

Subject: HACCP (Food Safety and Quality) Statement

January, 2017

To: All Domino Foods, Inc. Valued Customers:

In response to customer inquiries requesting HACCP documentation and flow diagrams applicable to products manufactured at our refineries and plants, the following statements summarize our position on the topic.

Each of our operating facilities was successfully registered to the SQF2000 standard, at Level 3, in the last half of 2010 (SQF2000 is now called SQF). This Global Food Safety Initiative recognized standard is a food safety based code, which utilizes those principles formerly referred to as HACCP. Additionally, certification at Level 3 indicates all of the food quality requirements of the code, also utilizing HACCP principles, have been satisfactorily understood and implemented.

A Food Safety Manual, Food Quality Manual, Food Policy Manual, along with numerous other programs and procedures are documented, controlled, reviewed, verified and validated at each operating facility. This overall body of documentation, which constitutes each site's quality management program, is controlled and the majority of the documentation is proprietary. The contents of these Food Safety and Food Quality Manuals, including the "HACCP" style flow diagrams may not be reproduced or forwarded to customers.

Upon request, a Certificate of Registration will be provided for a facility, which verifies that site is registered as meeting the requirements of the SQF Level 3: Comprehensive Food Safety and Quality Management System. The expiry date is prominently displayed near the bottom of the certificate. If necessary, the HACCP plan documentation, including applicable process flow diagrams, can be reviewed at an individual site with appropriate QA/Food Safety personnel.

We trust this information is sufficient. Should you require additional information, please contact our Sales organization or your Customer Service Representative.