Dr.  
Clackamas, OR 97015

NATIONAL FROZEN FOODS CORPORATION, a Washington corporation, in consideration of purchases made or hereafter made from it of food products for human consumption, hereby guarantees and undertakes to the above purchaser thereof that:

1. Such food products as sold and delivered to Purchaser are and will be upon such sale or delivery neither adulterated nor misbranded within the meaning of the Federal Food, Drug and Cosmetics Act as amended, nor prohibited thereby from introduction into interstate commerce, nor do such products contain additives or pesticide residuals which are unsafe under the provisions of said Act. This undertaking is subject to the limitations of paragraph 2 below.
2. The undertakings of paragraph 1 do not apply to conditions arising from causes or events occurring after shipment or delivery by Seller such as, but not limited to, adulteration during re-manufacture, re-packaging or re-use by or for Purchaser, or damage during Purchaser's storage or transit; nor does such undertaking apply as to compliance with the Federal Food, Drug and Cosmetics Act of labels provided or designed by Purchaser.
3. Seller maintains products liability insurance against consumer injury or damage as may arise or result from Seller's fault or negligence.
4. Seller will indemnify and hold harmless the Purchaser from loss or expense arising by reason of Seller's default under paragraph 1, conditioned upon the following: Prompt notification to Seller of claimed default; tender by Seller of return to Purchaser of any stocks of affected goods then remaining in Purchaser's possession or control; tender of defense (without antecedent settlement or commitment) of consumer claim or action against Purchaser.

NATIONAL FROZEN FOODS CORPORATION



Amy Borgo

Corporate Quality Assurance & Food Safety Manager



# FISHERMAN'S PRIDE PROCESSORS, INC.

d.b.a. NEPTUNE FOODS • [www.neptunefoods.com](http://www.neptunefoods.com)

4510 S. Alameda St, Vernon, CA 90058-2011 ♦ TEL: (323) 232-8300 FAX: (323) 232-8833

January 4, 2017

To:  
ALL VALUED CUSTOMERS

Dear Valued Customer,

This letter serves as a guarantee that the seafood supplied by Neptune Foods Company to your company are produced in facility in compliance with CFR Title 21 Part 123 for Fish and Fishery Products that manufacturers follow Good Manufacturing Practice (GMP) under sub part 123.5, conduct HACCP analysis and HACCP plan under sub part 123.6 and regulation Docket Number FDA-2011 D-0287 with Guidance for Industry on Fish and Fishery Products Hazards and Controls. We maintain all documents and verification records in compliance with FDA regulation CFR Title 21 Part 123.9.

We also verify that Neptune Foods is a seafood processor is registered with FDA under the Bioterrorism Preparedness and Response Act of 2002 (Public Law 107-188). This act requires that all domestic and foreign facilities that manufacture, process, pack, or hold food for consumption in the United States.

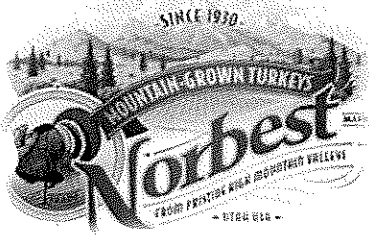
Neptune Foods Company also takes part in the development of Food Safety Modernization Acts (FSMA) to be in compliance with all the up-to-date regulations.

If you have and question or need to review any record in concern, please feel free to contact me.

Sincerely,

Eddy Tjong  
Sr. Food Safety Compliance Officer  
[edtjong@neptunefoods.com](mailto:edtjong@neptunefoods.com)





Norbest LLC  
P.O. Box 308  
350 South 300 West  
Moroni, Utah 84646

January 5, 2017

To: Whom it May Concern

Norbest, LLC is committed to food safety. We have food safety procedures and programs in both our slaughter facility in Moroni, UT (P-1049), and RTE facility in Salina, UT (P-1049A). Each of our facilities is USDA-FSIS inspected and meets all requirements under 9 CFR.

Norbest's food safety consists of Standard Operating Procedures (SOP's), Sanitation Standard Operating Procedures (SSOP's), Hazard Analysis Critical Control Points (HACCP), and validated interventions which are designed to control food safety hazards and eliminate pathogens. Our food safety practices are monitored by operational personnel, verified by Quality Assurance and USDA-FSIS personnel in each facility, before being released into commerce.

We require that all meat suppliers certify that they use a validated HACCP plan, pathogen control and testing, and chemical avoidance testing program. In addition to these requirements, any purchased meat suppliers must also follow USDA Salmonella guidelines and conduct and pass annual third party audits.

