January 3rd, 2020

To Whom It May Concern:

Nossack Fine Meats Ltd. Establishment #220 is a federally inspected plant, HACCP certified since February 28, 2001. Nossack Fine Meats Ltd operates in accordance with the Safe Food for Canadians Act (SFCA), following the Safe Food for Canadians Regulations (SFCR) and mandatory HACCP requirements. We are committed to our customers and final consumers equally to produce the highest standard of quality and safe products.

As per CFIA regulations, Nossack Fine Meats HACCP Plans and Prerequisite Programs are in use, operational and are reassessed on an annual basis or sooner if significant changes occur.

In our operation, we have several additional programs in place to ensure the highest production and quality standards (such as sanitation validation program, equipment preventative maintenance, allergen control program, toolbox meetings, supervisors and lead-hands training program, etc.)

Nossack Fine Meats Ltd. addresses the risk associated with *E.coli* O157:H7 in our prerequisite program. We require from our meat suppliers to submit up-to-date Letter of Guarantee(s), Certificate of Analysis (CoA), and Purchasing Specifications as part of our Supplier Quality Assurance Program.

All products and materials are manufactured, stored and transported under conditions which prevent contamination or deterioration of our products, and are in accordance with all rules and regulations as set by CFIA.

Nossack Fine Meats Ltd. is audited on an annual basis by an independent 3rd party auditor. The audit includes regulatory compliance which consists of Prerequisites, HACCP programs and a Quality Assurance Program. Nossack Fine Meats has obtained a SQF (Safe Quality Food) Certification under the Global Food Safety Initiative (GFSI) standard.

We value our business relationship with our customers and are committed to maintaining the highest standard for food safety, quality and service.

Sincerely,

Catharina Nossack
HACCP Coordinator
Attention: Suppliers of Meat Ingredients, Dry Ingredients and Packaging Material (direct product contact)

Re: Guideline for Supplier Approval

Nossack Fine Meats Ltd. (NFM) as per our food safety program requires current information from Suppliers on a yearly basis. Nossack Fine Meats Ltd requires:

1. A Letter of Guarantee which provides confirmation that the process under which the product was manufactured is under control and that the purchase specifications are met. A signed and dated Letter of Guarantee must contain at a minimum statements outlining:
   • The supplier is federally registered (please include all establishment numbers for which the letter of guarantee describes)
   • The supplier facility incorporates a HACCP-based system as per regulatory requirements
   • Control measures for transport and storage are in place and meets CFIA requirements. Any product stored in outside premises is at a CFIA approved storage facility.
   • Interventions or other measures used to reduce, prevent or eliminate the hazard associated with *E. coli* 0157:H7, such as CCPs
   • Mandatory testing for *E. coli* and *Salmonella* spp. conducted by your company with a reference to acceptable levels (if applicable)
   • Compliance with the removal of SRMs (Specified Risk Materials)
   • Your company will inform NFM in writing of any changes to the information provided in the Letter of Guarantee

   Letters of Guarantee must be signed and dated by the designated person of the supplying establishment.

2. A completed NFM G3: Allergen Checklist for Suppliers

3. Current 3rd party audit certificate performed by an accredited organization with a passing result

4. Product specifications for all products supplied to NFM

5. Certificate of Analysis (CoA), if applicable

6. Current HALAL certificate, if applicable

It is your responsibility to inform Nossack Fine Meats in writing of any changes in the above information, including changes to your labels, nutritionals, ingredient listing, barcodes, etc.

All suppliers not meeting the above requirements will be removed from the Nossack list of acceptable suppliers.

Thank you for your cooperation.

Catharina Nossack
HACCP Manager
# Nossack Fine Meats Ltd. HACCP Letter of Guarantee

## Checklist for Suppliers

<table>
<thead>
<tr>
<th>Company Name:</th>
<th>Establishment #:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Address:</td>
<td></td>
</tr>
<tr>
<td>E-mail Address:</td>
<td></td>
</tr>
<tr>
<td>Phone #:</td>
<td>Fax #:</td>
</tr>
<tr>
<td>Contact Name:</td>
<td>Title:</td>
</tr>
<tr>
<td>Recall Contact Name:</td>
<td>Title:</td>
</tr>
</tbody>
</table>

Nossack Fine Meats Ltd., is required as part of our HACCP Program to have Letters of Guarantee from all of our Suppliers. Please check off all boxes that apply to your company. For any boxes not checked, please attach a written explanation to why.

