



January 15, 2018

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

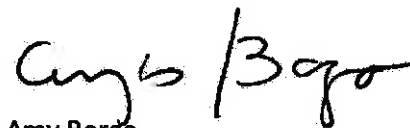
Date: January 15, 2018

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



NEBRASKA BEEF, LTD.

4501 S. 36th Street
Omaha, NE 68107
(402) 733-1711

January 9, 2018

HACCP Food Safety Letter of Guaranty

Dear Valued Customer:

Nebraska Beef hereby states that each and every edible article contained in and comprising each shipment, is guaranteed at the time and place of such shipment, to be not adulterated or misbranded within the meaning of the U.S. Federal Meat Inspection Act and the U.S. Federal Food, Drug and Cosmetic Act. The programs and initiatives implemented and maintained within our Food safety system are as follows;

- Nebraska Beef is a USDA inspected establishment (EST# 19336) and is eligible to export to over 13 countries including both Canada and Mexico.
- The HACCP process descriptions utilized at NB are “Beef Slaughter” and “Raw—Not Ground.” Both HACCP plans have been validated by in-plant scientific studies with on-going verification procedures conducted daily. These HACCP plans are maintained on file within our establishment and are available for in-plant customer review upon request and visitation.
- Nebraska Beef utilizes a total of eight (8) antimicrobial intervention cabinets from hide off carcasses, through the finishing of whole muscle and beef trim fabrication. Each intervention treatment is validated to reduce *E. coli* O157:H7, Non O157 STEC, and *Salmonella* to below detectable levels. Four (4) of the eight treatments are identified as critical control points (CCP) in the HACCP Plan.
- The finished products provided are single ingredient raw beef items (various cuts) packed in boxes or corrugated combos.
- Our establishment has a contingency plan that covers continuity of operations.
- No allergens are contained within the single ingredient raw beef items supplied.
- Daily Generic *E. coli* testing of carcasses per 9 CFR 310.
- Sanitation Performance Standards per 9 CFR 416. 1 through 416.6.
- Sanitation Standard Operating Procedures (SSOP) per 9 CFR 416. 11 through 416.16.
- Hazard Analysis and Critical Control Points Systems (HACCP) per 9 CFR 417.
- Routine *Salmonella* testing conducted during validation periods, and regularly by USDA, FSIS pathogen sampling protocols.

- Reassessment of HACCP system performed annually as required by 9 CFR 417.4 (a) (3), when there is an occurrence of unforeseen hazards, and in response to new USDA and/or company policies that may impact the food safety process. NOTE: USDA Policies are Regulations, Directives, Notices, memorandums, etc.
- Non-ambulatory disabled livestock (downers) are ineligible for slaughter.
- NB utilizes only captive bolt stunning equipment—no air-injected stunners are used.
- NB implements a program which ensures the proper removal, segregation, and disposal of all Specified Risk Materials (SRM) of bovine animals in accordance with 9 CFR 310.22.
- The vertebral columns of all ≥ 30 months of age cattle are removed during the fabrication process, which ensures that no bone in Beef Loin and Ribs from ≥ 30 months of age cattle enters into commerce (specifically—feather, chine, and vertebral bones).
- Product prepared using advanced meat recovery system (AMR) is properly labeled and tested daily for *E. coli* O157:H7, calcium content, and added iron per 9 CFR 318.24. NB does not harvest mechanically separated meat from the skull and vertebral column of bovine animals aged 30 months or older.
- 50/50 Beef Trimmings are produced at 50% Lean \pm 2% and is derived from cattle of domestic origin only (Product of USA). Combos are standard 46' in height with an average weight of 2,000 lbs. and boxed 50/50 trimmings are packaged in industry standard 60 lb. wax lined boxes (acceptable for product contact).
- Utilize a 2-combo lot at N=75 sampling plan for all raw beef intended for grinding under strictly enforced "Test and Hold" procedures.
- High Event Program (HEP)—based on the 5% probability table as outlined in the August 2014 FSIS compliance guidance document for Sampling of Beef Trimmings, when more than 5% of beef trim lots intended for non-intact use test presumptive positive, all trim (Intended for Non-Intact Use) produced on that day will be diverted from non-intact use and rendered a proper disposition per FSIS Directive 10,010.1. In addition, all whole muscle associated with presumptive positive trim lots will be retained and either tested for *E. coli* STEC pathogens or diverted to cooking under strict controls.
- Physical lots are defined as one day's production of like/grade product. Example: *Prime Boneless Ribeye's produced on 5/1/17—1 Lot, Choice Boneless Ribeye's produced on 5/1/17—1 Lot, Select Boneless Ribeye's produced on 5/1/17—1 Lot, etc.* However, each individually packaged primal and/or sub primal has gone through a validated intervention and has not been "commingled" before packaging. Thus, each individual package is microbiologically independent in accordance with USDA, FSIS Guidelines. Note: in the rare event that unavoidable commingling of sub-primals occurs at our establishment, we maintain a re-conditioning procedure that includes passing these cuts through a validated anti-microbial treatment and ensuring that no commingling occurs after this treatment.
- Whole muscle products packed in individually cryovac packages are not intended for conversion to non-intact products unless a COA is provided (upon customer request only). Subsequently, all Bill of Ladings are stamped with the phrase, "Our Primal and sub-primal Cuts of Beef are intended for Raw Intact Use Only."

