

HACCP Statement

PRODUCT NAME: VANILLIN, Natural

FEMA No: 3107

We hereby confirm that the above mentioned product is manufactured under a HACCP plan.

We have performed risk assessments under both HACCP and FSMA requirements to effectively identify hazards and how they are controlled, at points of vulnerability from our suppliers to the point of shipping to the customer. This is re-evaluated at least annually to ensure that the identified hazards are properly controlled.

Identified hazards for the product listed above include unintentional hazards such as physical and chemical, and the possibility of intentional contamination. Mitigating strategies are as follows:

- The product listed above is processed on dedicated equipment, minimizing risk of chemical cross-contamination.
- Physical hazards such as string are controlled by sieving.
- Metallic hazards are controlled by means of a grate magnet at the point of discharge.
- Sanitation of production equipment is verified by test strip and ATP testing.
- Employees involved in processing and handling the material receive training at the time of hire and at least annually in the HACCP plan and GMP practices required during production.
- Quality Assurance observes during processing and dispensing as an additional measure to prevent cross-contamination or intentional contamination.

Aurochemicals is dedicated to food safety and continuous improvement.

Signed June 14, 2021,



Deo N. Persaud
Technical & Regulatory Affairs