

	Letter of Guarantee & Allergen Statement (Supplier)			
	Version date: Aug 9, 2022	Version 2	Prepared by: Sara K	Approved by: SQF Practitioner

Dear Farmer/Supplier

Chin Tai - Great Mountain requires that our farmers/suppliers acknowledge compliance with the following policies and guidelines to maintain food safety standards:

- Suppliers agree to ensure that all products are sold unadulterated, uncontaminated, non-injurious, or otherwise fit for human consumption within the meaning of the Safe food for Canadians Act, the Canada Agricultural Products Act, or the Canadian Food Inspection Agency regulations.
- Suppliers are aware with the limits on how much of a pesticide residue can remain on the products and comply with the maximum residue limits (MRLs) or tolerances for Canada.
- All products are to be manufactured, stored, and transported under conditions which preclude chemical, physical, microbiological and insect contamination.
- All products shall meet the agreed-upon specifications
 - Suitable for intended use/quality and food safety parameters
 - No evidence of contamination or evidence of pests
 - Be able to provide certificate of analysis when requested.
 - No evidence of food fraud incident for the past 5 years
- Supplies are packaged in accordance with good manufacturing and food safety practices under strict sanitary conditions.
- Suppliers have an effective allergen control program to prevent any possibility of cross contamination.
- Suppliers are committed to the implementation of good management practices and good agricultural practices for the safe production of the products supplied to our customers.
- All packaging material supplied shall not been made with or have been exposed to synthetic fungicides, preservatives, or fumigants.

Authorized supplier representative:

Contact name:	Justin Cheung
Contact signature:	Justin Cheung
Contact information (email or phone):	info@north-wing.ca
Date:	August 23, 2022



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Product(s) Name: Wild Harvested Morel Mushrooms

Please fill in the following chart for each product. The first column indicates the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in your plant. The third column indicates whether any of those ingredients are present in your plant.

Please fill **each square** with a **YES** or **NO** and when applicable the **name of an ingredient**. **Do not leave any empty spaces.**

Components	Present in product	Present in other products manufactured on the same line	Present in the same manufacturing plant
Eggs and its derivatives	No	No	No
Milk and its derivatives	No	No	No
Peanut and its derivatives	No	No	No
Seafood and its derivatives	No	No	No
Sesame seeds and its derivatives	No	No	No
Soy and its derivatives	No	No	No
Sulphites and its derivatives	No	No	No
Tree Nuts and its derivatives	Possibly	Possibly	possibly
Wheat and its derivatives	No	No	No
Mustard and its derivatives	No	No	No

Do you have effective procedures to avoid cross-contamination of the product with the allergens not present in the product, but present on the same line or in the plant? ☐ N/A

If, for any reason, there are modifications in this product, you are responsible for updating your records, including labels and specifications, and notifying our facility immediately.

Completed by (name & title): Justin Cheung Co-founder

Completed date: August 23, 2022

Note by Supplier

1. All products are harvested from the wild, due to the nature of harvesting morels, we cannot guarantee every inch of soil the mushroom grows on is chemical free



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2. Due to the morel mushrooms being wild, there is also the possibility that there may be insect eggs/insects present. Especially given the high surface area of the mushrooms.
3. We are able to provide certificate of origin and phyto-sanitary certificates if notified before the product is shipped out. Costs for certification will be the responsibility of the buyer.
4. Morel mushroom harvesting season may overlap with the development of pine seed season. For that reason, it is possible for cross contamination of seeds and pollen of pine trees.