HACCP and Regulatory Letter
Cargill Kitchen Solutions

Dear Valued Customer:
Cargill Kitchen Solutions is committed to providing our customers with the safest food possible and produced to the highest quality standards. All Cargill Kitchen Solutions products are produced to written specifications by our operations stakeholders to include checks and audits by the quality assurance department on in-process and finished products.

Cargill Kitchen Solutions locations in the United States manufacture egg products under continuous inspection of USDA/FSIS/Egg Products. We also manufacture cooked egg products containing meat, under the jurisdiction of USDA/FSIS/MID. All products produced in our further processed cooked areas are manufactured with eggs, which have been pasteurized under continuous inspection of the USDA.

FDA Bioterrorism Compliance - Cargill Kitchen Solutions has registered with the FDA according to the Bioterrorism Act of 2002. Proof of registration is maintained; however, the registration number is not shared externally. Additionally, Cargill Kitchen Solutions follows the Cargill Corporate Food Safety and Regulatory Affairs (CFSRA) policy for food defense and security including annual review and verification.

All Cargill Kitchen Solutions production lines have a written Food Safety Plan in place that is in compliance with 21 CFS 117.126

Our Food Safety System (since 1990) is comprised of Pre-Requisite Programs (PRPs) and Hazard Analysis Critical Control Points (HACCP). PRP policies are the foundation of our food safety management system and include: Construction and Layout of Buildings; Layout of Premises and Workspace; Utilities - Air, Water, Energy; Waste Disposal; Equipment Suitability, Cleaning and Maintenance; Management of Purchased Materials; Measures for Prevention of Cross Contamination; Cleaning and Sanitizing; Pest Control; Personnel Hygiene and Employee Facilities; Rework; Product Recall Procedures; Warehousing; Product Information and Consumer Awareness; Food Defense, Bio-vigilance and Bioterrorism. PRPs are monitored and verified for compliance to requirements.

Overlaid on top of our PRPs is a formal science based HACCP program tailored to each processing line led by dedicated food safety coordinators at each plant in conjunction with the plant food safety committee. Each HACCP plan evaluates the likelihood and severity that a hazard will occur. These hazards are biological (Salmonella, Listeria), chemical (chemical residue, allergens), and physical (metal, wood, plastic).

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As part of HACCP verification, a test and hold policy is in place for finished products undergoing microbiological testing.

Training is a key element for all of our processes and is essential to ensure all stakeholders understand the requirements and why they are important to our customers. Cargill Kitchen Solutions has many people dedicated to quality/food safety but all our stakeholders understand that they are responsible for the quality and the safety of product they are producing.

All Cargill Kitchen Solutions locations have obtained and maintained FSSC22000 certification. FSSC22000 is a recognized GFSI Audit Scheme.

Cargill Kitchen Solutions will continue to use state-of-the-art Food Safety Systems and is committed to the production of safe, high quality food for our customers. Please feel free to contact me with any further questions or concerns.

Sincerely,

[Signature]

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