Our HACCP plans use a multiple hurdle strategy. This includes the use of antimicrobials during chiller immersion, as well as in spray cabinets, dip tanks, and spray bars during slaughter. We utilize an environmental testing program in both facilities. This includes aerobic plate counts (APC), total plate counts (TPC) (both facilities), generic E. Coli, Salmonella, Campylobacter (Moroni), and Listeria Monocytogenes (Salina). We are dedicated to using testing methods that prove indicator organisms as well as pathogens are being controlled and eliminated through our interventions. We operate a Listeria control program in our Salina facility, including but not limited to quarterly RTE product sampling and bi-monthly environmental sampling. Each month over sixty samples are collected from food contact surfaces and non-food contact surfaces and sent to outside labs for testing.

GMP Food Safety audits are performed annually by a third party to confirm that our food safety system is acceptable. Our most recent food safety audits in were in June (Salina) and December (Moroni). Moroni successfully passed a BRC audit and Salina successfully passed a GMP audit with 99%. Our process also includes a Food Defense plan and Recall plan, which insures that proper traceability and safety of products is possible.

All poultry harvested at the Moroni facilities located in the United States (US) are born, raised and harvested in the US only.

You are welcome to contact us at any time. We trust this information is useful to you and we look forward to continuing to serve you as a customer.

Sincerely,

Mike Freeman

Food Safety and Quality Assurance Director



NORPAC FOODS INC

3225 25<sup>th</sup> St. SE  
Salem, OR 97302-1133  
PO Box 14444  
Salem, OR 97309-5012  
503-480-2100

### PURE FOOD GUARANTY

NORPAC Foods, Inc., ("Seller"), in consideration of the purchase by Pacific Food Distributors ("Buyer") of articles of processed food products ("Goods") from Seller, hereby agrees with Buyer as follows:

1. Subject to the terms of this Guaranty, and as of the date of delivery, the Goods:
  - a. are not adulterated or misbranded within the meaning of the Federal Food Drug and Cosmetic Act, as amended, the Federal Fair Packaging and Labeling Act, and applicable state or local food and drug laws, the adulteration and misbranding provisions of which are identical with or substantially the same as those found in the Federal Act; and,
  - b. are in compliance (consistent with prevailing industry manufacturing practices) with federal, state, and local laws, including, but not limited to, the Fair Labor Standards Act and the Consumer Product Safety Act.
2. Seller will defend, indemnify and hold the Buyer harmless from any claims and causes of action which may hereafter be made against Buyer for an injury which is alleged to have been caused by the consumption or use of the Goods, if such injury was caused by Seller's or its agents' acts or omissions in the manufacture or sale of the Goods. This indemnity does not apply to claims or actions which it is established have resulted from Buyer's negligence, causes beyond Seller's control or as to which no indemnity is provided under this Guaranty.
3. Seller will defend, indemnify, and hold Buyer harmless from and against any actions or proceedings brought by any lawful governmental authority against the Goods or the Buyer for any alleged adulteration or misbranding of the Goods for which Seller has accepted responsibility in this Guaranty.
4. Seller does not guaranty against the Goods becoming adulterated or misbranded after delivery to Buyer due to causes beyond Seller's control.
5. In those instances where Goods are shipped under Buyer's label, Seller's misbranding responsibility shall be limited to that resulting from failure of the Goods to conform to the label furnished by the Buyer; however, Buyer, not Seller, shall be responsible for misbranding and for any re-labeling costs and expenses resulting from Buyer having provided Seller with defective or erroneous labels.
6. Seller's Guaranty shall be operative only if Seller receives from Buyer reasonable and timely notice and the opportunity to handle and to defend any claim or proceeding relating to the Goods. Seller's Guaranty is subject to the condition that the entire handling of any claim or action is left to Seller and that Buyer cooperates in the disposition of such and does not in any way interfere with the investigation, litigation or settlement of the claim. Any direct settlements

by Buyer or its insurer will not be subject to this indemnity. Seller's agreement to indemnify, is subject to the Goods having been purchased through normal channels of distribution, to the Goods not having been damaged after leaving Seller's control, to Buyer not being responsible for the alleged injury, and to Buyer having not failed to notify Seller as soon as practicable of any claim or action.

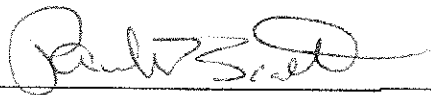
7. Seller is a member of the American Frozen Food Institute (AFFI), and has broad form vendors endorsement liability insurance. Seller's insurer will adjust any claims arising out of this indemnity for which Seller has assumed responsibility.

