



MANAGEMENT COMMITMENT

Eating healthy is expensive. It shouldn't be. Meeting the new U.S. nutritional guidelines is difficult for many Americans. It doesn't have to be.

We formed Edison Grainery to remove the stigma that only the elite are eligible to eat organics. Our parent company, Edison Grain Inc., is a leading supplier of high quality, certified organic ingredients. Since we are the first hands in what often becomes a long daisy chain of producers, manufactures, distributors, and storeowners, we wondered what would happen if we joined hands and offered organic ingredients at extremely competitive prices. We're committed to providing safe, wholesome products; from Pantry Staples to Superfoods – we offer something for everyone. From the Industrial & Commercial sector to the families with food sensitivities, our commitment to our customers is the basis for creating a HACCP plan that complies with all regulatory programs and our certifying agencies.

For us, Food Safety is paramount. We've dedicate the financial resources to ensure that the construction and the maintenance of the premise and equipment meet applicable regulatory and HACCP program standards. Preventing cross-contamination and ensuring the integrity is an over-riding principal. All employees have an understanding of the importance of defining allergens, consequences to sensitive people, importance of allergen control, most common problem areas, and control measures. Edison Grain Inc. facility is comprised of three separate warehouses providing segregated receiving, storage, and production lines according to allergens. Unit C, or as we call it, The Nut House is simply where we store and have a dedicated production line for nothing but nuts. Across the parking lot, the 10,000 sq. ft. of Unit K features two production rooms; one for Gluten-Free (GF) Blends and one small room that is exclusive to our wheat products. Unit L is 15,000 Sq. Ft. of Allergen-Free space. This facility is free of known allergens including the Big 8; Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Wheat, Peanuts, Soybeans, and Edison Grainery's addition of Gluten and Sesame. Why Sesame – read on!

Our commitment to Food Safety includes aggressive risk management measures. To verify our supplier's Certificate of Analysis, we send a sample of every lot of every product to an Independent Lab to test for microbiologicals, gluten, and genetic modifiers. For highly suspicious ingredients (product of India & China), we test for heavy metals, pesticides, and percentage of active ingredient. In house testing continues with routine on-site gluten testing and ATP swabbing of equipment prior to each production run. Finally, all finished goods pass through a state-of-the-art metal detector. We maintain comprehensive production logs and verification of Performance Documents for five years.

HACCP is embedded in every aspect of our business. Our team members represent the Sales Department, Warehouse Staff, Production, Quality Assurance, and Marketing. The investment in providing the necessary resources and the time required for developing, implementing and

maintaining our HACCP system and for training our entire staff is an on-going process. Although we are a small venture, we've designated personnel that has defined responsibilities and the authority to initiate, implement and record corrective actions. We allow for continuous improvement of our current HACCP system to ensure its effectiveness through the validation of control measures. We modify our system based on corrective actions and a constant assessment of activities. To top it off we pay particular attention to the ever-evolving changes to governmental standards.

Regardless of our size, we feel it's critical to communicate to all employees the importance of meeting the requirement of our HACCP program and the importance of reporting problems and potential hazards to the appropriate person. Setting aside the necessary time – as long and as often as it takes – produces effective results from our HACCP team meetings.

And now for the official statement: Records shall be maintained to provide evidence of conformity to requirements and effective operation of the Edison Grain Inc. HACCP Plan.

Management accepts responsibility for maintain all prerequisite programs and documentation and employees are expect to take responsibility for performing work in accordance with written procedures.

Amy Barnes

Amy Barnes

Jeffrey Barnes

Jeffrey Barnes

Lyndsy Barnes

Lyndsy Barnes

SCS Global Services does hereby certify that an independent assessment has been conducted on behalf of:

Edison Grain, Inc.

7307 Edgewater Drive, Unit K&L, Oakland, CA

This company developed, maintains and administers a

HACCP-based Good Manufacturing Practices (GMPs) Food Safety Program

at 7307 Edgewater Drive, Unit K&L, Oakland, CA

For the following product(s) handled during inspection: 100% Organic pantry staples, bean, seed grain, & powders

Audit Type: Processing Facility Practices

Rating: SUPERIOR

Inspection Date: 6.27.2014

Auditor: Rebecca Anderson

Registration #: SCS-FSA-003176

An inspection includes a program review and performance evaluation. Assessment of the program is based on Conformance with the 21 CFR Parts 110 Good Manufacturing Practices (GMPs) and Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables (Section IV, V, VII, VIII), published by the U.S. Department of Health and Human Services, Food and Drug Administration, and Center for Food Safety and Applied Nutrition (CFSAN), October 1998. Assessment of performance is based on compliance with the operation's stated program requirements.



A handwritten signature in blue ink that reads 'Robert J. Hrubes'.

Robert J. Hrubes, Ph.D.
Executive Vice President

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