

January 1, 2022

Attn: All customers of Optimus, Inc. d/b/a Marky's Caviar From: Mark Gelman, Optimus, Inc. d/b/a Marky's Caviar

RE: HACCP Compliance

Dear Valued Customer:

In compliance with the U.S. Department of Health and Human Services Food and Drug Administration, 21CFR Parts 123 and 1240, we are providing this letter to certify that Optimus, Inc. d/b/a Marky's Caviar, has taken the appropriate steps, including those outlined below, to comply with the FDA's HACCP regulations:

- We have completed a hazard analysis and have developed a written HACCP plan.
- We have determined all the CCP's of our establishment.
- We have defined Critical Limits.
- We have developed, and will apply, if necessary corrective actions.
- We have developed, and currently enforce verification procedures.
- We have developed, and currently maintain a record-keeping system.
- We have developed, and follow a Sanitation Standard Operation Procedure.
- We have personnel who have completed HACCP training.

Please not that all sturgeon caviar we sell has an affidavit from a producer confirming 5% or higher water phase salt level. Random laboratory testing is conducted to ensure that our products conform to this specification.

This letter complies with the requirements of HACCP in providing your company with certification that we are operating and will continue to operate under the HACCP program.

Please let me know if you hav any questions or require additional information.

Very truly yours,

Mark Gelman President