

April 2022

**Re: GMPs and Food Safety and HACCP Principles Statement**

In response to customer inquiries regarding our Good Manufacturing Practices (GMPs) and Food Safety and HACCP Principles, a brief description of our policies are discussed below.

A detailed set of policies applies to all employees, contractors, and visitors at each facility. The policies address personnel practices, such as hair nets, jewelry, eating, and hand washing, using the Federal Guidelines for Food, 21 CFR Part 117. Other important categories addressed in the policies include glass, brittle plastics, and ceramics control, construction and maintenance of the plant and grounds, cleaning substances and cleaning practices, water/sewer system design, equipment and utensil design and control, process controls from raw material receipt through final product shipment, and a pest control program. All products are produced under a Food Safety and HACCP Plan.

All employees receive annual refresher training on GMPs along with other personal safety and food safety topics. Each facility is audited by a third party GFSI auditor at least once per year to ensure that internal quality assurance efforts are remaining current and effective.

As a company involved in providing food to industrial users, the food service industry, and direct consumers, Ardent Mills is committed to consistently providing quality products to the marketplace and has developed detailed programs to effectively fulfill this commitment.

Sincerely,  
**Ardent Mills Regulatory Team**  
[AMRegulatoryRequest@ardentmills.com](mailto:AMRegulatoryRequest@ardentmills.com)