



January 4, 2016

To Whom It May Concern:

Re: **HACCP Plan**

This letter confirms that Morton Salt, Inc. has developed and implemented HACCP plans for its food grade products. Because of the proprietary nature of our HACCP plans, copies are not available for dissemination. Morton Salt's HACCP program may be reviewed during a plant visit with prior notice.

In addition, Morton Salt food grade facilities are British Retail Consortium (BRC) Certified. The HACCP plans are reviewed as part of this audit and appropriate corrective actions are taken for any deficiency noted in the audit.

Sincerely,

Eric D. Shirk
Director of Quality
Morton Salt, Inc.
P: +1 312.807.2567
eshirk@mortonsalt.com

The statement is valid for two (2) years from the date set forth above.



January 2, 2015

To Whom It May Concern:

Subject: **Food Security**

Morton Salt, Inc. has implemented measures to assure the security and safety of its products at all applicable Morton locations. These are:

- A Crisis Management Team,
- Site security procedures to prevent uncontrolled access to our facilities by visitors, contractors, and vendors,
- Hazard Analysis and Critical Control Point (HACCP) programs in all food grade facilities,
- A recall procedure entailing coding, retrieval systems and regularly scheduled mock recalls.
- Required seals on all of our (1) outbound shipments in vans, trucks, containers, and railcars, and (2) inbound shipments of ingredients.

There are numerous other aspects to our security measures, but they are not available for public disclosure. Should you need more detail, please feel free to contact me or arrange a site visitation.

Please be assured that we continue to evaluate the adequacy of present systems, processes, and measures, and will take sufficient steps to ensure the safety and wholesomeness of our products.

Sincerely,

Eric D. Shirk
Director of Quality
Morton Salt, Inc.
P: +1 312.807.2567
eshirk@mortonsalt.com

The statement is valid for two years (2) from the date set forth above.