Assurance/guarantee of the purity, safety, and integrity of all ingredients and food items used at Nossack Fine Meats Ltd., is our number one priority. We value the safety of our products, and will only use ingredients or supplies from companies who also take food safety seriously.

Upon completion of this form, please review the questionnaire to ensure all questions have been answered fully. Incomplete submissions will result in a delay in processing and/or approval of products being used.

### All Suppliers to answer the following questions:

- All trucks and trailers are clean and free from contamination. Products will not be shipped with any dangerous or hazardous materials.
- The walls of trucks, trailers or containers are constructed of non-permeable materials and free of any damage to walls or flooring that could lead to possible contamination of product being carried.
- All interior of trucks do not consist of a wooden box (includes walls, ceilings, and floors).
- All trucks, trailers or containers are refrigerated for the transportation of perishable products.
- All materials are manufactured, stored, and transported under conditions which preclude the contamination and/or proliferation of: microorganisms, rodent and/or infestation, odors, foreign material, and combined shipments with non-food materials.
- All products are clearly labeled (including the Company Name, address, product name and code, batch or lot number, unit weights, and ingredients).
- Your packaging protects products from spillage, contaminations, dirt, dust, and filth.
- Products are packaged in food grade materials without the use of staples and/or metal twist ties.

### Meat Suppliers & Brokers to answer the following questions:

- You are a federally registered facility and have a HACCP Program in place (forward a copy of your Company’s Letter of Guarantee).
- You are doing or require your suppliers to do Salmonella, E.coli generic, and E.coli O157:H7 testing as set out in Annex D (CFIA).
- You are in compliance with the removal of Specified Risk Materials (SRM) as stated in CFIA Guidance on Specified Risk Material.
- You are eligible to export to the USA (not applicable to US companies).
- You are performing environmental microbial testing as confirmation that your sanitation systems are functioning properly.
- All fresh products will be delivered at or below 39.2 degrees Fahrenheit (4 degrees Celsius) and all frozen products will be transported in a manner that will prevent thawing or deterioration (-18ºC/-0.4ºF).

### Importing Meat Suppliers & Brokers to answer the following questions:

- All of the questions above under ‘Meat Suppliers & Brokers’ have been answered.
- You are following all of the requirements and regulations for import and export set out by the government food safety agencies, including the Government of Origin and CFIA.

### Dairy Suppliers to answer the following questions:

- You are a CFIA registered facility and have a HACCP Program in place (forward a copy of your Company’s Letter of Guarantee), and conform to the requirements of FFDA (Federal Food & Drug Act) and GMPs.
- You are doing or require your suppliers to do Salmonella spp., E.coli O157:H7, bacillus cereus, listeria monocytogenes, yersinia enterocolitica, and campylobacter jejani testing.
- You are eligible to export to the US (not applicable to US companies).
- You are performing environmental microbial testing as confirmation that your sanitation systems are functioning properly.
- All fresh products will be delivered at or below 39.2 degrees Fahrenheit (4 degrees Celsius)
Dry Ingredients & Dry Goods (Packaging) Suppliers to answer the following questions:

☐ You are a registered facility and conform to the requirements of CFIA guidelines, Federal Food and Drug Act, and Good Manufacturing Procedures (GMPs).
☐ Your company is in compliance, registered and certified with ISO 9001.
☐ You have a Allergen Program in place. List of Allergens in your facility: ________________________________________________________________.
☐ A list of packaging materials by brand name or code number on your company letterhead identified separately, and is attached.
☐ Your packaging material complies with Section B Division 23 of the Canadian Food and Drugs Act and Regulations.

☐ Your company will provide all supporting documents to demonstrate that the packaging material meets regulatory requirements when requested by CFIA.
☐ The conditions of use for the food packaging material such as: a separate letter attached identifying the points listed below:
   - Details in regard to the use (i.e. direct food contact, type of foods)
   - Temperature or state at which the food can be packaged (i.e. hot, cold, fresh, frozen, etc.)
   - If applicable, temperature at which the packaged food can be processed (i.e. thermal, maximum temperature, maximum exposure time)
   - State in which the packaged food can be stored (i.e. refrigerated, frozen, dry, etc.)

