Alcohol and Marijuana Control Office
550 W 7th Avenue, Suite 1600
Anchorage, AK 99501
marijuana.licensing@alaska.gov
https://www.commerce.alaska.gov/web/amco
Phone: 907.269.0350

Alaska Marijuana Control Board

Operating Plan Supplemental

Form MJ-05: Marijuana Product Manufacturing Facility

What is this form?

This operating plan supplemental form is required for all applicants seeking a marijuana product manufacturing facility license and must accompany **Form MJ-01: Marijuana Establishment Operating Plan**, per 3 AAC 306.020(b)(11). Applicants should review **Chapter 306: Article 5** of the **Alaska Administrative Code.** This form will be used to document how an applicant intends to meet the requirements of the statutes and regulations.

If your business has a formal operating plan, you may include a copy of that operating plan with your application, but all fields of this form must still be completed per 3 AAC 306.020 and 3 AAC 306.520(3).

What additional information is required for cultivation facilities?

Applicants must identify how the proposed establishment will comply with applicable regulations regarding the following:

- Equipment, compounds, and processes to be used
- Waste disposal
- Testing procedure and protocols
- Proposed marijuana concentrates and marijuana products
- Proposed product packaging and sample labels
- Prohibitions

This form must be completed and submitted to AMCO's main office before any new or transfer application for a marijuana product manufacturing facility or marijuana concentrate manufacturing facility license will be considered complete.

Section 1 – Establishment Information

Enter information for the business seeking to be licensed, as identified on the license application.

Licensee:	AK Rime, LLC	**MJ License #:**	22479		
License Type:	Marijuana Product Manufacturing Facility				
Doing Business As:	AK Rime				
Premises Address:	100 E International Airport Rd. Suite 101				
City:	Anchorage	**State:**	Alaska	**ZIP:**	99518

AMCO Received 1/3/2020

Section 2 – Overview of Operations

2.1. Provide an overview of your proposed facility's operations. Include information regarding the intake, flow, and transfer of marijuana, marijuana concentrate, and marijuana product at and from your premises:

Marijuana flower and trim that is transfered from cultivation facilities will be stored in on site freezers after being received. As product is needed it will be removed from the freezers and dunked in 200 proof food grade ethanol. Evaporation and distillation will be used to create the extracted products. These extracts will either be used to create production batches for direct packaging into sellable items or to create production batches to be used to make other products. These batches will be placed in quarantine and test samples will be transfered to a state licensed facility for testing. After testing results are obtained and the testing laboratory has released the batches in METRC, batches will either be packaged for transfer to licensed retail facilities, or set aside for use in production batches. Final packaged products will be labeled in accordance with 3 AAC 306.570 and placed into refrigerated storage until ready for transfer. As completed product is transfered to retail facilities, it will be transfered out in METRC and the production batches in METRC will be reduced accordingly to reflect the transfers. Any product returned from retailers will be disposed of in compliance with our waste management procedures.

Section 3 – Equipment and Compounds to be Used

Review the requirements under 3 AAC 306.555.

3.1. Describe the equipment and solvents, gases, chemicals, and other compounds the marijuana product manufacturing facility will use to create marijuana concentrates:

Marijuana flower and/or trim will be removed from the freezers and dunked in 200 proof food grade ethanol. Evaporation in roto-evaporators will be used to remove the bulk of the ethanol from the resulting solution. If the final product is shatter, the remaining alcohol will be baked off in vacuum ovens. Finished shatter will be weighed on state certified scales and packaged into individual portions. If the final product is to be sap or sap based products (tinctures, capsules, or edibles) the product will be distilled in fractional distillation equipment to isolate the fraction containing the cannabinoids. If the final product is sap, the sap will be put into vaporizor pens, small jars, or glass syringes. If the final product is tinctures, capsules, or other edibles, production batches of these products will be produced by diluting the sap in coconut oil to the desired concentration. These production batches will either be directly packaged into sellable items or used to make other products.

Section 4 – Waste Disposal

Review the requirements under 3 AAC 306.740.

You must be able to certify the statement below. Read the following and then sign your initials in the box to the right: Initials

4.1. The marijuana product manufacturing facility shall give the board at least three days written notice required under 3 AAC 306.740(c) before making marijuana waste unusable and disposing of it. KD

4.2. Describe how you will store, manage, and dispose of any solid or liquid marijuana waste, including expired or outdated marijuana or marijuana product, in compliance with any applicable laws. Include details about the material(s) you will mix with ground marijuana waste and the processes that you will use to make the marijuana waste unusable for any purpose for which it was grown or produced:

Any expired, outdated or waste product returned to or generated at the manufacturing facility will be stored in clearly marked storage containers in secure storage areas until ready for disposal. AMCO will be given advance notice of at least three days that disposal will occur. After the three day notice period the product will be mixed with an equal amount of kitty litter and disposed of at the local solid waste facility.

Section 5 – Testing Procedure and Protocols

Review the requirements under 3 AAC 306.520 and 3 AAC 306.550.

You must be able to certify the statement below. Read the following and then sign your initials in the box to the right: Initials

5.1. I will ensure that any individual responsible for collecting random samples for required laboratory testing under 3 AAC 306.455 will prepare the necessary accompanying signed statement, provide the signed statement to the marijuana testing facility, and maintain a copy as a business record under 3 AAC 306.755. KD

Answer "Yes" or "No" to the following question: Yes No

5.2. Will the marijuana product manufacturing facility be performing in-house testing (as defined under 3 AAC 306.990(b)(20)? ☐ ☑

If "Yes" to 6.2, you must be able to certify the statement below. Read the following and then sign your initials in the box: Initials

5.3. The area where in-house testing will occur is clearly identified on the Form MJ-02: Premises Diagram that is submitted with this application.

5.4. Describe the testing procedures and protocols the marijuana product manufacturing facility will follow:

Completed concentrates will be segregated into production lots, entered into metrc and assigned package tags. A sample will be randomly selected from the production lots, packaged in metrc and transported to a licensed testing laboratory per 306.750 for potency, contamination and residual solvent testing per 306.645. The production lot will be quarantined in a cool dry clean area until test results are obtained per 306.550 (c). Once satisfactory test results are received and the production batch has been cleared by the test lab, the batch will be packaged and labeled for sale. In some instances, the production lot will be used to create other products. In this case, the other products (edibles) will be created and packaged in metrc, samples will be packaged and sent to the testing lab and quarantined until testing results are obtained. Once test results are obtained, these batches will be packaged for sale and labeled.

