



April 27, 2009

LETTER TO OUR VALUED CUSTOMERS

TOPIC: SWINE FLU

Culinary Standards, like you, is greatly concerned about the virus infection named "Swine Flu". The public has a tendency to associate this virus with the consuming of Pork. However, the leading authorities ["Centers for Disease Control and Prevention", "USDA", "World Health Organization" and the American Meat Institute (AMI)] have stated that eating properly handled and cooked pork or pork products is safe. They have stated that by cooking pork to 160° F. internal temperature kills the virus as well as other foodborne pathogens.

Culinary Standards takes great pride in producing safe, wholesome and high quality products. Food Safety is first and foremost in the manufacturing of our products. All of our meat products are cooked to no less than 160° F. internal temperature and are held at that temperature for extended periods of time to ensure their utmost safety and quality. Once cooked, our products are blast frozen to ensure foodborne pathogens and viruses do not grow.

We want to assure you, our valued customer, that you can continue to enjoy our fine tasting pork products with the confidence and assurance you have come to expect.

If you have any questions or concerns, please give us a call.

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