8. Seller and Buyer agree that the Uniform Electronic Transactions Act (ORS Chapter 84) shall apply to the transactions between them.

9. This Guaranty shall continue in effect until such time as it is revoked by Seller in writing.

**Buyer: Pacific Food Distributors**

NORPAC Foods, Inc.  
3225 25<sup>th</sup> St. SE  
Salem, OR 97302-1133

By   
Title: Vice President, Operations  
Date: January 6, 2017



January 1, 2017

### **PRODUCT GUARANTEE**

This hereby certifies that the articles comprising each shipment or delivery from Northwest Gourmet Food Products, Inc. are guaranteed not to be adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act or any amendment thereunto including the Food Additives Amendment of 1958 or any substantially similar state or municipal law. Furthermore, the articles comprising each shipment or delivery do not bear or contain any food additive, pesticide or other substance which is unsafe within the meaning of the Federal Food, Drug and Cosmetic Act and are within the provisions of Sections 404 and 405 of the Act and may be introduced into interstate commerce. All products are also manufactured in compliance with regulatory and legislative labeling requirements applicable to their intended country of destination.

We also guarantee to supply products consistently produced at the highest standard through the use of HACCP and GMPs. Additionally, we are compliant with the Public Health Security and Bioterrorism Preparedness and Response Act of 2002, are registered with the FDA as required under 21CFR 1.225 through 1.243.

Northwest Gourmet Food Products, Inc. will indemnify our buyers and hold them harmless from and against any and all claims, demands, damages, liability proceedings or actions, which may arise out of a violation of this guarantee made herein.

Sincerely,

***Paul Gilroy***

Paul Gilroy  
President

OLSON MEAT COMPANY  
7305 CUTLER AVE.  
ORLAND, CA 95963  
JAN 6, 2017

TO: WHOM IT MAY CONCERN

RE: OLSON MEAT COMPANY / QUALITY ASSURANCE

At Olson Meat Co., we have a food safety program that consists of three separate programs: Standard Sanitation Operating Procedures (SSOP), Good Manufacturing Practices (GMP) and Hazard Analysis Critical Control Points (HACCP). The daily application of these programs assures our customers that we continually produce quality products.

Under no circumstances will we knowingly ship product to you that we may suspect has a potential biological, chemical, and/or physical hazard to consumers. If a possible hazard is of concern and it is determined that it may cause physical, biological, or chemical harm that may deter the consumption of the product we will notify you and take appropriate action to alleviate the likelihood of use.

All products are packaged and packed in suitable materials, which will withstand the stresses and conditions associated with normal and intended transit and storage.

Olson Meat Co. has been and will continue to be reviewed by the USDA, which monitors our compliance with the current regulations of the USDA-FSIS Pathogen Reduction, HACCP System Final Rule.

I hope this information will be helpful to you.

Sincerely,

Steven N. Olson  
HACCP Coordinator  
Olson Meat Co.

OLSON MEAT COMPANY  
7305 CUTLER AVE.  
ORLAND, CA 95963  
JAN 6, 2017

TO: WHOM IT MAY CONCERN

RE: OLSON MEAT COMPANY / QUALITY ASSURANCE

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I hope this information will be helpful to you.

Sincerely,

Steven N. Olson  
HACCP Coordinator  
Olson Meat Co.



***Painted Hills Natural Beef, Inc.***

600 Stone Cabin Ct. • PO Box 245

Fossil, Oregon • 97830

Phone 877-306-8247

Fax 866-277-6303

January 4, 2017

To our valued customer,

Painted Hills Natural Beef has their live animals co-packed with different packers under differing programs. Attached are the respective Letters of Guarantee for each of these relationships.

Tyson Fresh Meats, Pasco, WA, Est. 9268 (Painted Hills Natural Beef, Choice)

Kalapooia Valley Grass Fed Processing, Brownsville, OR, Est. 45218M (Painted Hills Grass Fed Beef)

Dayton Natural Meats, Dayton, OR, Est. 9230 (Painted Hills Grass Fed Beef)

If you need any further assistance please feel free to reach out to me.

Thank You

A handwritten signature in black ink that reads "Will Homer".