However, if a customer makes a conscious decision to convert either the sub-primals or bench trim to non-intact items, there is an expectation that they utilize either a validated anti-microbial intervention or additional quality step in their process to address the relative pathogens of concern.

- All pathogen testing of beef trim performed by a third-party laboratory utilizing the PCR BAX method.
- All beef trim test results are daily reviewed for anomalies and used to investigate potential process control issues.
- Quarterly verification testing for *E. coli* O157:H7 on trim and variety meats.
- Utilization of organic acid (lactic) interventions on Carcasses, variety meats, trim, and whole muscle that are validated to reduce *E. coli* O157:H7, Non-O157 STEC, and *Salmonella* to below detectable levels.
- Utilization of a hot water pasteurization treatment on carcasses that is validated to reduce *E. coli* O157:H7, Non-O157 STEC, and *Salmonella* to below detectable levels.
- All products are refrigerated throughout the process in order to maintain cold chain and prevent bacterial proliferation.
- All cattle slaughtered by NB have been fed rations that do not contain prohibited meat and bone meal per 21 CFR 589.2000/2001. Our establishment maintains Livestock Owner certificates signed by every cattle supplier certifying compliance.
- Chemical Residues (antibiotics, hormones etc.)—All cattle suppliers issue a signed Livestock Owner Certificate stating that all veterinarian treatments are administered in prescribed amounts, by trained individuals, and proper withdrawal times are strictly adhered to. USDA, FSIS conducts weekly residue sampling at our facility with no violative levels found since our company opened in 1995.
- Blood collection methods are compliant with 9 CFR 310.20.
- Our facility is compliant with California Proposition 65.
- NB has developed, and daily implements a written program consistent with a systematic approach to the humane handling of all livestock. The program meets all requirements of both the AMI guidelines and the Humane Slaughter Act and is audited annually by an independent third party auditing firm. In addition, NB maintains on staff two (2) PAACO Certified auditors who are responsible for proper Animal Welfare oversight.
- NB complies with FDA/USDA/AMS food security requirements for both domestic and international sales. Compliance with the Public Health Security & Bioterrorism Preparedness & Response Act of 2002.
- Maintains a written comprehensive recall strategy that conducts traceability exercises twice a year (trace forward and trace back).
- Annual third party audits are conducted for Animal Welfare and GFSI (BRC Certified—Grade AA—Highest rating possible).
- NB slaughters only cattle of domestic origin. Pursuant to the COOL mandate outlined in 7 CFR § 65.500, all covered commodities are labeled “*Born, Raised, and Harvested in the United States.*”

- NB hiring practices meets all requirements of the California Transparency in supply Chains Act of 2010.
- Nebraska Beef fully complies with California's Proposition 65 (Safe Drinking Water and Toxic Enforcement Act) in that all single ingredient raw beef items produced by NB does not contain any chemicals listed on the Proposition 65 list of chemicals.
- NB has developed both sustainability and environmental impact policies that are strictly implemented and maintained daily.
- Emergency Contacts are as follows;

James Timmerman—CFO	Emile Randazzo—VP of Reg. Affairs/QA
Wk: 402-733-0456/Cell: 402-850-5671	Wk: 402-733-1711/Cell: 402-578-8110
jtimmerman@nbeef.com	edazzo@nbeef.com

Our mission at Nebraska Beef is a commitment to food safety and a dedication to the production of the highest quality beef that is both safe and wholesome for our customers and their consumers. As a customer of Nebraska Beef, we thank you for your interest and continued business and if there is any additional information you need, please do not hesitate to contact me.

Sincerely,

Emile Randazzo

Emile Randazzo
 VP of Regulatory Affairs
 402-733-1711
edazzo@nbeef.com



January 16, 2018

LETTER OF CONTINUING GUARANTEE

Northwest Packing (the seller) of articles of food and/or ingredients which will be incorporated into food products by our customers, guarantees that, as of the date of shipment or delivery, the article comprising each shipment or other delivery hereafter made by Seller to, or on the order of Buyer, is, on such date:

