

GMP STATEMENT

To whom it may concern,

OrganicCrops follows current Good Manufacturing Practices (“GMPs”) as required by the FDA under 21 CFR Part 117 Subpart B. OrganicCrops has established Standard Operating Procedures to ensure that GMPs and other prerequisite programs are implemented effectively.

This includes practices related to the manufacturing, processing and production of the following products:

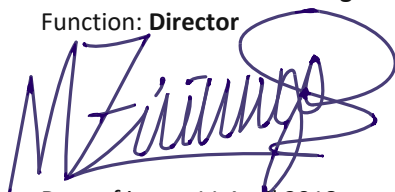
- **Cacao products**
Cacao Beans, Raw Cacao Nibs, Roasted, Cacao Nibs, Cacao Paste, Cacao Butter, Cacao Powder 10/12, Cacao Powder 20/22, Cacao Cake, Chocolate Bars, Chocolate Wafers, Chocolate Couverture;
- **Dehydrated fruit/vegetable products**
Camu Camu Powder, Maca Powder, Gelatinized Maca Powder, Maca pieces/flakes, Lucuma Powder, Lucuma Pieces, Sacha Inchi Powder, Yacón Pieces/Slices, Quinoa Powder/Flour, Golden Berries;
- **Concentrate/Extract products**
Maca Extract, Camu Camu Extract, Yacón Syrup;
- **Mashed/Pulp products**
Camu Camu Pulp, Lucuma Pulp, Camu Camu Pulp;
- **Grain/seeds products**
White Quinoa, Red Quinoa, Black Quinoa, Mixed/Tricolour Quinoa, Black Chia, White Chia, Amaranth, Sacha Inchi Nuts/Seeds;

And includes the following practices:

- Personnel Practices
- Facilities and Grounds
- Sanitary Operations
- Sanitary Facilities and Controls
- Processes and Controls
- Warehousing and Distribution
- Defect Action Levels.

Because producing safe food products free from contamination is our primary obligation, it is mandatory that all OrganicCrops employees know and follow the requirements and expectations regarding GMPs at all times while in an OrganicCrops facility. All employees receive training in food hygiene and food safety, including the importance of employee health and personal hygiene.

Signed: **Huánuco, Perú**
Printed name: **Maritza Zúñiga Cueva**
Function: **Director**



Date of issue: 11 April 2018