Will Homer

Chief Operating Officer

# **Papercutters**

6023 BANDINI BLVD., COMMERCE CA 90040

PHONE (323)888-1330 FAX (323)724-2129

January, 2017

## Letter of Guarantee

The undersigned states that the merchandise comprising each shipment and delivery is not adulterated or misbranded. It is within the meaning and meets the provisions of section 404 or 505 or the Federal Food, Drug and Cosmetic Act.

It complies with the Federal Food, Drug, Cosmetic Act, and all applicable food additive regulations in accordance with 9 CFR parts 301,317, and 281, that appeared in the Federal Registry January 19, 1994.

All items sold to you have letters on file from the manufacturers and can be emailed upon request.

Sincerely,

Beth Feinstein-Thurber  
Vice President





One Pasta Place, Great Falls, MT. 59401

January 24, 2017

### LETTER OF CONTINUING GUARANTEE

The undersigned, PASTA MONTANA, hereby guarantees that no product hereafter shipped or delivered by PASTA MONTANA is, when shipped or delivered by the undersigned, adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act as amended, to the extent said Act is then effective and applicable, or an article which may not, under the provisions of Sections 404, 505 or 512 of said Act, be then introduced into interstate or intrastate commerce.

The undersigned further guarantees that the product comprising each shipment or delivery to our customers will not bear or contain any food additives, as of the date of such shipment or delivery, which is unsafe within the meaning of the Federal Food, Drug and Cosmetic Act, thereof.

A handwritten signature in cursive script that reads "Shawna Derr".

**Shawna Derr**

Quality Assurance Manager

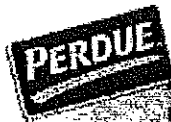
Pasta Montana

Great Falls, MT 59401

Phone: 406-771-2235 | Fax: 406-761-1403

[shawnad@pastamontana.com](mailto:shawnad@pastamontana.com)





A Family Commitment to Quality Since 1920™

**PRODUCT GUARANTEE AND INDEMNIFICATION AGREEMENT**

We (the undersigned) guarantee to you (the above named corporation) that any articles comprising any shipment or other delivery hereinafter made by us to you or any of your affiliates, as of the date of such shipment or delivery and insofar as applicable, shall not be adulterated or misbranded within the meaning of the Federal Food, Drug & Cosmetic Act, and shall not be an article which may not, under the provisions of Section 404 and 505, be introduced into Interstate Commerce. Additionally, said articles shall conform to all applicable Consumer Product Safety Standards, bans and rules issued under the Federal Consumer Product Safety Act (the "Act") and the Federal Hazardous Substances Act ("FHSA") and shall not be an article which is a banned hazardous product under the Act, or a banned hazardous substance under FHSA. In addition and insofar as applicable, said articles have been inspected by the United States Department of Agriculture and shall not be adulterated or misbranded within the meaning of the Poultry Products Inspection Act and all of its amendments, the Federal Meat Inspection Act ("FMIA") with all of its amendments, and shall not be an article which may not, under the provisions of Part 302 or 325 of FMIA, be introduced into Interstate Commerce. We further guarantee that any said articles shall comply with all other federal laws, rules and regulations of all political subdivisions of the United States of America, including HACCP and with the laws, rules and regulations of the respective states and their respective political subdivisions whether now or hereinafter acted. All guarantees made herein are subject to the fact that we do not guarantee against such goods becoming adulterated or misbranded within the meaning of any Act by reason of causes beyond our control.

We agree that if any articles now or hereinafter shipped by us are found to violate any of the above indicated laws, rules and regulations, or are otherwise rendered unmarketable by any authorities administering same, we shall accept return of the product, if said product shall not have been seized or condemned by the governmental authority, and shall refund to you the cost thereof as billed to you together with any reasonable and necessary transportation charge incurred in said return. If any such article shall have been seized by governmental authority, we shall refund to you the cost thereof as billed to you but will be entitled to defend, in our own name, and at our own expense, any such seizure, and to obtain possession of such articles in the event that we are successful in such defense.

We further agree that if any claim shall be made against you alleging any trademark, copyright, patent or any other license infringement or injury and/or damage from the use or purchase of any article shipped by us, we shall indemnify, defend, and hold you harmless of and from any and all liability arising by virtue of such claim, including costs, expenses and attorneys' fees, provided that the injury or damage is not due to the negligence or misconduct of you, your successors, agents, employees or other third parties, and that you shall give us prompt notice of such claim. We agree that upon said notification, we shall assume your defense with counsel acceptable to us.

We will send a Certificate of Insurance with respect to our Products Liability Insurance, which provides a Broad Form Vendor's Endorsement. This Agreement shall constitute a continuing guarantee of the matters above stated which shall be subject to termination by written notice.

