



April 5, 2016

Michael Cramer  
GA Foods  
12200 32<sup>nd</sup> Court N.  
St. Petersburg, FL 33716

Dear Mr. Cramer:

AdvancePierre Foods is a full-service food solution provider that constantly strives to delight customers through superior service and great tasting food solutions. Our goal is to provide you the safest and highest quality food available in the market place today. Thus, when we learned of the reported concern to our item #Z6025, Bone-In Poultry, we immediately started a review of the process' and documentation.

We have reviewed the USDA required HACCP documentation for the associated product and verified that no fully cooked temperature deviations occurred during the lot code time frame, thus, the poultry is completely safe for consumption with no fear of food born illness. Furthermore, our team has reviewed the quality records and determined no abnormal events occurred in our location on the processing date. It's our thinking that this issue might have been caused due to improper bleed-out at the harvest facilities. We have contacted our raw product suppliers and asked them to investigate. We believe that a blood pocket formed and was held in the leg joint, against the bone, allowing for the juices to run out when the pocket was punctured. We are working with our harvest facility to reduce the occurrence of this type of issue.

We take every customer concern very seriously and we are committed to producing quality and consistent products for our customers and are sorry you have experienced this issue. We apologize for any inconvenience this may have caused and want to assure you that we do everything possible to produce the safest and highest quality product in the industry today. AdvancePierre Foods and its associates are passionate about food and our goal is to delight our customers. If I can be of further assistance, feel free to contact me at 513-372-9212.

Sincerely,

Debra R. Taylor  
Director, Quality