



GMP/ HACCP Compliance

This letter is to confirm that all products made by Philadelphia Macaroni Company pasta plants are manufactured under Good Manufacturing Practices and HACCP food safety controls complying with all federal regulations and guidelines. Each facility's HACCP plan includes metal detectors on every production line as a critical control point. Additionally, appropriate personnel have been formally trained in HACCP, and annual training is done with all employees.

Jennifer L. Joseph
V.P., Quality Assurance