For: Perdue Foods LLC

By: Bruce Stewart-Brown, DVM  
(Authorized signature) 2017

Russell J. [Signature] 2017



Simply Better Packaging

January 4, 2017

Dear Valued Customer:

Placon Corporation certifies that the food materials produced in our manufacturing facilities are in full compliance with the Food and Drug Administration regulations as stated in CFR 21 of the Federal Register.

Resins procured for the production of our food packaging have been certified to meet FDA requirements, with letters of guarantee from our suppliers on file at our corporate office.

Placon's manufacturing facilities are ISO9001 and ISO14001 certified. We are proud to operate under current Good Manufacturing Practices (cGMP) requirements and hold certification from the American Institute of Bakers (AIB).

Thank you for your support of Placon Corporation. Please contact me at (800) 541-1535 should you have any questions concerning our products or manufacturing facilities.

Sincerely,

A handwritten signature in black ink, appearing to read "Dave Coyle".

Dave Coyle  
Director of Quality



Simply Better Packaging

January 4, 2017

Dear Valued Customer:

Placon Corporation certifies that the food packaging materials produced in our manufacturing facilities are in full compliance with the Food and Drug Administration regulations as stated in CFR 21 of the Federal Register.

Resins procured for the production of our food packaging have been certified to meet FDA requirements, with letters of guarantee from our suppliers on file at our corporate office. Additionally, our injection molded food containers are microwavable.

Placon's manufacturing facility in West Springfield, Massachusetts proudly operates under current Good Manufacturing Practices (cGMP) requirements and is certified to SQF Level II. Our facility is also audited by a third party auditor and we are certified as such on the Interstate Milk Shippers website listing identified as MA14.

Thank you for your support of Placon Corporation and specifically of Placon Injection Molding, formally known as Plastic Packaging Corporation. Please contact me at (800) 541-1535 should you have any questions concerning our products or manufacturing facilities.

Sincerely,

A handwritten signature in black ink, appearing to read "Dave Coyle".

Dave Coyle, Director of Quality



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6500 Casitas Pass Road, Ventura, CA 93001  
p: 805-684-6494 f: 805-684-2767  
info@occert.com  
www.organiccertifiers.com

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**CERTIFICATE**  
According to  
**NATIONAL ORGANIC PROGRAM**

Issued to:

**PITMAN FARMS - HANDLING**  
**1489 K STREET, SANGER, CALIFORNIA, 93657**  
**UNITED STATES**

Certified to the USDA organic regulations 7CFR Part 205.

*Certification continues in effect until surrendered by the organic operation or suspended or revoked by Organic Certifiers, the State organic program's governing State official, or the AMS Administrator*



**Organic Production Category: Handling**

**Product(s): See Attached List**

**Site(s): 1489 K Street, Sanger, California, 93657**

**Certificate Number: 17-0069**

**Initial Effective Date: 12/20/2007**

**Anniversary Date: 01/01/2018**

**Issued Date: 01/10/2017**

*Susan D. Siple*  
**Authorized by: Susan D. Siple, Executive Director**



January 12, 2015

## Regulatory Compliance Statement

To Our Valued Customer:

### TPCH, RoHS, CPSIA, Toy Safety

Placon Corporation certifies that EcoStar® Polyester (PET & other co-polyesters ) as well as purchased materials such as, HIPS polystyrene and PP products comply with RoHS EU Directive (2002/95/EC and 2002/95/EC revision 2.0, 2005/84/EC, ASTM F963, 16CFR 1303, the Consumer product Safety Improvement Act of 2008 (CPSIA) heavy metals and phthalates limits, the most recent package requirements for heavy metals of the Toxic Packaging Clearing House (TPCH, formerly CONEG) legislation and the latest June 30, 2000 requirements of the European Packaging Directive EU 94/62 EC and the California Toxics in Packaging Prevention Act; namely lead, mercury, cadmium and hexavalent chromium have not been intentionally introduced into the manufacture of our products and the total quantity of these metals will not exceed 100 parts per million by weight. Heavy metals are not used in the manufacture of Placon thermoformed product or EcoStar® sheet products; and they are not intentionally added during our processing.

Placon EcoStar® polyester materials including purchased roll stock materials do not contain any Ozone depleting substances including those listed in the 1990 Clean Air Act Amendments (no class I CFC's, halons, or Class II HCFC's) and the Montreal Protocol for Ozone Depleting Substances.

