



Antonio Mozzarella Factory, Inc.™
FINE ITALIAN CHEESES MADE WITH TRADITION FOR OVER 80 YEARS

CONTINUING GUARANTY

This letter serves as record that ANTONIO MOZZARELLA FACTORY, INC. guarantees the accuracy of following statements:

1. All cheese (Mozzarella Cheese, Ricotta cheese, etc.) manufactured has been handled in accordance with the most recent version of the Pasteurized Milk Ordinance (PMO). Raw materials shall meet or exceed applicable sections set forth in 21 CFR 133. Product originates is (are) approved and monitored by the U.S. Food and Drug Administration and/or the U.S. Department of Agriculture. Plant approval number(s) 0013198 .
2. The products are manufactured in New Jersey, USA; under hygienic and sanitary conditions in accordance with Antonio's HACCP, GMP, SSOP and other Food Safety Program requirements which are fully in compliance of U.S., state and local laws and regulations. All food safety programs are SQF certified.
3. All ingredients used in the products are either U.S. origin or legally imported into the United States.
4. The milk or milk products used in the manufacture of the products are obtained from animals that appeared to be clinically healthy at the time of milking.
5. Milk is the only allergen in all ingredients used for production. Any product with other allergen will be used in the future should be under control of our Food Safety Program and listed in the product label.
6. No GM Foods (food derived from genetically modified organisms, GMO, GEO) and No BE Foods (food includes bioengineered ingredients) can be used as ingredients of all products.
7. Only Vegetable/Microbial sourced enzymes can be used for production.

Dated this Dec. 26, 2023

Charlie Chieng
Quality Control Manager
Antonio Mozzarella Factory