



January 1, 2023

RE: GMP & HACCP Programs

Dear Valued Customer:

Primient has established Good Manufacturing Practices (GMP) programs in our processes. The programs consist of 4 phases: policy, food safety equipment, procedures and audits. Primient has a written set of GMP's readily available to employees through our computer-based communication system.

Each process includes food safety equipment such as filters, screens, magnets and metal detectors specifically designed for type of products being produced. GMP procedures include training, master sanitation schedules, pest control programs and HACCP programs on all process lines.

HACCP programs consist of the identification of the sources of hazards in the processes, process diagrams locating these points, identification of the controls, inspection frequency, responsibility, actions required and documentation. Specific information concerning the HACCP program is available based on the products purchased. HACCP plans are reviewed by the HACCP Teams at least annually and are updated as needed.

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.