No HAP's (Hazardous air pollutants) or VOC's (Volatile Organic) materials are used in the manufacture of Placon EcoStar® (PET & other co-polyesters), or used in the manufacture of thermoformed packaging made from purchased materials.

### Phthalates

Placon Corporation certifies that we do not use or purchase materials know to contain BPA (Bisphenol A) or Phthalates in our EcoStar® Polyester (PET & other co-polyesters) products as well as other purchased roll stock materials used in the thermoforming of packaging.

No di-(2-ethylhexyl) phthalate (DEHP), dibutyl phthalate (DBP), benzyl butyl phthalate (BBP), diisononyl phthalate (DINP), diisodecyl phthalate (DIDP), or di-n-octyl phthalate (DnOP), or di-ethylhexyl adipate or any other phthalate or adipate additives are used in the manufacture of Placon EcoStar® polyester (PET & other co-polyesters ), or other purchased materials used in products supplied to your company.

No antimony, arsenic, barium, selenium, asbestos, allergens, azo colorants and azodyes, fluoride (2002/61/EC compliant), (BPA (bisphenol A), dimethyl fumarate, alkyl phenols (octyl and nonyl), glycol ethers, barium, benzene, methyl bromide, brominated compounds, BTHC (butyryltriethylcitrate), short chain chlorinated paraffins, chlorine bleach, dibutyl hydrogen borate (DBB), Grinsted Soft-N- safe (Danisco) (fully acetylated monoglyceride based on hydrogenated castor oil), hexabromocyclododecane (HBCDD), titanium acetate, hexachlorobenzene (HCB), hexachloroethane, Hexamol DINCH (1,2-

cyclohexane dicarboxylic acid, di-isononyl ester), melamine, isopropyl thioxanthone, BHT, BHA, natural rubber latex or dry rubber latex, 21CFR Part 189 Pesticides, Insecticides, Rodenticides, fungicides, alkyl phenol ethoxylates (octyl and nonyl), or butyl benzyl phthalates, polycyclic aromatic hydrocarbons (PAH), PFOS (perfluorooctane sulfonate) or PFOA (perfluoro-octanoic acid) (complies with 2006/122/ECC.), radioactive substances, bis (tributyl tin) oxide (CAS No. 56-35-9), TOTM [tri-(2-ethylhexyl)trimellitate], trichlorobenzene, Zonyl or other fluorinated telomer-based compounds, additives or coatings are used in the manufacture of Placon EcoStar<sup>®</sup> polyester (PET & other co-polyesters), or other purchased materials used in products supplied to your company.

#### **Conflict Minerals**

None of the "Conflict Minerals" as outlined in the Wall Street Reform and Consumer Production Act are used in the manufacture of Placon EcoStar<sup>®</sup> (PET & other co-polyesters) roll stock, or any of the purchased materials used within our thermoformed packaging.

#### **Proposition 65**

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires that companies provide a clear and reasonable consumer product, workplace, or environmental warning for significant exposures to chemicals known to the State of California to cause cancer or reproductive toxicity. None of these Proposition 65 chemicals are used in the manufacture of Placon EcoStar<sup>®</sup> (PET & other co-polyesters), or any of the purchased materials used within our thermoformed packaging.

#### **TSE/BSE**

Placon EcoStar<sup>®</sup> Polyester (PET & other co-polyesters), and other materials purchased for use in thermoform products are produced free of animal derived or tallow derivatives (glycerin, fatty acids and fatty acid esters).

#### **REACH**

Concerning the EU European Union's REACH legislation 1907/2006 (Registration, Evaluation, and Authorization of Chemicals), all Placon EcoStar<sup>®</sup> Polyester Materials (PET & other co-polyesters) and purchased sheet products such as polyester, PVC, HIPS and PP are "articles" and all comply with the REACH legislation including compliance with Annex XIV, Annex XV, and Annex XVII substances (SVHC) content, REACH Group 1 & 2 SVHC's and proposed SVHC's released through June 20, 2013. Therefore all Placon EcoStar<sup>®</sup> polyester materials as well as our purchased materials such as PVC, HIPS, PP and other sheet products are free to be imported into Europe without registration.

Placon's EcoStar<sup>®</sup> polyester (PET & other co-polyesters) materials containing post consumer content cannot be certified to the above because the recycle content may not be completely traceable, however we have no reason to believe that these materials would not comply with all of the regulations. Placon does not intentionally add any of the chemicals of concern into our EcoStar<sup>®</sup> materials or purchased materials that we use for packaging.

