



To: Our Valued Customer

Re: Continuing Letter of Guarantee

Busseto Foods, Inc. hereby guarantees that our products are not adulterated, misbranded, or injurious to human health within the meaning of the Federal Food, Drug and Cosmetic Act. We are a manufacturer of dry salami and dry cured meats that operate under the rules and regulations established by the United States Department of Agriculture (USDA). We have been assigned an Establishment number of 9882 by USDA (USDA Est. 9882/9882A). Busseto Foods manufactures products that comply with current Good Manufacturing Procedures (GMP), Hazard Analysis Critical Control point (HACCP), and Sanitation Standard Operating Procedures (SSOP).

Busseto Foods facilities meet the requirements of USDA Regulations 416 and 417-Title 9, Ch III of the Code of Federal Regulations. These regulations ensure that our facility has verified and validated the HACCP Programs and associated CCPs. The controls are continuously monitored by USDA/FSIS personnel who are required to do so for product to contain the FSIS Mark of Inspection. Busseto Foods manufactures products that belong to the category of Non Heat Treated Shelf Stable product. Our HACCP plan has two Critical Control Points (CCP); fermentation (pH) and water activity (aw). Prior to shipment of our products, we determine that all of our CCP's have been met.

In addition to GMP, HACCP, and SSOP programs, Busseto Foods also actively implements the following programs:

- BRC Global Standards
- Recall Program in compliance with USDA and FDA regulations
- Foreign Body Management Program
- Pest Control Program
- Food Defense Program
- Allergen Control Program

If you need any further information, please contact Customer Service at 1 (800) 628-2633 Toll Free.

Sincerely,

Paige Wysong

Food Safety & Quality Assurance Manger

PWysong@busseto.com