Section 6 – Proposed Marijuana Concentrates and Marijuana Products

Review the requirements under 3 AAC 306.520, 3 AAC 306.525, and 3 AAC 306.560.
Attach a completed copy of this page for each proposed marijuana concentrate or marijuana product.

Product Name:	SAP Caps		
Product Type:	Edible		
Perishable: Yes/No	Yes	**Shelf Life:** If perishable.	12 mos

Product Description: Details must include the color, shape, and texture.	Clear capsules filled with a mixture of SAP concentrate produced at this facility and oil. Color will be light yellow and translucent. Each capsule will contain 5mg THC.
Ingredients: This box is not applicable to marijuana concentrates.	SAP, capsule, coconut oil, natural plant terpenes. Added terpenes are natural plant terpenes from true terpenes - compliance packet attached at the end of this section.
Standard Production Procedure and Detailed Manufacturing Process:	Empty capsules will be filled with tincture of SAP mixed with oil to obtain desired 5mg THC content per capsule. If terpenes are added they are added at the same time as the SAP and oil are combined.
Depiction: Provide a photograph, drawing, or graphic representation of the expected appearance of the final product.	

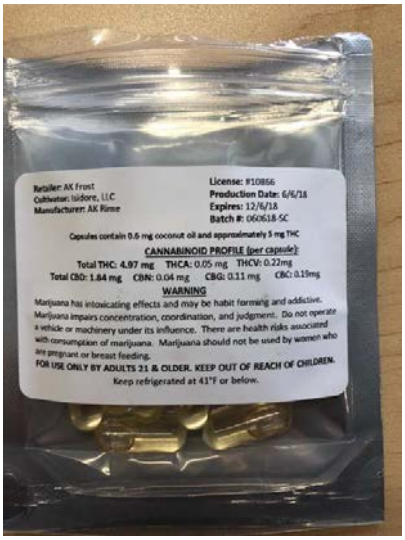
Section 7 – Proposed Product Packaging and Sample Labels

Review the requirements under 3 AAC 306.520, 3 AAC 306.565, and 3 AAC 306.570.
Attach a completed copy of this page for each proposed marijuana concentrate or marijuana product.

Product Name:	SAP Caps
Product Type:	Edible

Packaging Description:
Details must include the color(s), size, packaging materials used, total amount of THC, individual serving sizes (if multiple), and other specifics showing compliance with 3 AAC 306.565. Please include photos, drawings, or graphic representations.

Mylar bags will be used to package capsules in packages of ten or less. Mylar bags are heat sealed for tamper and child resistance and are resealable. Each capsule = 1 serving containing 5 mg THC. Total THC content of a ten capsule bag will be 50mg.

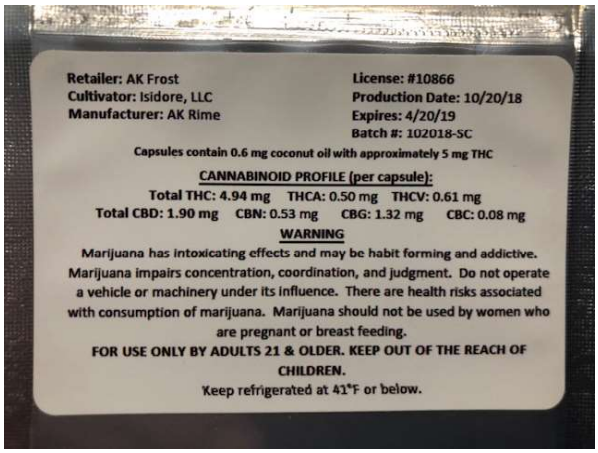


Capsules may also be packaged in the following:

1 capsule - total THC = 5 mg
2 capsules - total THC = 10mg
4 capsules - total THC = 20 mg
5 capsules - total THC = 25 mg
6 capsules - total THC = 30 mg
8 capsules - total THC = 40 mg

Sample Labels:
Provide sample labels showing how the labeling requirements set forth in 3 AAC 306.570 will be met.

FRONT LABEL



BACK LABEL

Section 6 – Proposed Marijuana Concentrates and Marijuana Products

Review the requirements under 3 AAC 306.520, 3 AAC 306.525, and 3 AAC 306.560.
Attach a completed copy of this page for each proposed marijuana concentrate or marijuana product.

Product Name:	MJ Caramels		
Product Type:	Edible		
Perishable: Yes/No	Yes	**Shelf Life:** If perishable.	6 mos

Product Description: Details must include the color, shape, and texture.	MJ Caramels are caramel colored, formed in small squares, rectangles or rolls and have a smooth to tacky texture.
Ingredients: This box is not applicable to marijuana concentrates.	SAP produced at this facility, sugar, butter, milk or heavy cream, vanilla and salt.
Standard Production Procedure and Detailed Manufacturing Process:	Melt butter, add sugar and salt. Stir until combined. Gradually add milk; stir constantly until combined. Add SAP and stir to combine. Cook and stir over medium heat, until mixture reaches firm ball stage (245F), about 12-15 minutes. Remove from heat, stir in vanilla and course salt (optional), pour into 9 x 13 pan. Cool, cut and package.
Depiction: Provide a photograph, drawing, or graphic representation of the expected appearance of the final product.	

Section 7 – Proposed Product Packaging and Sample Labels

Review the requirements under 3 AAC 306.520, 3 AAC 306.565, and 3 AAC 306.570.
Attach a completed copy of this page for each proposed marijuana concentrate or marijuana product.

Product Name:	MJ Caramels
Product Type:	Edible

Packaging Description:
Details must include the color(s), size, packaging materials used, total amount of THC, individual serving sizes (if multiple), and other specifics showing compliance with 3 AAC 306.565. Please include photos, drawings, or graphic representations.

MJ caramels will be placed in non-stick food safe paper wrapping then packaged in mylar bags. Each caramel will contain 5 mg THC and each package will contain ten or fewer caramels. Mylar bags are heat sealed for tamper and child resistance and are resealable. Serving size = 1 caramel. Total THC content of bag containing ten caramels = 50 mg.

Caramels may also be packaged in the following:

1 Caramel - total THC = 5 mg
2 Caramels - total THC = 10 mg
4 Caramels - total THC = 20mg
5 Caramels - total THC = 25 mg
6 Caramels - total THC = 30 mg
8 Caramels - total THC = 40 mg

Sample Labels:
Provide sample labels showing how the labeling requirements set forth in 3 AAC 306.570 will be met.

