

January 5, 2021

CONTINUED LETTER OF GUARANTEE

To whom it may concern:

This letter certifies that all products manufactured at Kronos Foods Corp at Glendale Heights, Illinois facility are:

- Manufactured in an environment that does not utilize the following known allergens of significance: ground nuts (including peanuts), tree nuts, fish, egg, or shellfish
- Manufactured in an environment that is compliant with the Good Manufacturing Practices regulations stated in 21 CFR 110.10 *et seq*.
- Manufactured in sanitary conditions as required by 9 CFR 416 and FDA regulations
- Manufactured under food safety programs developed, verified, and validated under the principles of Hazard Analysis Critical Control Point (HACCP) methodology as delineated by Codex Alimentarius and as required in 9 CFR 417 and the US Public Health Service Food Code, Annex 4
- Manufactured under food safety programs compliant with Hazard Analysis Risk-Prevention Control (HARPC) methodology as required by the Food Safety Modernization Act (FSMA)
- Not contaminated, adulterated, or misbranded within the meaning of the US Federal Food, Drug, and Cosmetic Act as amended
- In compliance with the requirements of the Meat Inspection Act and Poultry Products Inspection Act as amended
- In compliance with Food safety requirements established by CFIA.

Kronos Foods Corp. is a FSIS/USDA inspected facility & certifies that all products have been processed and manufactured under acceptable sanitary conditions and in compliance with regulatory requirements appropriate for the type of products manufactured.

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Yogasree Latha Quality Systems Coordinator Kronos Foods Corp.