



January 1, 2023

RE: Allergens

Dear Valued Customer:

Thank you for your inquiry on Primient's Allergen Control Program. Primient is very serious about the control of allergens in all our facilities. Each of our manufacturing facilities has an allergen control policy. Every new employee receives food safety and allergen training upon hire. For our current employees, annual refresher training is conducted on allergen control. The topics covered in our training include:

- What are food allergens?
- Statistics
- Types of food allergens (8 most common allergens, and other allergens)
- Legal requirements
- cGMPs (control of food allergens)
 - Ingredient receiving
 - Storage
 - Scheduling
 - Sanitation
 - Personal Practices

Quality of our finished products is of utmost importance and priority at Primient. We understand our customers' need for high quality and reliable ingredients. Your business is important to Primient. If you have any questions or require further information, please contact us.

Sincerely,

A handwritten signature in cursive script that reads 'Chelsea Sisson'.

Chelsea Sisson
QualityRequests@Primient.com
Primient
Customer Advocacy Manager

Primient is providing the data contained in this letter in good faith for your information only. The data is based on available information in our possession as at the date of this letter. Prospective purchasers are advised to conduct their own tests, studies, and regulatory review to determine the fitness of Primient products for their particular purposes, product claims, or specific applications.