AK Frost

MJ CARAMELS

Net Weight = 100g

Ten 5mg Servings **Total THC: 50mg**

KEEP OUT OF REACH OF CHILDREN

FRONT LABEL

Retailer: AK Frost
Cultivator: Isidore, LLC
Manufacturer: AK Rime

License: #10866
Production Date: 6/15/17
Expires: 12/15/17
Batch #: CARA61517

Caramels contain sugar, cream, salt, flavorings and thc distillate

CANNABINOID PROFILE
Total THC: 4.99 mg **THC-A:** 00.00 mg
Total CBD: 00.01 mg **CBD-A:** 00.00 mg **CBN:** 00.02mg

WARNING
Marijuana has intoxicating effects and may be habit forming and addictive. Marijuana impairs concentration, coordination, and judgment. Do not operate a vehicle or machinery under its influence. There are health risks associated with consumption of marijuana. Marijuana should not be used by women who are pregnant or breast feeding.

FOR USE ONLY BY ADULTS 21 & OLDER. KEEP OUT OF THE REACH OF CHILDREN.
Keep refrigerated at 41°F or below.

BACK LABEL

Section 6 – Proposed Marijuana Concentrates and Marijuana Products

Review the requirements under 3 AAC 306.520, 3 AAC 306.525, and 3 AAC 306.560.

Attach a completed copy of this page for each proposed marijuana concentrate or marijuana product.

Product Name:	MJ Chocolates		
Product Type:	Edible		
Perishable: Yes/No	Yes	**Shelf Life:** If perishable.	6 mos

Product Description: Details must include the color, shape, and texture.	MJ Chocolates will vary in color, be formed in a small sherical shape, and have a smooth texture.
Ingredients: This box is not applicable to marijuana concentrates.	SAP produced in this facility, sugar, butter, milk or heavy cream, chocolate or cacao butter. Optional: fruit and/or nuts. Fruits and nuts may be blueberries, raspberries, almonds, cashews and/or almonds.
Standard Production Procedure and Detailed Manufacturing Process:	Place cream in a glass or metal bowl. Place the bowl over a pot of boiling water to create a double boiler. Allow the cream to heat up until it is steaming, and just beginning to show signs of simmering (do not let it boil). Remove the bowl from the heat. Add in the butter/cacao butter, chocolate and SAP. Place the bowl back over the boiling water, and using a spatula, melt and mix in the butter and chocolate. Optional: Once all this is mixed, additional flavorings may be added. You should now be left with a well-mixed chocolate ganache. Use your spatula to evenly spread it out into a Pyrex or glass dish. Place the dish in a cool, dark place for 3-4 hours. It should nicely firm up. Place some non-stick cooking paper onto a baking tray. Take the ganache, and using either hands or an ice cream scoop, form it into small balls. Place the balls onto the baking tray and put it into the fridge to allow the balls to properly set.
Depiction: Provide a photograph, drawing, or graphic representation of the expected appearance of the final product.	

Section 7 – Proposed Product Packaging and Sample Labels

Review the requirements under 3 AAC 306.520, 3 AAC 306.565, and 3 AAC 306.570.
Attach a completed copy of this page for each proposed marijuana concentrate or marijuana product.

Product Name:	MJ Chocolates
Product Type:	Edible

Packaging Description: Details must include the color(s), size, packaging materials used, total amount of THC, individual serving sizes (if multiple), and other specifics showing compliance with 3 AAC 306.565. Please include photos, drawings, or graphic representations.	MJ Chocolates will be place in non-stick food safe paper wrapping then packaged in mylar bags. Each chocolate will contain 5mg THC and each bag will contain 10 or fewer chocolates. Mylar bags are heat sealed for tamper and child resistance and are resealable. Serving size = 1 chocolate. Total THC content of bag containing 10 chocolates = 50 mg. Chocolates may also be packaged in the following: 1 chocolate - total THC = 5mg 2 chocolates - total THC = 10mg 4 chocolates - total THC = 20 mg 5 chocolates - total THC = 25 mg 6 chocolates - total THC = 30 mg 8 chocolates - total THC = 40 mg

Sample Labels:
Provide sample labels showing how the labeling requirements set forth in 3 AAC 306.570 will be met.

AK Frost

MJ CHOCOLATES

Net Weight = 100 g
Ten 5mg Servings **Total THC: 50mg**
KEEP OUT OF REACH OF CHILDREN

FRONT LABEL

Retailer: AK Frost
Cultivator: Isidore, LLC
Manufacturer: AK Rime

License: #10866
Production Date: 6/15/17
Expires: 12/15/17
Batch #: CHCO61517

Chocolates contain sugar, cream, cocoa, flavorings and sap concentrate

CANNABINOID PROFILE
Total THC: 4.99 mg **THC-A:** 00.00 mg
Total CBD: 00.01 mg **CBD-A:** 00.00 mg **CBN:** 00.02mg

WARNING
Marijuana has intoxicating effects and may be habit forming and addictive. Marijuana impairs concentration, coordination, and judgment. Do not operate a vehicle or machinery under its influence. There are health risks associated with consumption of marijuana. Marijuana should not be used by women who are pregnant or breast feeding.

FOR USE ONLY BY ADULTS 21 & OLDER. KEEP OUT OF THE REACH OF CHILDREN.
Keep refrigerated at 41°F or below.

BACK LABEL

Section 6 – Proposed Marijuana Concentrates and Marijuana Products

Review the requirements under 3 AAC 306.520, 3 AAC 306.525, and 3 AAC 306.560.
Attach a completed copy of this page for each proposed marijuana concentrate or marijuana product.

Product Name:	Diamonds and Terps		
Product Type:	Concentrate		
Perishable: Yes/No	No	**Shelf Life:** If perishable.	

Product Description: Details must include the color, shape, and texture.	Color ranges from nearly clear to amber. Granular crystalline structure ranging from the size of fine sand to pea-sized crystals. Terpene sauce which may or may not be included is yellow to orange to amber and the thickness of light gravy.

Ingredients: This box is not applicable to marijuana concentrates.	