All Placon Corporation and EcoStar<sup>®</sup> products are produced using CGMP Good Manufacturing Practices and are considered to be non-toxic and non-hazardous.

Sincerely,



David D. Coyle  
Director Quality  
Placon Corporation  
608-275-7217  
dcoyle@placon.com

# AIB

INTERNATIONAL

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Announced \_\_\_\_\_  
**905/1000**  
Placon Corp.

## Madison, Wisconsin

was inspected by a qualified AIB International Inspector on

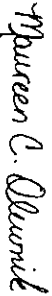
**September 19 - 20, 2013**

under the requirements of the AIB International  
Consolidated Standards for Food Contact Packaging Manufacturing Facilities.

  
Chairman of the Board

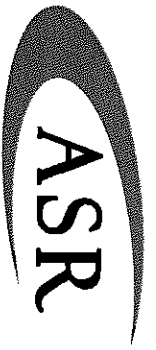
  
President and CEO



  
S.V.P., Audit/Technical Services

  
Head, Audit Services





American Systems  
**REGISTRAR**  
 5281 Clyde Park Ave. SW, Suite 1  
 Wyoming, MI 49509 USA  
 www.asrworldwide.com  
 616-942-6273



American Systems Registrar, LLC, a provider of third-party system registration and accredited by the ANSI-ASQ National Accreditation Board attests that:

# PLACON CORPORATION

**6096 MCKEE ROAD      6124 MCKEE ROAD      505 STOKELY ROAD**  
**MADISON, WI 53719      MADISON, WI 53719      DEFOREST, WI 53532**

with a scope of:

**THE MANAGEMENT OF BUSINESS SYSTEMS FOR THE DESIGN, DEVELOPMENT AND MANUFACTURE OF PACKAGING AND COMPONENTS FOR THE RETAIL, FOOD AND MEDICAL MARKETS. OUR PROCESSES INCLUDE SHEET EXTRUSION, THERMOFORMING, DRY OFFSET PRINTING AND LABELING ON PLASTIC PACKAGING, PROCESSING RECYCLED PLASTICS, CONTRACT MANUFACTURING AND ASSEMBLY OF PRODUCTS AND COMPONENTS.**

has established a quality management system that is in conformance with the International Quality System Standard

**ISO 9001:2008**

ASR Certificate Number: **5746**  
 Date of Certification: **August 7, 2014**  
 Date of Certification Expiration: **July 15, 2016**  
 Date of Initial Registration: **October 28, 2004**  
 Revision:  
 Re-issue Date:

  
 \_\_\_\_\_  
 President

# CERTIFICATE OF REGISTRATION



Simply Better Packaging

January 4, 2017

## Regulatory Compliance Statement

To Our Valued Customer:

This Regulatory Compliance Statement applies to all Placon Affiliate companies. The term "Affiliate" shall mean any person or entity which is owned, controlled or managed by a party, in whole or in part, or which share common shareholders, managers, employees, equipment or facilities, regardless of ownership or control. This statement includes all products made by Placon Affiliate Companies which consists of EcoStar® Polyester & Copolyester products, Thermoformed products, Injection Molded products, BargerGard® or Tyvek® products.

### **TPCH, RoHS, CPSIA, Toy Safety**

Placon Corporation complies with RoHS EU Directive 2002/95/EC and 2002/95/EC revision 2.0, 2005/84/EC), RoHS2 EU Directive 2011/65/EU and revision 2015/863 of the European Parliament and of the Council of 8 June 2011, ASTM F963, 16CFR 1303, the Consumer product Safety Improvement Act of 2008 (CPSIA) heavy metals and phthalates limits, the most recent package requirements for heavy metals of the Toxic Packaging Clearing House (TPCH, formerly CONEG) legislation and the latest June 30, 2000 requirements of the European Packaging Directive EU 94/62 EC and the California Toxics in Packaging Prevention Act; namely lead, mercury, cadmium and hexavalent chromium have not been intentionally introduced into the manufacture or processing of our products.

Placon products do not contain any Ozone depleting substances including those listed in the 1990 Clean Air Act Amendments (no class I CFC's, halons, or Class II HCFC's) and the Montreal Protocol for Ozone Depleting Substances.

No HAP's (Hazardous air pollutants) or VOC's (Volatile Organic) materials are used in the manufacture of Placon products.

### **Phthalates**

Placon Corporation certifies that we do not use or purchase materials know to contain BPA (Bisphenol A) or Phthalates in our products or in other purchased materials used in our manufacturing process.

