



January 1, 2022

RE: HACCP COMPLIANCE

Niacet Corporation guarantees that all food chemical products (FCC grades) manufactured at our Niagara Falls, NY facility are produced under a HACCP program to prevent all products from being adulterated with microbiological, chemical, or physical contaminants that could cause injury or illness to the user.

The HACCP program monitors control limits at specified points in the process to verify that all products are manufactured under controlled conditions so that product safety is assured. Written preventative actions are in place to prevent adulterated product from reaching the user and all monitoring documents are audited to verify that all products are within specification prior to shipment.

Sincerely,

NIACET CORPORATION

Ian J Horner

Ian J. Horner, PhD
Manager, Quality Assurance &
Regulatory Affairs