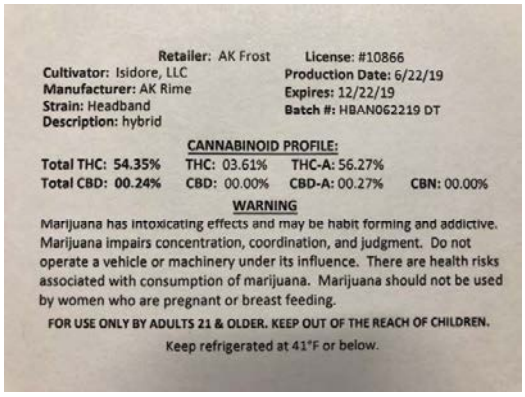
Standard Production Procedure and Detailed Manufacturing Process:	Diamonds and terps is extracted using ethanol. The ethanol/cannabis mixture is filtered before the ethanol is removed via distillation and evaporation at reduced pressure. THCA is crystallized out of the resultant solution with pressure and temperature. The remaining solution is the terps which may or may not be partially removed from the crystalline THC depending on the desired consistency.

Depiction: Provide a photograph, drawing, or graphic representation of the expected appearance of the final product.

Section 7 – Proposed Product Packaging and Sample Labels

Review the requirements under 3 AAC 306.520, 3 AAC 306.565, and 3 AAC 306.570.
Attach a completed copy of this page for each proposed marijuana concentrate or marijuana product.

Product Name:	Diamonds and terps
Product Type:	Concentrate

Packaging Description: Details must include the color(s), size, packaging materials used, total amount of THC, individual serving sizes (if multiple), and other specifics showing compliance with 3 AAC 306.565. Please include photos, drawings, or graphic representations.	Mylar bags will be used to package diamonds and terps in gram and/or half gram containers. Diamonds and terps will range in THC content from 35 - 90 % THC. Diamonds and terps will be put in small glass jars or wrapped in craft paper sleaves and put in bags. Mylar bags are heat sealed for tamper and child resistance and are resealable.
Sample Labels: Provide sample labels showing how the labeling requirements set forth in 3 AAC 306.570 will be met.	FRONT LABEL  Retailer: AK Frost License: #10866 Cultivator: Isidore, LLC Production Date: 6/22/19 Manufacturer: AK Rime Expires: 12/22/19 Strain: Headband Batch #: HBAN062219 DT Description: hybrid CANNABINOID PROFILE: Total THC: 54.35% THC: 03.61% THC-A: 56.27% Total CBD: 00.24% CBD: 00.00% CBD-A: 00.27% CBN: 00.00% WARNING Marijuana has intoxicating effects and may be habit forming and addictive. Marijuana impairs concentration, coordination, and judgment. Do not operate a vehicle or machinery under its influence. There are health risks associated with consumption of marijuana. Marijuana should not be used by women who are pregnant or breast feeding. FOR USE ONLY BY ADULTS 21 & OLDER. KEEP OUT OF THE REACH OF CHILDREN. Keep refrigerated at 41°F or below. BACK LABEL

AMCO Received 1/3/2020

Section 6 – Proposed Marijuana Concentrates and Marijuana Products

Review the requirements under 3 AAC 306.520, 3 AAC 306.525, and 3 AAC 306.560.
Attach a completed copy of this page for each proposed marijuana concentrate or marijuana product.

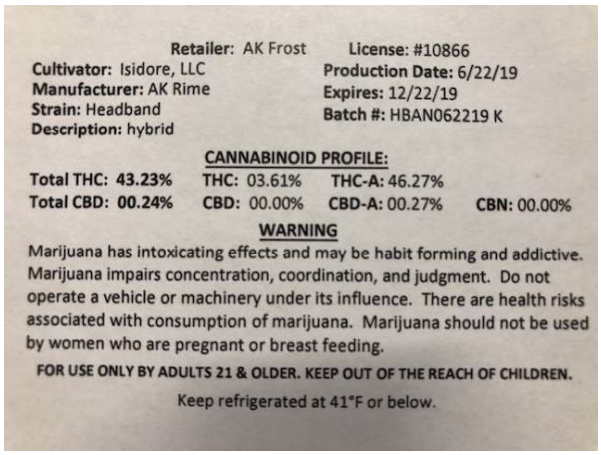
Product Name:	Kief		
Product Type:	Concentrate		
Perishable: Yes/No	No	**Shelf Life:** If perishable.	

Product Description: Details must include the color, shape, and texture.	Powdery consistency that tends to clump. Amorphous in shape. Color can range from nearly white to various shades of yellow, green or brown.
Ingredients: This box is not applicable to marijuana concentrates.	
Standard Production Procedure and Detailed Manufacturing Process:	The kief from various harvest batches will be processed either alone or combined and homogenized with multiple harvest batches. It can then packaged as-is or or may be sifted, screened or pressed. A representative sample of each production batch will be collected and submitted for testing to determine potency of the final product. Kief is separated from the harvest batches during the trimming procedure in harvest by collection in mesh bags which catch the kief as it is shaken off the bud/trim by the trim machine.
Depiction: Provide a photograph, drawing, or graphic representation of the expected appearance of the final product.	

Section 7 – Proposed Product Packaging and Sample Labels

Review the requirements under 3 AAC 306.520, 3 AAC 306.565, and 3 AAC 306.570.
Attach a completed copy of this page for each proposed marijuana concentrate or marijuana product.

Product Name:	Kief
Product Type:	Concentrate

Packaging Description: Details must include the color(s), size, packaging materials used, total amount of THC, individual serving sizes (if multiple), and other specifics showing compliance with 3 AAC 306.565. Please include photos, drawings, or graphic representations.	Kief will range in THC content from 35 - 60 % THC. Kief will be package in gram or half gram packages. Kief will be put in small glass jars and put in Mylar bags. Mylar bags are heat sealed for tamper and child resistance and are resealable.
Sample Labels: Provide sample labels showing how the labeling requirements set forth in 3 AAC 306.570 will be met.	FRONT LABEL  Retailer: AK Frost License: #10866 Cultivator: Isidore, LLC Production Date: 6/22/19 Manufacturer: AK Rime Expires: 12/22/19 Strain: Headband Batch #: HBAN062219 K Description: hybrid CANNABINOID PROFILE: Total THC: 43.23% THC: 03.61% THC-A: 46.27% Total CBD: 00.24% CBD: 00.00% CBD-A: 00.27% CBN: 00.00% WARNING Marijuana has intoxicating effects and may be habit forming and addictive. Marijuana impairs concentration, coordination, and judgment. Do not operate a vehicle or machinery under its influence. There are health risks associated with consumption of marijuana. Marijuana should not be used by women who are pregnant or breast feeding. FOR USE ONLY BY ADULTS 21 & OLDER. KEEP OUT OF THE REACH OF CHILDREN. Keep refrigerated at 41°F or below. BACK LABEL

Section 6 – Proposed Marijuana Concentrates and Marijuana Products

Review the requirements under 3 AAC 306.520, 3 AAC 306.525, and 3 AAC 306.560.
Attach a completed copy of this page for each proposed marijuana concentrate or marijuana product.