Construction Material Suppliers to answer the following questions:

☐ A separate letter is attached identifying the following points listed below:
   - The identification of the construction material by brand name or code number
   - The construction material is cleanable, is free of any noxious constituents and will not be a source of food contamination through its life cycle.
   - The company will provide, when requested by the Canadian Food Inspection Agency, all supporting documents to demonstrate that the material is safe and suitable for use as intended.
   - Where applicable, directions for use in food establishments will be provided.

Non-Food Chemical Products Suppliers to answer the following questions:

☐ A separate letter is attached identifying the following points listed below:
   - The identification of the non-food chemical product by brand name or code number.
   - The non-food products are safe and suitable for use as intended in food establishments.
   - The company will provide, when requested by the Canadian Food Inspection Agency, all supporting documents to demonstrate that the material is safe and suitable for use as intended.
   - The directions for use in food establishments including any pertinent limits, or reference to label instructions, if information regarding directions for use is available on the label.

Information to be filled out (if applicable):

☐ Microbiological testing is sent to an external accredited lab. Name of Lab: ____________________________________.
☐ If done Internally, please specify equipment & method used ________________________________________________________________.
☐ Documented program & policy in place for employee food safety, sanitation, and hygiene training.
☐ Finished product is tested for quality, and approved prior being released for shipping. Details: ________________________________________________________________.
☐ Food safety devices used (i.e. sifters, magnets, metal detectors) to protect food from contaminates. Please identify: ____________________________________.

It is your responsibility to inform Nossack Fine Meats Ltd., in writing of any changes in the above information.
Please fax or e-mail back to Catharina Nossack (HACCP Manager) catharina.nossack@nossack.com Thank you.
Company Name: ___________________________  Date: ________________
Establishment #: __________________________

1. Provide additionally to this record the product specifications for all the products supplied to Nossack Fine Meats including any allergen they contain

2. Check mark the allergens present at your facility

<table>
<thead>
<tr>
<th>Allergen</th>
<th>Allergen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eggs</td>
<td>Soy</td>
</tr>
<tr>
<td>Milk Ingredients</td>
<td>Wheat / Gluten</td>
</tr>
<tr>
<td>Seafood (Fish,</td>
<td>Sulfite</td>
</tr>
<tr>
<td>crustaceans, shellfish)</td>
<td></td>
</tr>
<tr>
<td>Sesame</td>
<td>Peanuts</td>
</tr>
<tr>
<td>Mustard</td>
<td>Tree Nuts</td>
</tr>
</tbody>
</table>

3. Do you have an allergen Control Program in place? □ Yes □ No

4. Do you have dedicated line(s) of production to avoid allergen cross contamination?

Yes □  No □

If your previous answer is no, explain how do you prevent allergen cross-contamination?
________________________________________________________________________________
________________________________________________________________________________
________________________________________________________________________________
________________________________________________________________________________

5. How do you verify that sanitation process was effective to remove any allergen from previous production run?
________________________________________________________________________________
________________________________________________________________________________
________________________________________________________________________________
________________________________________________________________________________

If, for any reason, there are any modifications to the products supplied to NFM, you are responsible for updating your records including labels and specifications, and notifying us immediately.

Supplier Authorized Representative: ____________________________  Title: ____________________________
Signature: ____________________________  Date: ____________________________
2020

Attention: Beef Suppliers (Beef Trim & Offal)

Re: Certificate of Analysis (E. coli O157:H7 negative lab report)

Nossack Fine Meats Ltd. (NFM) as per its Quality Assurance Program requires a Certificate of Analysis (COA) for every lot of beef trimmings and offal’s (i.e. hearts). The COA must be available prior or at the time of receiving at Nossack Fine Meats. COA must contain the following information:

- Reference to NFM Purchase Order Number
- Product Production Date or Pack on Date
- The COA must indicate results of testing for the specific lot, combo bin, etc., that has been sent to NFM
- COA Test Results for E.coli and E.coli O157:H7, must be ‘negative’ (E. coli O157 not detected)
- The Testing method that is used to screen for E. coli O157:H7
- COA must be signed and dated by the person responsible from the Laboratory and or the establishment representative

