

HACCP STATEMENT

January 5, 2009

Dear Valued Customer,

Biosun Flavors and Food Ingredients has a well established **Hazard Analysis Critical Control Point (HACCP) Program** as part of a total management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from manufacturing, processing, and distributing food ingredients. In creating this program, Biosun implemented the seven principles of HACCP established and accepted by the U.S. Food and Drug Administration, the U.S. Department of Agriculture, and the Codex Alimentarius Commission.

Additionally, an independent inspection agency regularly audits Biosun's HACCP Program in action.

Sincerely,



Jennifer Morgan
Technical Services and Regulatory Manager