Product Name:	Live Resin		
Product Type:	Concentrate		
Perishable: Yes/No	No	**Shelf Life:** If perishable.	

Product Description: Details must include the color, shape, and texture.	Color ranges from nearly clear to amber. Shape is amorphous; can be flat or clumpy. Texture can range from smooth/sticky to granular. Some moisture is often present.

Ingredients: This box is not applicable to marijuana concentrates.	

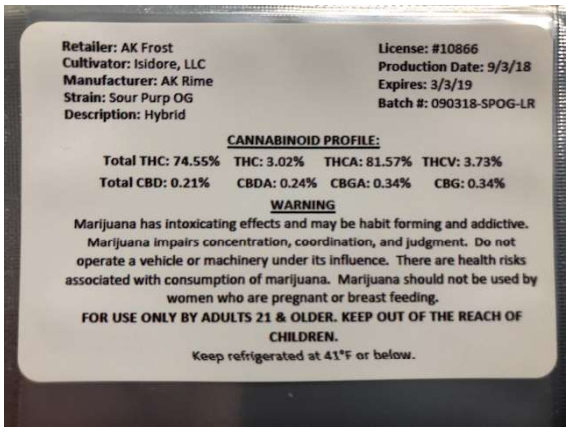
Standard Production Procedure and Detailed Manufacturing Process:	Live resin is extracted using ethanol. The ethanol/cannabis mixture is filtered before the ethanol is removed via distillation and evaporation at reduced pressure.

Depiction: Provide a photograph, drawing, or graphic representation of the expected appearance of the final product.	

Section 7 – Proposed Product Packaging and Sample Labels

Review the requirements under 3 AAC 306.520, 3 AAC 306.565, and 3 AAC 306.570.
Attach a completed copy of this page for each proposed marijuana concentrate or marijuana product.

Product Name:	Live Resin
Product Type:	Concentrate

Packaging Description: Details must include the color(s), size, packaging materials used, total amount of THC, individual serving sizes (if multiple), and other specifics showing compliance with 3 AAC 306.565. Please include photos, drawings, or graphic representations.	Mylar bags will be used to package live resin in gram and/or half gram containers. Live resin will range in THC content from 35 - 90 % THC. Live resin will be put in small glass jars or wrapped in craft paper sleaves and put mylar bags. Mylar bags are heat sealed for tamper and child resistance and are resealable.
Sample Labels: Provide sample labels showing how the labeling requirements set forth in 3 AAC 306.570 will be met.	FRONT LABEL  BACK LABEL

Section 6 – Proposed Marijuana Concentrates and Marijuana Products

Review the requirements under 3 AAC 306.520, 3 AAC 306.525, and 3 AAC 306.560.
Attach a completed copy of this page for each proposed marijuana concentrate or marijuana product.

Product Name:	Rosin		
Product Type:	Concentrate		
Perishable: Yes/No	No	**Shelf Life:** If perishable.	

Product Description: Details must include the color, shape, and texture.	Color ranges from nearly clear to dark amber. Shape is amorphous; can be flat or clumpy. Texture can range from smooth/sticky to granular.
Ingredients: This box is not applicable to marijuana concentrates.	
Standard Production Procedure and Detailed Manufacturing Process:	Rosin is made by using pressure and temperature to separate cannabinoids and terpenes from kief or other plant material. A representative sample of each production batch will be collected and submitted for testing to determine potency of the final product.
Depiction: Provide a photograph, drawing, or graphic representation of the expected appearance of the final product.	

Section 7 – Proposed Product Packaging and Sample Labels

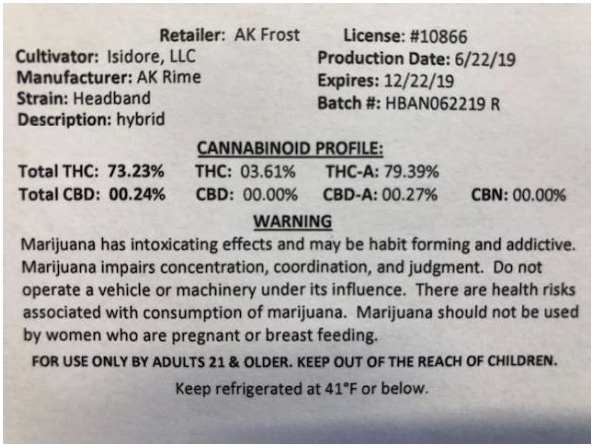
Review the requirements under 3 AAC 306.520, 3 AAC 306.565, and 3 AAC 306.570.
Attach a completed copy of this page for each proposed marijuana concentrate or marijuana product.

Product Name:	Rosin
Product Type:	Concentrate

Packaging Description: Details must include the color(s), size, packaging materials used, total amount of THC, individual serving sizes (if multiple), and other specifics showing compliance with 3 AAC 306.565. Please include photos, drawings, or graphic representations.	Rosin will range in THC content from 35 - 90 % THC. Rosin will be package in gram or half gram packages. Rosin will be put in small glass jars or parchment sleeves and put in Mylar bags. Mylar bags are heat sealed for tamper and child resistance and are resealable.

Sample Labels:
Provide sample labels showing how the labeling requirements set forth in 3 AAC 306.570 will be met.

FRONT LABEL



Retailer: AK Frost **License:** #10866
Cultivator: Isidore, LLC **Production Date:** 6/22/19
Manufacturer: AK Rime **Expires:** 12/22/19
Strain: Headband **Batch #:** HBAN062219 R
Description: hybrid

CANNABINOID PROFILE:

Total THC: 73.23% **THC:** 03.61% **THC-A:** 79.39%
Total CBD: 00.24% **CBD:** 00.00% **CBD-A:** 00.27% **CBN:** 00.00%

WARNING

Marijuana has intoxicating effects and may be habit forming and addictive. Marijuana impairs concentration, coordination, and judgment. Do not operate a vehicle or machinery under its influence. There are health risks associated with consumption of marijuana. Marijuana should not be used by women who are pregnant or breast feeding.

FOR USE ONLY BY ADULTS 21 & OLDER. KEEP OUT OF THE REACH OF CHILDREN.

Keep refrigerated at 41°F or below.

BACK LABEL

Section 6 – Proposed Marijuana Concentrates and Marijuana Products

Review the requirements under 3 AAC 306.520, 3 AAC 306.525, and 3 AAC 306.560.
Attach a completed copy of this page for each proposed marijuana concentrate or marijuana product.

