

GOOD MANUFACTURING PRACTICE COMPLIANCE ASSURANCE STATEMENT

New Jersey, March 3, 2026

This letter confirms that the manufacturer of the coffee products operates its roasting and packaging facility in accordance with applicable United States food safety regulations and current Good Manufacturing Practices (cGMP).

Operations follow the requirements outlined in the U.S. Food and Drug Administration's regulations for food manufacturing, including the Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food rule (21 CFR Part 117). These practices are integrated into daily production and quality control procedures.

The facility maintains operational standards that include, but are not limited to:

- Sanitation and facility hygiene controls
- Ingredient sourcing from reputable suppliers
- Controlled roasting and packaging processes
- Quality monitoring during roasting and packaging
- Routine sensory evaluation (cupping) as part of product quality assurance

Coffee is roasted at temperatures exceeding typical microbial survival thresholds, producing a low-moisture, shelf-stable finished product. The manufacturing processes are designed to ensure that all coffee products produced at the facility meet appropriate safety and quality standards.

While the manufacturer does not currently hold a third-party GMP certification, the facility operates in accordance with applicable FDA cGMP requirements for food production.

For further inquiries or verification requests, please contact our Legal and Compliance Team at legal@supliful.com.