

April 1, 2022

RE: Food Safety

Dear Valued Customer,

EnviroKure is serious about food safety and has adopted standard operating procedures to ensure that all of our products meet national and state requirements for Biological Soil Amendments of Animal Origin, so you can rest assured our products will pass your organic and combined Good Agricultural Practices (GAP) audits.

- All input materials meet USDA National Organic Standards (documentation available on request)
- All EnviroKure products are processed for a minimum of 3 days, at a uniform minimum temperature of 55° C (131° F) as required by the National Organic Program.
- The product is formulated and filtered directly into secure storage. Pathogen sampling of the finished product occurs during this transfer.
- All products are held in storage until passing food safety pathogen tests. These tests meet FDA Food Safety standards for Biological Soil Amendments of Animal Origin and Leafy Green Marketing Agreement (LGMA) standards.
- Our pathogen testing on each batch is managed by an accredited laboratory. The testing process is validated with positive controls and each batch test is completed with positive and negative controls. (documentation available on request). Certificate of analysis is provided for your product with your invoice.

If you have any questions, please feel free to contact me directly.

Sincerely,

Sonia Nofziger Dasgupta

Director of Business Development

EnviroKure, Incorporated