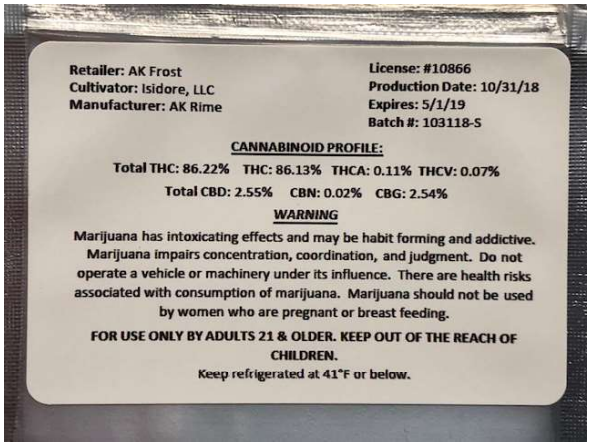
Product Name:	SAP		
Product Type:	Concentrate		
Perishable: Yes/No	No	**Shelf Life:** If perishable.	

Product Description: Details must include the color, shape, and texture.	Color is bright, clear yellow to dark amber. Product is a viscous liquid. Texture is sticky.
Ingredients: This box is not applicable to marijuana concentrates.	
Standard Production Procedure and Detailed Manufacturing Process:	SAP is extracted using ethanol. The ethanol/cannabis mixture is filtered before the ethanol is removed via distillation at reduced pressure, then further refined using distillation at atmospheric pressure. Terpenes may or may not be added for flavor. Terpenes that may be added are natural plant terpenes that are purchased from a company called true terpenes. A compliance package for true terpenes is attached at the end of this section.
Depiction: Provide a photograph, drawing, or graphic representation of the expected appearance of the final product.	

Section 7 – Proposed Product Packaging and Sample Labels

Review the requirements under 3 AAC 306.520, 3 AAC 306.565, and 3 AAC 306.570.
Attach a completed copy of this page for each proposed marijuana concentrate or marijuana product.

Product Name:	SAP
Product Type:	Concentrate

Packaging Description: Details must include the color(s), size, packaging materials used, total amount of THC, individual serving sizes (if multiple), and other specifics showing compliance with 3 AAC 306.565. Please include photos, drawings, or graphic representations.	Individual products will consist of 0.5 - 5 grams of 75 - 95% THC packaged directly in glass container, syringe or vaporizer cartridge. Mylar bags will be used to package the individual products. Bags are various solid color on one side and clear on the other. Mylar bags are heat sealed for tamper and child resistance and are resealable.
Sample Labels: Provide sample labels showing how the labeling requirements set forth in 3 AAC 306.570 will be met.	 FRONT LABEL  BACK LABEL

Section 6 – Proposed Marijuana Concentrates and Marijuana Products

Review the requirements under 3 AAC 306.520, 3 AAC 306.525, and 3 AAC 306.560.
Attach a completed copy of this page for each proposed marijuana concentrate or marijuana product.

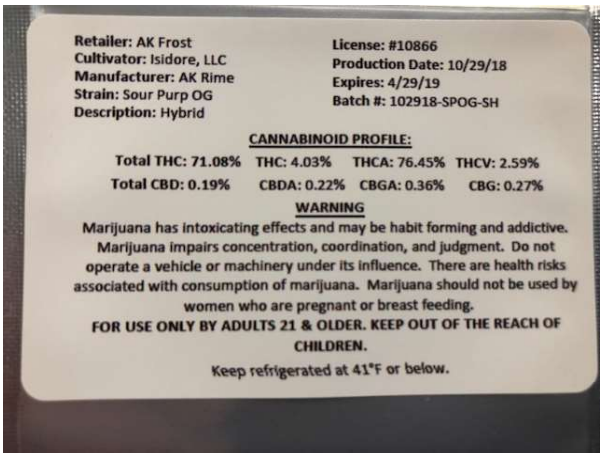
Product Name:	Shatter		
Product Type:	Concentrate		
Perishable: Yes/No	No	**Shelf Life:** If perishable.	

Product Description: Details must include the color, shape, and texture.	Color ranges from nearly clear to amber. Shape is amorphous; can be flat or clumpy. Texture can range from smooth/sticky to granular.
Ingredients: This box is not applicable to marijuana concentrates.	Marijuana plant material will be dunked in ethanol and strained to remove all solids. Solution will be filtered through a 20 micron filter and put into roto evaporators to remove the bulk of the ethanol. The reduced solution will be put into vacuum ovens and baked to remove the balance of the ethanol. Once this process is complete the product will be portioned into the desired package sizes and weighed on state registered scales before being packaged for sale.
Standard Production Procedure and Detailed Manufacturing Process:	
Depiction: Provide a photograph, drawing, or graphic representation of the expected appearance of the final product.	

Section 7 – Proposed Product Packaging and Sample Labels

Review the requirements under 3 AAC 306.520, 3 AAC 306.565, and 3 AAC 306.570.
Attach a completed copy of this page for each proposed marijuana concentrate or marijuana product.

Product Name:	Shatter
Product Type:	Concentrate

Packaging Description: Details must include the color(s), size, packaging materials used, total amount of THC, individual serving sizes (if multiple), and other specifics showing compliance with 3 AAC 306.565. Please include photos, drawings, or graphic representations.	Mylar bags will be used to package shatter in gram and/or half gram bags. Shatter will range in THC content from 35 - 90 % THC. Shatter will be wrapped in craft paper sleaves and put directly in mylar bags. Mylar bags are heat sealed for tamper and child resistance and are resealable.
Sample Labels: Provide sample labels showing how the labeling requirements set forth in 3 AAC 306.570 will be met.	FRONT LABEL  BACK LABEL

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Section 6 – Proposed Marijuana Concentrates and Marijuana Products

Review the requirements under 3 AAC 306.520, 3 AAC 306.525, and 3 AAC 306.560.

Attach a completed copy of this page for each proposed marijuana concentrate or marijuana product.

Product Name:	Tincture		
Product Type:	Edible		
Perishable: Yes/No	Yes	**Shelf Life:** If perishable.	12 mos

Product Description: Details must include the color, shape, and texture.	Tincture is a clear to yellowish orange translucent liquid.
Ingredients: This box is not applicable to marijuana concentrates.	Shatter or SAP produced at this facility and vegetable or coconut oil.
Standard Production Procedure and Detailed Manufacturing Process:	Shatter or SAP is mixed with vegetable/coconut oil to desired THC potency.
Depiction: Provide a photograph, drawing, or graphic representation of the expected appearance of the final product.	