Please send Certificate of Analysis by:
- Fax to NFM Operations / HACCP at (403) 343-1459
- E-mail to all of the following addresses:
  - ndcwarehouse@nossack.com
  - HACCP2@nossack.com
  - juan.aguilar@nossack.com
  - uwe.jung@nossack.com
  - catharina.nossack@nossack.com

We appreciate your cooperation on this matter

Sincerely,

Juan Aguilar
HACCP Manager
Nossack Food Group
Tel: 403-346-5054
Fax: 403 343-1459

Cc: Carsten Nossack, Operations Manager, NFM
Karsten Nossack, President, NFG
SAI Global, accredited Certification Body No Z1440295AS certifies that:

Nossack Fine Meats Ltd.

4951A 78th St, Red Deer, Alberta, T4P 1N5, Canada

is registered as meeting the requirements of the

SQF CODE A HACCP-BASED SUPPLIER ASSURANCE CODE FOR THE FOOD INDUSTRY 8.1 EDITION

SQF Food Safety Levels: Food Safety Code for Manufacturing

for the following scope

8. Processing of Manufactured Meats and Poultry: Whole Muscle Products, Sausage Products, Shelf Stable Products

Certificate No: 13215
Current Registration: April 10, 2020
Date of Audit: March 4-5, 2020

SQF No: 13215
Expires: May 23, 2021
Date of Next Audit: March 9, 2021

Authorized by:
Heather Mahon
Global Head of Technical Services
SAI Global Assurance
250 Yonge St. Suite 2201, Toronto, ON M5B 2L7
Tel: 1-866-211-6606 | Email: info@halaladvisory.ca

Date Issued: 03/01/2020
Expiry Date: 02/28/2021

This Document Certifies That

NOSSACK FINE MEATS LTD.
d.b.a TAYYABAAT MEATS

4951A 78th Street, Red Deer, AB, T4P 1N5, Canada

Is Approved for Halal Certification as governed by the Terms & Conditions stated in the Agreement with Halal Advisory Group.

SEE ATTACHED LIST OF HAG HALAL CERTIFIED PRODUCTS

Dr. Mohammad Khadim
Director of Compliance

Print Date: 2020-01-17 HAG-24872 [1/2]
HALAL ADVISORY GROUP

250 Yonge St. Suite 2201, Toronto, ON M5B 2L7
Tel: 1-866-211-6606 | Email: info@halaladvisory.ca

Date Issued: 03/01/2020
Expiry Date: 02/28/2021

This Document Certifies That

NOSSACK FINE MEATS LTD.
d.b.a TAYYABAAT MEATS

4951 A 78th Street, Red Deer, AB, T4P 1N5, Canada

19207 HALAL BEEF BRISKET PIZZA TOPPING, DICED
23107 HALAL SMOKED IMPERIAL SALAMI
23187 HALAL SAUSAGE TOPPING
23197 HALAL SMOKED IMPERIAL SALAMI
23307 HALAL SMOKED IMPERIAL PEPPERONI
23347 HALAL SMOKED IMPERIAL PEPPERONI
23397 HALAL SMOKED IMPERIAL PEPPERONI
23807 HALAL SMOKED IMPERIAL ALL BEEF SALAMI
23827 HALAL ALL BEEF SAUSAGE TOPPING
23877 HALAL SMOKED IMPERIAL ALL BEEF SALAMI
23897 HALAL SMOKED BEEF SALAMI
23907 HALAL SMOKED IMPERIAL ALL BEEF PEPPERONI
23977 HALAL SMOKED IMPERIAL ALL BEEF PEPPERONI
23997 HALAL SMOKED BEEF PEPPERONI
24107 HALAL SMOKED CHICKEN LOAF
24197 HALAL SMOKED CHICKEN LOAF SLICED
47787 HALAL GROUND BEEF
62307 HALAL ALL BEEF SMOKIES
70507 HALAL PASTRAMI
70577 HALAL PASTRAMI
71077 HALAL SMOKED BEEF BRISKET
71507 HALAL CORNED BEEF
71577 HALAL CORNED BEEF
72007 HALAL ROAST BEEF
72077 HALAL ROAST BEEF

Dr. Mohammad Khadim
Director of Compliance

Print Date: 2020-01-17 HAG-24872 [2/2]