- 1) Not adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act ("FD& C Act"), as amended and regulations adopted pursuant thereto;
- 2) Not an article which may, under the provisions of Section 404 or 505 of the FD&C Act, be introduced into interstate commerce;
- 3) Not adulterated or misbranded within the meaning of or in violation of any disclosure or warning required under the pure food and drug or health, safety or environmental laws, regulations or ordinances of any state or other government authority which are applicable to such shipment or delivery;
- 4) In compliance with the Fair Packaging and Labeling Act, as amended, and regulations issued pursuant thereto, if applicable to such shipment or delivery;
- 5) In compliance with the Consumer Product Safety Act, as amended, and regulations issued pursuant thereto, if applicable to such shipment or delivery;
- 6) In compliance with California's Safe Drinking Water and Toxic Enforcement Act of 1986, as amended (sometimes referred to as Proposition 65), and specifically, to the best of Seller's knowledge, either (a) contains none of the chemicals on the "Governor's list" of known chemicals causing cancer or reproductive toxicity, or (b) if the product contains one or more of the chemicals on the "Governor's list," the quantity contained is in compliance with Federal and State standards for those chemicals and poses no significant risk as described in California's Health & Safety Code, Section 25249.10; and
- 7) In compliance with all other Federal laws and regulations applicable to such shipment or delivery and with all laws, regulations, or ordinances of any state or other entity which are applicable to such shipment or delivery.

The foregoing is a continuing guarantee, and will remain in force until terminated by at least 10 business days' notice given in writing by Northwest Packing or an authorized agent of Northwest Packing.

Erich Blancaflor
Quality Manager
Northwest Packing, a division of NJFC
erichb@njfco.com



NORPAC FOODS INC.

3225 25th 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

NORPAC FOODS INC.

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 25th St. SE
Salem, OR 97302-1133



Vice President, Operations
Date: January 15, 2018

NORPAC FOODS INC.

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 25th St. SE
Salem, OR 97302-1133



Vice President, Operations
Date: January 15, 2018



January 1, 2018

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



OK Foods, Inc.
P.O. Box 1787
Fort Smith, AR 72902

1.800.635.9441

www.okfoods.com
www.tenderbird.com

January 3, 2018

To Whom It May Concern:

This letter is to certify that all products, packaging and ingredients produced by OK Foods (P-165S; P-165; P-165M; P165H and P-7092/1166) are processed and packed under the guidelines set aside by the United States Department of Agriculture Food Safety and Inspection Service. In addition, all products are guaranteed to be in compliance with the Code of Federal Regulations CFR-9 381.91 and in compliance with the Federal Food, Drug and Cosmetic Act. All plants operated by O.K. Foods, Inc. are approved for the export of products to Canada, Russia and Mexico.

OK Foods operates under a USDA approved HACCP Plan with CCP's identified, Good Manufacturing Practices Programs and an SSOP Program on a continuous basis.

OK Foods is in full compliance with the USDA Pathogen Reduction – Final Rule; Including E-coli Biotype 1; Salmonella Testing; and Water Retention Protocols. In addition, we possess current information for all of these tests. Peroxyacetic Acid is used for the main intervention program for Salmonella.

OK Foods test each flock for Avian Influenza in accordance with approved testing procedures as outlined by the National Chicken Council. OK Foods AI testing program exceeds the number of birds tested per flock (59 birds per each flock) as required by the NPIP. OK Foods also reports AI testing results to NCC. NCC requires that each flock is tested 14 days prior to slaughter. All flocks are tested and cleared for AI before they are moved from the farm. No flocks are vaccinated against Notifiable (H5 and H7) subtypes of Avian Influenza (NAI) as defined by the World Organization for Animal Health. We ensure that all slaughtered poultry flocks used have been tested negative for H5N1 according to National Chicken Council guidelines.

OK Foods, Inc. is in compliance with Salmonella performance standards set forth in the 9 CFR regulations and we are a Category 1 classification.

All products, packaging and ingredient conform to the specification as agreed on for each product. All products are not an article which may not under the provision of Section 404 or 405 of said Act be introduced into interstate commerce.

If you have any further questions, please let us know.

Sincerely,

Melissa Harris
Director of Quality Assurance
Phone: 479-494-6381



**HOLD HARMLESS AGREEMENT
AND
GUARANTY/WARRANTY OF PRODUCT**

Pacific Food Distributors
12300 Se Carpenter Drive
Clackamas, OR 97015

The undersigned person or entity ("Seller"), for value received, hereby represents and agrees as follows:

1. The articles contained in any shipment or delivery made by Seller, its subsidiaries or divisions (a "Product") made to or on the order of Pacific Food Distributors, its subsidiaries, affiliates or divisions (collectively referred to as "Buyer") is hereby guaranteed, as of the date of such shipment or delivery, (a) to not be adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act (the "Act"), (b) to not be an article which cannot be introduced into interstate commerce under the provisions of Sections 404 and 505 of the Act, and (c) to be in compliance with all applicable federal, state and local laws.