Section 7 – Proposed Product Packaging and Sample Labels

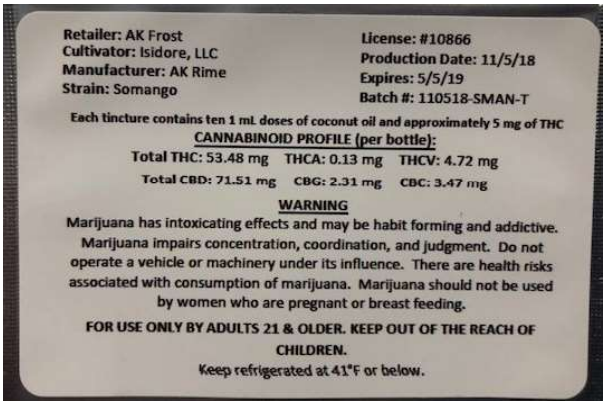
Review the requirements under 3 AAC 306.520, 3 AAC 306.565, and 3 AAC 306.570.
Attach a completed copy of this page for each proposed marijuana concentrate or marijuana product.

Product Name:	Tincture
Product Type:	Edible

Packaging Description: Details must include the color(s), size, packaging materials used, total amount of THC, individual serving sizes (if multiple), and other specifics showing compliance with 3 AAC 306.565. Please include photos, drawings, or graphic representations.	Tincture will be placed in glass dropper bottles. Each dropperful will contain one serving with no more that 5mg THC +/- 20%. Each bottle will contain 10 servings of 5mg THC each. Mylar bags are heat sealed for tamper and child resistance and are resealable.

Sample Labels:
Provide sample labels showing how the labeling requirements set forth in 3 AAC 306.570 will be met.

FRONT LABEL



BACK LABEL

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True Terpenes

TRUE GRADE™
Compliance Packet

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Dear Valued Customer,

We hope you will find peace of mind as you explore the following documentation of our True Grade™ system. We are proud to be the first and ***only*** third-party certified GMP, ISO, and FSSC company for the manufacture of terpene blends. We go the extra mile (or two) so that you can rest easy. This is our promise to you.

About Us

We are a wholesale distribution company operating out of beautiful Portland, OR. We manufacture, package, and distribute undiluted terpenes, flavor ingredients, and blends. Our True Terpenes family is comprised of more than 50 employees of which about half work directly in manufacturing and distribution at our Hayden Island facility. All employees are properly trained in Good Manufacturing Practices (GMP), Food Safety, and Food Defense.

Our Mission

We are committed to providing high-quality, safe, and secure products to customers like you throughout the world. Every day we seek to take an active leadership role in this new and emerging industry.

Our Products

Our current product offerings are: Terpene Isolates, Precision Strain Profiles, Flavor-Infused Strain Profiles, TERP Flavors, and Viscosity. Each of these products come in a variety of sizes ranging from 2mL to a gallon. All products are formulated, blended, packed, and labeled in cGMP facilities conforming to FSSC 22000 and ISO 9001:2015 quality standards. All products are tested in an ISO/IEC 17025 accredited laboratory according to our Master Product Specifications. Certificate of Analysis (COA) and Safety Data Sheets (SDS) are available for each product on our website ***TrueTerpenes.com***. Other valuable documentation such as Certificates of Compliance (COC), Natural Certificates, Food Grade Statements, etc. are available upon request. The traceability of each product from bulk material to customer is ensured.

You are welcome to reach out if you'd like to schedule a site visit and see it all for yourself. Our excellent Customer Service team is available to answer any questions you might have.

We greatly appreciate your business and look forward to serving you for years to come.

True Terpenes

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Self-Audit Form Section 1: General Information

Company Name	Bulk Natural LLC. DBA True Terpenes
Products / Services	Design and Manufacturing of Terpenes, Flavor Ingredients, and Isolates
Address	2416 N. Hayden Island Dr. Portland, OR 97217
Phone Number	(888) 954-8550
Email	info@trueterpenes.com
Is the company a division or subsidiary of another corporation?	☐ Yes ☑ No
Number of Years in Business	< 4 years
Number of Personnel	~50 Employees
What is the square footage of the facility?	3,450 sq ft.
Number of Personnel in Production	~10
How Many Shifts?	Single 8-hr shift
QA Contact	Name, Title: Alesya Bradley, Quality & Regulatory Manager
Number of Personnel in QA? In QC?	QA- 2; QC - 2;
Is the QA department independent of production?	☑ Yes ☐ No

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Self-Audit Form Section 3: Quality Systems

	Yes	No	N/A	Comments
Do you operate under a Quality Management System Manual (QMSM)?	☑	☐	☐	A Table of Contents is attached.
Is there a company organizational chart?	☑	☐	☐	Available upon request.
Is there a published quality policy stating the company's intentions to meet its obligations to produce safe and legal products, and its responsibilities to customers?	☑	☐	☐	A copy is attached.
Is the policy communicated to all staff and understood?	☑	☐	☐	
Are responsibilities clearly defined and appropriate arrangements in place to cover for absence of key staff?	☑	☐	☐	
Are quality objectives established and maintained?	☑	☐	☐	
Is there a system in place to keep the company informed of all relevant legislation?	☑	☐	☐	
Do you have a customer complaint handling procedure?	☑	☐	☐	
Is there an effective management review with agreed actions communicated to appropriate staff?	☑	☐	☐	
Is there a documented internal quality audit program?	☑	☐	☐	
Are there internal audits carried out at a frequency determined by risk?	☑	☐	☐	
Are there documented operating procedures?	☑	☐	☐	
Is there a document and change control system in place?	☑	☐	☐	
Are documents maintained for a minimum of 3 years?	☑	☐	☐	
Is there a documented system of calibration of measuring equipment, including corrective actions for out of specification equipment?	☑	☐	☐	
Is there a documented supplier control program in place with written SOPs (Standard Operating Procedure)?	☑	☐	☐	
Is there a documented supplier approval process based on risk assessment that covers all ingredients and packaging materials?	☑	☐	☐	
Do you audit your suppliers?	☑	☐	☐	Annually

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Self-Audit Form Section 3: Quality Systems (cont.)

