

November 24, 2018 Update 4

We have received additional information regarding the FDA and the romaine food safety advisory. As promised, we wanted to provide an update with this information according to the Western Growers Association:

*In conversations with FDA, three things needed to be addressed to restart the commercial movement of product: 1) identify areas that were and were not shipping during periods when contaminated product may have been moving; 2) clear the market of all romaine products and 3) re-introduce product with regional identification and time of harvest.*

*FDA received data showing which regions could not have been shipping during the beginning of this. The "clean break" has been established by nature of the "advisory" and the labeling is being developed. We believe that the three steps for restart have been established and continue to press FDA to signal that all areas that were not shipping may resume.*

We believe that likely on Monday or Tuesday we will hear from the FDA with the proper wording for this final requirement (regional identification and time of harvest to be printed on the product).

Proactively, with the belief that FDA will agree, we have authorized harvesting of romaine in the Yuma Valley of Ariz. and Fla. to begin this weekend in order to build our raw inventories and be ready to produce product as soon as we receive clearance from the FDA. We are also working with transportation companies to get this raw material to our four manufacturing locations as soon as possible.

Please contact me via cell at +1.479.366.4304, if you have any questions or suggestions.

Thank you for your continued partnership and understanding as we gear up to fill the pipeline of finished product as quickly as possible.

Jay C Ellis  
Chief Commercial Officer  
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