

To Our Valued Customer:

In July, we wrote to provide information regarding the introduction of a soy allergen in four (4) of our extra thin pizza crust products. This message will serve to remind you of what is changing, why it is going to change and what to expect as a result. This message will also provide a current update on the projected transition dates for each of the products.

Recap – Because of the ongoing war in Ukraine, the supply of sunflower oil, which is used in this product as a pan releasing agent, has been restricted. Therefore, we are switching to a new pan releasing agent which introduces a new **SOY** allergen to these products, the introduction of which caused us to issue new product codes, GTINs, labels and allergen statements for these products.

In summary, this is what *IS* changing:

- SOY allergen statements on our labeling and spec sheets
- Product codes
- GTIN numbers

This is what will *NOT* change:

This adjustment to the spray-oil used on pans during the production process will not affect the composition, quality, or taste of these products. Additionally, the pack sizes, price and case dimensions of these products will remain the same

Updated Timeframes – Expected Transition Timeline (below) reflects the most up-to-date transition timing, with additional production for some 'Old Product Codes' accounting for later switchover timelines than initially communicated in July.

OLD PRODUCT CODE	PRODUCT DESCRIPTION	EXPECTED TRANSITION TIMELINE	NEW GTIN	NEW PRODUCT CODE
18159	14" THIN CRACKER CRUST 40/7.5OZ	Late October	00049800219601	21960
46123	10" EXTRA THIN PIZZA CRUST	Late October	00049800219625	21962
46106	12" EXTRA THIN PIZZA CRUST	Mid-to-Late November	00049800219618	21961
00879	16" EXTRA THIN PARBAKED PIZZA CRUST	Mid-to-Late November	00049800219571	21957

Thank you for your continued support and partnership.

If you have any questions, please contact your Rich Products Sales or Customer Service Representative.

Sincerely,

Rich Products Food Service