No di-(2-ethylhexyl) phthalate (DEHP), dibutyl phthalate (DBP), benzyl butyl phthalate (BBP), di-isononyl phthalate (DINP), di-isodecyl phthalate (DIDP), or di-n-octyl phthalate (DnOP), or di-ethylhexyl adipate or any other phthalate or adipate additives are used in the manufacture of Placon products supplied to your company.

No antimony, arsenic, barium, selenium, asbestos, allergens, azo colorants and azodyes, fluoride (2002/61/EC compliant), (BPA (bisphenol A), dimethyl fumarate, alkyl phenols (octyl and nonyl), glycol ethers, barium, benzene, methyl bromide, brominated compounds, BTHC (butyryltrihexylcitrate), short chain chlorinated paraffins, chlorine bleach, dibutyl hydrogen borate (DBB), Grinsted Soft-N- safe (Danisco) (fully acetylated monoglyceride based on hydrogenated castor oil), hexabromocyclododecane (HBCDD), titanium acetate, hexachlorobenzene (HCB), hexachloroethane, Hexamol DINCH (1,2-cyclohexane dicarboxylic acid, di-isononyl ester), melamine, isopropyl thixanthone, BHT, BHA, natural rubber latex or dry rubber latex, 21CFR Part 189

Pesticides, Insecticides, Rodenticides, fungicides, alkyl phenol ethoxylates (octyl and nonyl), or butyl benzyl phthalates, polycyclic aromatic hydrocarbons (PAH), PFOS (perfluorooctane sulfonate) or PFOA (perfluoro-octanoic acid) (complies with 2006/122/ECC.), radioactive substances, bis (tributyl tin) oxide (CAS No. 56-35-9), TOTM [tri-(2-ethylhexyl) trimellitate], trichlorobenzene, Zonyl or other fluorinated telomer-based compounds, additives or coatings are used in the manufacture of Placon products supplied to your company.

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#### **TSE/BSE**

Placon products and other materials purchased are produced free of animal derived or tallow derivatives (glycerin, fatty acids and fatty acid esters).

#### **REACH**

Concerning the EU European Union's REACH legislation 1907/2006 (Registration, Evaluation, and Authorization of Chemicals), all Placon products are "articles" and all comply with the REACH legislation including compliance with Annex XIV, Annex XV, and Annex XVII substances (SVHC) content, REACH Group 1 & 2 SVHC's and proposed SVHC's released through December 17, 2015. Therefore all Placon products are free to be imported into Europe without registration.

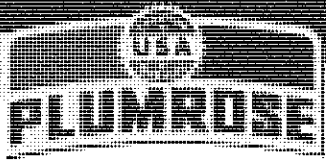
Placon's EcoStar<sup>®</sup> polyester (PET & other co-polyesters) materials containing post consumer content cannot be certified to the above because the recycle content may not be completely traceable, however we have no reason to believe that these materials would not comply with all of the regulations. Placon does not intentionally add any of the chemicals of concern into our EcoStar<sup>®</sup> materials or purchased materials that we use for packaging.

All Placon Corporation products are produced using cGMP Good Manufacturing Practices and are considered to be non-toxic and non-hazardous.

Sincerely,



David D. Coyle  
Director Quality  
608-275-7217  
dcoyle@placon.com



## Letter of Guarantee

January 3, 2017

To our valued customer:

Products manufactured at official Plumrose USA, Inc. establishments are produced under a valid Hazard Analysis Critical Control Point (HACCP) plan. Products meet all Critical Control Point (CCP) limits and other regulatory requirements per FSIS-USDA guidelines prior to shipment. Each establishment has robust Quality Assurance and Good Manufacturing Program (GMP) systems which are monitored and verified on a daily basis. The establishments do not add any substances to the products other than those declared on the label. All chemicals used in product contact areas are food grade. All chemicals are used and handled according to each facility's Standard Operating Procedure (SOP) in accordance to the substance specification and approval.

Please let me know if you have any questions or require additional information.

A handwritten signature in black ink, appearing to read "L. Rice".

Lee Ann Rice  
Director of Quality Assurance/Food Safety  
Plumrose USA, Inc.  
(732)624-4040 x-8848  
lrice@plumroseusa.com

**PLUMROSE USA, INC.**



CORPORATE | 1901 Butterfield Road, Suite 305 | Downers Grove, IL 60515 | TOLL FREE 1-800-526-4909 | TEL 732-624-4040  
[www.plumroseusa.com](http://www.plumroseusa.com)

*Quality, Service & Innovation for Over 75 Years*