2. Seller agrees to defend, indemnify and hold harmless Buyer and its employees, officers, directors and customers (individually, an "indemnities") from all actions, suits, claims and proceedings ("Claims"), and any judgments, damages, fines, costs and expenses (including reasonable attorneys' fees) resulting therefrom:

a. brought or commenced by federal, state or local governmental authorities against any indemnity alleging that any Product sold by Seller to or on the order of Buyer did not, as of the date of delivery, meet the guaranty set forth in Paragraph 1:

b. brought or commenced by any person or entity against any Indemnity for the recovery of damages for the injury, illness and/or death of any person or damage to property arising out of or alleged to have arisen out of (a) the delivery, sale, resale, labeling, use or consumption of any Product, or (b) the negligent acts or omissions of Seller, provided, however, that Seller's indemnification obligations hereunder shall not apply to the extent that Claims are caused by the negligence of Buyer.

Indemnities shall notify Seller promptly of the service of process or the receipt of actual notice of any claim.

3. Seller agrees to maintain in effect Insurance coverage with reputable insurance companies covering workers' compensation and employers' liability, automobile

liability, commercial general liability, including product liability and excess liability, all with such limits as are sufficient in Buyer's reasonable judgment, to protect Seller and Buyer from the liabilities insured against by such coverages. Seller's insurance described herein shall be primary. Seller shall furnish a certificate evidencing the obligation of its insurance carriers not to cancel or materially amend such policies without thirty (30) days prior written notice to Buyer. In addition, Buyer shall be named as an additional insured using Form CG 20 26-Designated Person or Organization Endorsement with respect to the commercial general liability policy including products liability. Automobile liability and excess/umbrella liability coverages will also name Buyer as an additional insured. All policies shall provide waivers of subrogation in favor of Buyer.

4. This Guaranty and Agreement is continuing and shall be in full force and effect and shall be binding upon Seller with respect to each and every Product shipped or delivered to buyer by the Seller before the receipt of the Buyer of written notice of revocation thereof.

Dated this 29th day of January, 2018.

Pacific Coast Producers

Barbara Lyons

Signature of Authorized Official

631 N. Cluff Avenue

Lodi, CA 95241

Papercutters

6023 BANDINI BLVD., COMMERCE CA 90040

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

January, 2018

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 15, 2018

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, appearing to read "Shawna Derr".

Shawna Derr
Quality Assurance Manager
Pasta Montana
Great Falls, MT 59401
Phone: 406-771-2235 | Fax: 406-761-1403
shawnad@pastamontana.com





A Family Commitment to Quality Since 1920™

2018

PRODUCT GUARANTEE AND INDEMNIFICATION AGREEMENT

We (the undersigned) guarantee to you 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: Prince Stuart Brown, DVM
(Authorized signature)



PITMAN FARMS

PF



1075 North Ave, Sanger, CA 93657 • Phone 559-875-9300 • Fax 559-875-5660

Letter of Guarantee

Pitman Farms has been raising poultry for over 50 years. Don Pitman Sr. started raising turkeys in Madera, California in 1954. Today, Pitman Farms has its own processing plant, multiple growers and its own fleet of trucks. Don Pitman's son, Rick Pitman, and his grandson, David Pitman, now control Pitman Farms. We have survived 3 generations and are working on the 4th.

Pitman Farms is a family owned business. We provide what is best for the birds, our employees and the consumer. Pitman Farms controls the whole process from a day old bird to the delivery of the product to the consumer. Pitman Farms makes sure that every bird is treated humanely and grown in the best conditions. We have committees for the importance of the safety of the employees. Pitman Farms controls the processing of our poultry having USDA inspectors and using the HACCP program. These programs are an effective approach to food safety and protecting public health.

Pitman Farms has always done the best to provide the best product for the consumer. Pitman Farms goes the extra mile to produce products that the consumer wants and needs. We started by providing Free-Range poultry, Organic poultry and now we are moving to special breeds. Mary's California Bronze Chickens are raised with the highest standards in the most natural habitat possible. They are slower growing, stronger, and are provided an environment of grass; structures to perch on and dust bathe.

We certify that all of Pitman Farms poultry are raised in the San Joaquin Valley in California, a climate that is great for raising poultry. Mary's chickens, turkeys, and ducks are grown with plenty of space to roam and are able to enjoy the beautiful sunlight in California.

We certify all of Mary's Chickens, Turkeys, and Ducks are never given any antibiotics. Pitman Farms has been receiving eggs for years without antibiotics. There are no antibiotics used in pre-hatch. There are no antibiotics injected in the eggs prior to hatching. Mary's poultry are never given antibiotics in the feed, water or by injection. Mary's Chickens are fed a vegetarian diet that is antibiotic free and gluten free.

We certify that Mary's Air-Chilled Chickens are cooled individually using cold air. This Air-Chilled method prevents the absorption of water, greatly reducing any potential of bacterial cross contamination. With no water added, the Air-Chilled method keeps the "Real Chicken" flavor and juices. Using the Air-Chilled process, Pitman Farms is reducing the use of thousands of gallons of water everyday.

