

CONTINUING LETTER OF GUARANTEE YELLOW QD

Safe Foods Chemical Innovations hereby guarantees that **YELLOW QD** is effective under the intended conditions of use as outlined on the Product Label and Technical Data Sheet. Each shipment of **YELLOW QD** shall:

1. Not be adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act, as amended, and not an article which may not, under provisions of section 404 or 505 of such Act, be introduced into interstate commerce.
2. Be in compliance with the FDA Food Safety Modernization Act of 2011 (FSMA).
3. Be in compliance with all Federal, State and Local laws, rules and regulations regarding labeling contents, weights, or other essential declarations.
4. Not be an article that cannot be legally transported or sold under the provisions of any Federal, State, or local law.
5. Be produced in compliance with the Fair Labor Standards Act, as amended, and the provisions and regulations of such Act.

This article is formulated to be appropriate for the intended use and complies with guidance set forth in Sanitation Standards Compliance Guide, in which Food Safety Inspection Service presents or references methods proven to be effective in maintaining sanitary conditions in meat, poultry, dairy, and general food processing establishments.

YELLOW QD is formulated with FD&C certified colors per CFR Title 21 Part 74 Subpart A Foods or CFR Title 21 Part 73 Subpart A Foods. Drying agents and diluents used in the formulation are generally recognized as safe (GRAS) per CFR Title 21 Section 73.1. **YELLOW QD** could be used in areas and applications in food plants where direct or incidental food contact is possible.

The guarantees given herein are continuous and shall be in full force and effect until revoked in writing.

Safe Foods Chemical Innovations,

Beatrice Maingi

Beatrice Maingi
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