

Dear Valued Customer:

This letter is in response to your request for information regarding Troyer Foods compliance with USDA and FDA safety Guidelines.

Please be advised that Troyer Foods has fully implemented all mandated USDA/FDA H.A.C.C.P. requirements. These include the development and implementation of a written H.A.C.C.P. plan supported by Sanitation Standard Operating Procedures (SSOP) and Good Manufacturing Practices (GMP). Our H.A.C.C.P. plan and supporting sanitation records including prerequisite GMP's were implemented on the effective date of January 25, 1999 and underwent the most recent review December 2018.

In accordance with FDA guidelines the article comprising each shipment or other delivery hereafter made by Troyer Foods is hereby guaranteed, as of the date of such shipment or delivery, to be, on such a date, not adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic act, and not article which may not, under provisions of section 504, 505, or 512 of the act, be introduced into interstate commerce.

Please contact me if you have any questions.

Regards,

Kris Reckers Director of Operations Troyer Foods 574-533-0302 EXT 8271