Pitman Farms is using methods that are environmentally friendly for the environment. Pitman Farms is now using 100% recyclable boxes. Pitman Farms is using a No Styrofoam packaging for tray pack. Pitman Farms is making a difference.

Sincerely,

Rick Pitman
President of Pitman Farms
1/1/2018



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

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

Authorized by: Susan D. Siple, Executive Director

This is an addendum to certificate #SCS-703d-0124-01 and must be accompanied by this certificate to be considered valid. This addendum is not a certificate and is not valid as a stand-alone document.

Pitman Farms

1075 North Ave, Sanger, CA, United States

Products

Chicken (Whole body, Fryer, Roaster, Boneless Skinless Breast, Bone in Breast, Split Bone in Breast, Leg, Whole Leg, Drumsticks, Boneless Skinless Thighs, Boneless Skin on Thighs, Boneless Skinless Dark Meat, Wings, Wings Drumettes, Dark Meat, Skinless Butterfly Breast, Boneless Skinless Tenders, Bone, Necks, Carcass, Backs, Skin, Paws, Ground, Mechanically Separated Chicken & Individually Quickly Frozen)

Cornish Chicken

Salt and Pepper Chicken

Organic Chicken (Whole body, Fryer, Roaster, Boneless Skinless Breast, Bone in Breast, Split Bone in Breast, Leg, Whole Leg, Drumsticks, Boneless Skinless Thighs, Boneless Skin on Thighs, Boneless Skinless Dark Meat, Wings, Wings Drumettes, Dark Meat, Skinless Butterfly Breast, Boneless Skinless Tenders, Bone, Necks, Carcass, Backs, Skin, Paws, Ground, Mechanically Separated Chicken & Individually Quickly Frozen)

Organic Cornish Chicken

Organic Chicken (Whole body, Boneless Skinless Breast, Bone in Breast, Split Bone in Breast, Leg, Whole Leg, Drumsticks, Boneless Skinless Thighs, Boneless Skin on Thighs, Boneless Skinless Dark Meat, Wings, Wings Drumettes, Dark Meat, Skinless Butterfly Breast, Boneless Skinless Tenders, Bone, Necks, Carcass, Backs, Skin, Paws, Ground, Mechanically Separated Chicken & Individually Quickly Frozen)

Trade Name

Mary's Chicken

Mary's Chicken

Mary's Chicken

Mary's Organic Chicken

Mary's Organic Chicken

Mary's Organic Chicken

ID Number: SCS-703d-0124-01

Effective Date: 20 October 2017

Issue Date: 20 October 2017

Revision Date:

Required Renewal Date: 20 October 2019

SCS global
SERVICES

This is an addendum to certificate #SCS-703d-0124-01 and must be accompanied by this certificate to be considered valid. This addendum is not a certificate and is not valid as a stand-alone document.

Pitman Farms

1075 North Ave, Sanger, CA, United States

Products

Organic Pasture Chicken Eggs

Turkey(Whole body, Boneless Skinless Breast, Bone in Breast, Split Bone in Breast, Leg, Whole Leg, Drumsticks, Boneless Skinless Thighs, Boneless Skin on Thighs, Boneless Skinless Dark Meat, Wings, Wings Drummettes, Dark Meat, Skinless Butterfly Breast, Boneless Skinless Tenders, Hindquarters, Bone, Necks, Carcass, Backs, Skin, Fat, Paws, Tails, Ground, Mechanically Separated Chicken & Individually Quickly Frozen)

Heritage Turkey(Whole body, Boneless Skinless Breast, Bone in Breast, Split Bone in Breast, Leg, Whole Leg, Drumsticks, Boneless Skinless Thighs, Boneless Skin on Thighs, Boneless Skinless Dark Meat, Wings, Wings Drummettes, Dark Meat, Skinless Butterfly Breast, Boneless Skinless Tenders, Hindquarters, Bone, Fat, Necks, Carcass, Backs, Skin, Paws, Tails, Ground, Mechanically Separated Chicken & Individually Quickly Frozen)

Organic Turkey(Whole body, Boneless Skinless Breast, Bone in Breast, Split Bone in Breast, Leg, Whole Leg, Drumsticks, Boneless Skinless Thighs, Boneless Skin on Thighs, Boneless Skinless Dark Meat, Wings, Wings Drummettes, Dark Meat, Skinless Butterfly Breast, Boneless Skinless Tenders, Hindquarters, Bone, Necks, Fat, Carcass, Backs, Skin, Paws, Tails, Ground, Mechanically Separated Chicken & Individually Quickly Frozen)

Trade Name

Mary's Organic Pasture Raised Eggs

Mary's Non-GMO Turkey

Mary's Non-GMO Heritage Turkey

Mary's Organic Turkey

ID Number: SCS-703d-0124-01

Effective Date: 20 October 2017

Issue Date: 20 October 2017

Revision Date:

Required Renewal Date: 20 October 2019

SCS global
SERVICES

This is an addendum to certificate #SCS-703d-0124-01 and must be accompanied by this certificate to be considered valid. This addendum is not a certificate and is not valid as a stand-alone document.

