

HACCP Statement

PRODUCT NAME: PRALINE, Natural

FEMA No: N/A

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:

- Physical hazards are controlled by filtering.
- Dedicated pumps are used to minimize potential for chemical cross-contamination.
- 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 August 18, 2022,



Deo N. Persaud
Technical & Regulatory Affairs