



Memorandum

July 14, 2008

Re: Bisphenol-a (BPA)

We have received some inquiries recently regarding whether the containers that we utilize in manufacturing our products contain Bisphenol-a(BPA).

BPA is an ingredient in the epoxy which coats the steel cans used to preserve food. The North American Metal Packaging Alliance (NAMPA) states that the use of BPA-derived epoxy resins which are used as coating on cans and in certain plastic bottles arises from 60 years of research to provide can liners with the safest and most effective food contact performance. These coatings allow food processors to utilize effective sterilization processes that guarantee the packed food is safe from microbiological contamination to avoid food poisoning and protect the health of the public.

As stated by the NAMPA on January 25, 2008, independent reviews have concluded that BPA-derived can coatings do not put the public at risk. Two of the most comprehensive reviews were performed in 2007 by the European Food Safety Authority and the U.S. National Institute of Health's Center for the Evaluation of Risks to Human Reproduction.

Our can supplier, Silgan Containers Manufacturing, has informed us that in 2004, the EU set a specific migration limit of 600 parts per billion in food for BPA. A previous survey indicated that the average value of BPA in canned foods was 37 parts per billion, and a more recent survey averaged 8 parts per billion, well below any established levels of concern.

In addition, we utilize plastic containers for our fruit bowl and gel production. These containers are not made with any BPA derived formulations, and are BPA free.

If you desire further information in this regard, please contact George McMillion, 209-367-6231 or Mona Shulman 209-367-6271