Pitman Farms

1075 North Ave, Sanger, CA, United States

Products

Geese(Whole body, Boneless Skinless Breast, Bone in Breast, Split Bone in Breast, Leg, Whole Leg, Drumsticks, Boneless Skinless Thighs, Boneless Skin on Thighs, Boneless Skinless Dark Meat, Wings, Wings Drumettes, Dark Meat, Skinless Butterfly Breast, Boneless Skinless Tenders, Bone, Necks, Carcass, Backs, Skin, Paws, Fat, Ground, Mechanically Separated Chicken & Individually Quickly Frozen)

Oven Roasted Turkey Breast

Mediterranean Turkey Breast

Mary's Organic Smoked Turkey Breast

Turkey Hot Dog

Chicken Hot Dog

Mary's Air-Chilled Non-GMO Heirloom Chicken-Chicken (Whole body, Fryer, Roaster, Boneless Skinless Breast, Bone in Breast, Split Bone in Breast, Leg, Whole Leg, Drumsticks, Boneless Skinless Thighs, Fat, Boneless Skin on Thighs, Thighs, Boneless Skinless Dark Meat, Wings, Wings Drumettes, Dark Meat, Skinless Butterfly Breast, Boneless Skinless Tenders, Bone, Necks, Carcass, Livers, Gizzards, Heart, Backs, Skin, Paws, Fat, Ground, Mechanically Separated Chicken & Individually Quickly Frozen)

Trade Name

Mary's Non-GMO Geese

Mary's Organic Turkey

Mary's Organic Turkey

Mary's Organic Turkey

Mary's Organic Turkey

Mary's Organic Chicken

Mary's Heirloom Chicken

ID Number: SCS-703d-0124-01

Effective Date: 20 October 2017

Issue Date: 20 October 2017

Revision Date:

Required Renewal Date: 20 October 2019

SCS global
SERVICES

This is an addendum to certificate #SCS-703d-0124-01 and must be accompanied by this certificate to be considered valid. This addendum is not a certificate and is not valid as a stand-alone document.

Pitman Farms

1075 North Ave, Sanger, CA, United States

Products

Organic Duck (Whole body, Boneless Skinless Breast, Bone in Breast, Split Bone in Breast, Leg, Whole Leg, Fat, Drumsticks, Boneless Skinless Thighs, Boneless Skin on Thighs, Boneless Skinless Dark Meat, Wings, Wings Drummettes, Dark Meat, Skinless Butterfly Breast, Boneless Skinless Tenders, Bone, Necks, Carcass, Backs, Skin, Paws, Ground, Mechanically Separated Chicken & Individually Quickly Frozen)

Organic Chicken (Whole body, Boneless Skinless Breast, Bone in Breast, Split Bone in Breast, Leg, Whole Leg, Drumsticks, Boneless Skinless Thighs, Boneless Skin on Thighs, Boneless Skinless Dark Meat, Wings, Wings Drummettes, Dark Meat, Skinless Butterfly Breast, Boneless Skinless Tenders, Bone, Necks, Carcass, Backs, Skin, Paws, Ground, Mechanically Separated Chicken & Individually Quickly Frozen)

Trade Name

Mary's Organic Duck

Mary's Organic Heirloom Chicken

ID Number: SCS-703d-0124-01
Effective Date: 20 October 2017
Issue Date: 20 October 2017
Revision Date:
Required Renewal Date: 20 October 2019

SCS global
SERVICES

Warranty

Floyd Peterson Co., Inc. (hereinafter referred to as "Seller") warrants to (hereinafter referred to as "Buyer") only as follows as to each and every article of food contained in each and every shipment, or other delivery hereafter made by Seller to Buyer, or on the order of Buyer (hereinafter referred to as the "Food"); namely, that to the best of Seller's knowledge as of the date of such shipment or delivery:

- The Food has been handled by Seller in compliance with the Federal Food, Drug, and Cosmetic Act (21 USC §301 et seq.) (the "Federal Act") and with all State and local laws and regulations which are uniform with (identical with or substantially the same as) the Federal Act.
- The Food is suitable for human consumption.
- The Food is in compliance with finished product specifications provided by Buyer in writing and in advance to Seller.
- The Food has been handled by Seller in compliance with 21 CFR §110 current good manufacturing practice.
- The Food is not adulterated, misbranded or an article prohibited from introduction into interstate commerce within the meaning of the Federal Act or the meaning of all State and local laws and regulations which are uniform with (identical with or substantially the same as) the Federal Act.

This Warranty is given in lieu of all other warranties. There is no other implied or express warranty of merchantability or fitness for a particular purpose. Seller shall not be liable for incidental or consequential damages, whether the theory be breach of this, or any other warranty, negligence or strict tort.

Except as specified in the Warranty, Seller shall have no obligation or liability whatsoever to Buyer, including, without limitation, any claims for consequential damages or labor costs, by reason of any breach of the Warranty described herein. Buyer further hereby agrees to indemnify and hold Seller harmless from and against all losses, damages, obligations, liabilities, suits and causes of action (other than the cost of replacing or repairing the defective product as specified in the Warranty) arising directly or indirectly from the acts, omissions, or negligence of Buyer in connection with or arising out of the storage, merchandising, processing, or any other use of any product described in this quotation and sold or furnished by Seller to Buyer.

This limited Warranty is continuing and shall be in full force and effect and binding upon the Seller with respect to all Food shipped and delivered by Seller to Buyer, or on the order of Buyer (including goods in transit). Except as specifically provided for in this limited Warranty, the Seller does not in any way warrant the merchantability of the Food, or the fitness of the Food delivered to Buyer, or on the order of Buyer, for any purpose other than the ordinary purposes for which such Food is used. To the fullest extent permitted by law, Seller's sole obligation under this limited Warranty shall be to replace, without charge, any Food which shall prove defective within two (2) calendar days from the date of delivery.

SELLER: Floyd Peterson Co., Inc.

Seller's Authorized Agent: *[Signature]*

Title: *Quality Assurance Manager*

DATED this *20th* day of *January*, *2018*

PETERSON

1102 D Street N.E. Auburn, WA 98002 PH: 800.735.4913 FX: 252.633.7945 www.petersonchinese.com



January 23, 2018

This letter is to verify that Prime Pak Foods, Gainesville, GA (P-9165) produces all products under an approved HACCP plan in accordance with 9 CFR 417 and are FDA registered. Prime Pak Foods has identified and validated Critical Control Points (CCP) and monitor these points daily. The CCP's are validated using scientific data. All products are produced in a USDA federally inspected facility with approved Sanitation Standard Operating Procedures (SSOP) and Pre-Requisite Programs that meet the requirements of 9 CFR 416. Prime Pak Foods has written programs in place that encompass Good Manufacturing Practices (GMP), Recall and Traceability, Allergen Program, Pest Control, and Food Defense.

All trucks, trailers, and containers are clean and free from contamination. The walls of the trucks, trailers, and 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.

We further hereby guarantee that each article comprising any shipment or other delivery hereafter made by Prime Pak Foods is hereby guaranteed, as of the state of such shipment or delivery to be, not adulterated or misbranded within the meaning of the USDA FSIS regulations as it may be amended from time to time. Also not in violation of or not adulterated or misbranded within the meaning of any state or municipal act, the provisions which are identical or substantially the same as those found in the Federal Act.

Third party audit information is available upon request. Prime Pak Foods is currently GFSI audited to the BRC Global Standard. Any questions or concerns should be directed to Melody Arellano, Quality Assurance Director. Contact can be made by email marellano@primepakfoods.com.
Office – 770-536-8708 Ext. 1115
Cell – 678-936-7247
Fax – 770-536-1638

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

Respectfully,

Melody Arellano
Quality Assurance Manager



09 January 2018

Re: Provimi Foods, Inc. Continuing Letter of Guarantee, Est. 8984 & 8984A

To Whom It May Concern:

Provimi Foods Inc., Seymour, Wisconsin (Est. # 8984 & 8984A) guarantees that all products produced are in full compliance with all USDA- FSIS HACCP requirements as set forth in 9 CFR 417 and all FSIS NOTICES and FSIS DIRECTIVES. Supporting documents include, but are not limited to, HACCP, Sanitation Standard Operating Procedures (SSOP's), Good Manufacturing Practices (GMP's), Pre-Requisite Programs, and Pest Control Management.

Provimi Foods Inc., Establishments 8984 and 8984A are registered with the FDA and are in full compliance with the Bio-Terrorism Act of 2002. Provimi Foods facilities are currently under USDA-FSIS and FDA Inspection. Daily operations are performed under USDA-FSIS Grant of Inspection and FDA Inspection/Authorization.

Daily processing controls include a validated SSOP Plan for all areas of the facilities, written GMP's and licensed pest control. Allergen controls are in place and include label verification, environmental control and cross contamination control. Provimi Foods will notify affected customers when a change is made to an ingredient blend formula which adds or eliminates an allergen.

Letters of Guarantee are on file from outside suppliers guaranteeing that ingredients and packaging materials/products used in processing are not adulterated and do not contain any SRM's, foreign material or pesticides.

A Risk/Recall Program is in place and mock recalls are performed annually to test/assess the effectiveness of the program.

All finished products are subject to metal detection. Metal Detector sensitivity is verified each production day prior to start-up and checked for accuracy periodically during production, and at the end of the production day after the last container passes through the Metal Detector.

Establishment 8984 HACCP Plans include Raw Not Ground and Raw Ground. Both plans were reassessed 26 October 2007 as required by FSIS NOTICE 65-07 dated 10/12/07 for Esherichia coli O157:H7 control and FSIS NOTICE 29-12 on 14 May 2012 for Non-O157 STEC serogroups (O26, O45, O103, O111, O121 and O145). It was determined that E.coli O157:H7 and Non-O157 STEC is reasonably likely to occur in the absence of controls in the form of intervention steps both in the harvesting and fabrication process. Based on the most current information from USDA-FSIS, the E.coli O157:H7 and non-O157 STEC serogroups are controlled using the same interventions. HACCP reassessments are performed as often as necessary, but at a minimum of once per year as required by FSIS. If interventions have not been implemented properly, found to be ineffective or a change is made that could affect the outcome or results of the plans, all purchasing establishments will be notified.

Provimi Foods, Inc. • W2103 County Rd V V • Seymour, WI 54165
920-833-6861 • (fax) 920-833-9850 • www.provimifoods.com

A Prerequisite program is established for receiving raw materials (meat) from outside suppliers. All suppliers are required to provide a Letter of Guarantee stating that they have at least one intervention step validated to eliminate, prevent or reduce E.coli O157:H7 and Non-O157:H7 E coli STECs to an undetectable level. Suppliers must guarantee, for the products we receive, that all SRM's associated with the age of the animals, are removed. Also, the suppliers are required to perform the equivalent of the USDA-FSIS Best Practices N-60 Robust testing on Trimmings and provide the test results on all manufactured trim.

Raw Not Ground and Raw Ground Plans include a validated CCP for temperature control through processing before packaging.

Establishment 8984A HACCP Plan is categorized as Fully Cooked Not Shelf Stable. Process CCPs include temperature control at Cooking/Reducing/Thickening (lethality) and Cooling/Stabilization.

Microbiological testing for:

Establishment 8984: Generic E. coli and Salmonella testing. These validation tests are performed quarterly on ground veal at an outside accredited laboratory.

Establishment 8984A: Listeria tests for the processing environment (product contact surfaces, non-product contact surfaces) and finished product. Process validation, for products subject to post-lethality contamination, is tested monthly. Samples are sent to an accredited laboratory and are tested for Listeria monocytogenes and Salmonella sp. All other environmental tests are performed in our in-house lab. Products packed and cooked in a boil-in-package are not subject to testing since they are not opened for further processing, thus no post-lethality contamination risk.

Provimi Foods facilities were audited by a third-party for 2017 and are SQF Edition 7.2 - Level 2 certified, certificate valid through 01 May 2017. Audit summary is available upon request. 2018 SQF audit is scheduled for mid-February 2018

If you have any questions or require further assistance, please feel free to contact us at (920) 228-7011.

Sincerely,
PROVIMI FOODS, INC.



Daniel R. Schober
General Manager



CONTINUING PURE FOOD GUARANTEE

Reser's Fine Foods, Inc. hereby guarantees that all articles sold to Pacific Foods Distributors during the period in which this guarantee is effective at date of ship or delivery are:

1. Not adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act of 1938, as amended, the Federal Fair Packaging and Labeling or the adulteration and misbranding provisions of which are identical with or substantially the same as those found in the Federal Act. Furthermore, such goods will not be produced or shipped in violation of Section 404 or 301(d) or said Federal Act.
2. Registered, if required, with the Environmental Protection Agency under the Federal Insecticide, Fungicide and Rodenticide Act and in compliance with the requirements of such Act;
3. Not in a misbranded package within the meaning of that term in the Federal Hazardous Substance Labeling Act;
4. In compliance with all applicable laws, rules and regulations of any state and carry warning statements if containing listed chemicals for which a warning is required under current interpretation of the California Safe Drinking Water and Toxic Substance Act of 1986 and the California Health and Welfare implementing regulations.

This guarantee shall continue to be effective until it is revoked by the giving of ten days written notice.

RESER'S FINE FOODS, INC

A handwritten signature in black ink, appearing to read "Steve Loehndorf", with a horizontal line underneath.

Steve Loehndorf
Technical Director

DATE: January 8, 2018



ROSE PACKING COMPANY
Better Meats. Better Meals. Better Value.

To: Whom It May Concern
From: Mark Vandenberg
Date: January 4th, 2018
Subject: Letter of Guarantee

Rose Packing Company, USDA Establishment Number 251 & P-6930, is a USDA inspected facility that operates under a valid HACCP program. Our HACCP program consists of ongoing verification and validation programs and complies with all USDA requirements in 9CFR 417. Rose Packing Program also operates under a valid SSOP program that complies with all USDA requirements in 9CFR 416. Finally, Rose Packing Company also utilizes Prerequisite Programs including Good Manufacturing Practices (GMP's) to help support our HACCP and SSOP programs. All programs developed by Rose Packing Company are designed to ensure that all products are produce under sanitary conditions and meets all regulatory requirements.

Sincerely,

Mark Vandenberg
National Sales Manager
Rose Packing Company