	Yes	No	N/A	Comments
Are incoming materials staged and properly identified with status (ie. acceptable, hold, rejected, etc.)?	☑	☐	☐	Incoming Raw Materials are placed on "HOLD" and kept separate from "RELEASED" Raw Materials and Finished Goods.
Are incoming inspection processes documented? What sampling plan is used for incoming inspection?	☑	☐	☐	Every delivery and all materials are inspected and the inspections are documented in Receiving records.
Are incoming raw materials inspected and tested against agreed specifications?	☑	☐	☐	Every bulk lot is inspected and safety tested according to our Master Product Specifications (Attached). We do not accept ANY incoming raw materials if they do not meet these specifications.
Are raw materials positively released?	☑	☐	☐	
Can traceability, that includes rework, be demonstrated back to suppliers and forward to customers?	☑	☐	☐	
Are there 'In process' quality control procedures and records maintained?	☑	☐	☐	Quality Control Records maintained for 5 years.
Are there operating procedures to control non-conforming material (Out of Specification) and ensure CAPA (Corrective Action Preventive Action) are recorded and assigned?	☑	☐	☐	
Is a quarantine area in place for non-conforming material?	☑	☐	☐	Quarantine area locked up and properly segregated.
Are there documented finished product specifications?	☑	☐	☐	

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Self-Audit Form Section 3: Quality Systems (cont.)

	Yes	No	N/A	Comments
Are finished products positively released?	☑	☐	☐	
Is an inventory management turnover method being used, such as FIFO (First In First Out)?	☑	☐	☐	FIFO is used.
Are finished products tested and approved before release?	☑	☐	☐	
Do you have a dedicated area for retained samples?	☑	☐	☐	Retained samples are kept in a temperature-controlled environment and are retained for up to 1 year.
Does the company operate a formal system of training, including new hire training with records maintained and reviewed periodically?	☑	☐	☐	Job-specific, GMP, Food Safety / Food Defense Training for all new hires. Training refreshee annually.
Is there a documented recall plan in place?	☑	☐	☐	
Is this challenged on a regular basis (ie. mock recall?)	☑	☐	☐	Mock Recalls are performed twice a year (every 6 months).
Is there a procedure for notifying customers in the event of a recall?	☑	☐	☐	
Is there a change control SOP in place?	☑	☐	☐	
Is the customer notified of any changes in the finished product specifications or relevant process controls?	☑	☐	☐	

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Self-Audit Form Section 4: Facilities and Equipment

	Yes	No	N/A	Comments
Are site boundaries clearly defined?	☑	☐	☐	
Is the condition of the buildings and surroundings basically sound?	☑	☐	☐	
Is the site secure with access to production and storage areas restricted to authorized personnel?	☑	☐	☐	
Are the equipment/utilities clearly identified?	☑	☐	☐	
Is the process flow designed to minimize the risk of cross-contact and cross-contamination?	☑	☐	☐	
Are walls, floors, and ceilings designed, constructed, finished, and maintained to prevent accumulation of dirt and facilitate cleaning?	☑	☐	☐	Facility is maintained to GMP Standards.
Is adequate ventilation/extraction provided to prevent condensation or excessive dust?	☑	☐	☐	
Is all water used in production or cleaning free from risks of contamination?	☑	☐	☐	Water is not used in production, only in cleaning of the facilities and glassware.
Is the water supply treated (internally or at the source)?	☑	☐	☐	
Is the quality of water, steam, ice, air, compressed air, or gas regularly monitored?	☑	☐	☐	Water is tested for potability annually.
Is the accumulation of waste prevented?	☑	☐	☐	
Are waste containers covered and at least 5 meters from an entrance?	☑	☐	☐	
Is all equipment constructed from food grade material?	☑	☐	☐	
Is there a planned preventative maintenance program in place?	☑	☐	☐	
Is all equipment validated?	☑	☐	☐	
Do the records indicate that the measuring/testing equipment is regularly calibrated? Is the calibration recall system acceptable and N.I.S.T. traceable?	☑	☐	☐	

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Self-Audit Form Section 5: Food Safety / HACCP

	Yes	No	N/A	Comments
Is there a Food Safety Plan(FSP)/HACCP (Hazard Analysis Critical Control Points) plan written and maintained by a certified PCQI (Preventive Control Qualified Individual)?	☑	☐	☐	Copy of Table of Contents, Flow chart, and Food Safety Statement attached.
Is the FSP/HACCP updated at least annually?	☑	☐	☐	
Does the facility comply with the Food Safety Modernization Act (FSMA)?	☑	☐	☐	
Do you have a safety team that regularly updates a Hazard Analysis that identifies all hazards associated with your facility?	☑	☐	☐	
Are all the hazards that have been identified in your hazard analysis controlled by your facility?	☑	☐	☐	
Is there a multidisciplinary Food Safety Team that meets on a regular basis?	☑	☐	☐	Food Safety Meetings documented monthly.
Are Food Safety/HACCP meetings documented and records maintained?	☑	☐	☐	
Are key personnel trained in Food Safety and Food Defense?	☑	☐	☐	All personnel trained in FDA 101 and supervisors/managers trained in FDA ALERT training.

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Self-Audit Form Section 6: Sanitation and Hygiene

	Yes	No	N/A	Comments
Is there a documented sanitation control program in place with written SOPs?	☑	☐	☐	
Are documented cleaning schedules in place and records maintained?	☑	☐	☐	
Is cleaning/sanitation outsourced?	☑	☐	☐	Cleaning of the facilities is performed two times per week during non-production hours.
Is the effectiveness of cleaning schedules verified and audited?	☑	☐	☐	Weekly swabbing and quarterly environmental testing performed and documented.
Does the facility utilize hygienic zoning?	☑	☐	☐	
Are chemicals segregated from other ingredients, correctly labelled, and stored?	☑	☐	☐	Chemicals stored away from Raw Materials and Finished Goods.
Are hygiene rules agreed and communicated with all staff?	☑	☐	☐	Documented Hygiene Policy Attached.
Is smoking permitted in designated areas only?	☑	☐	☐	Smoking is not allowed on the premises.
Is eating and drinking permitted in designated areas only?	☑	☐	☐	Eating and Drinking only allowed in break rooms.
Are personnel, including visitors, with contagious diseases/boils/septic cuts/sores excluded from production areas?	☑	☐	☐	Sick workers are not allowed into production.
Are coverings to minor injuries brightly colored and/or metal detectable?	☑	☐	☐	Brightly Colored
Are all production personnel required to wear hair/beard nets for product protection?	☑	☐	☐	
Is all external clothing (ie. overalls, lab coats, etc.) laundered externally?	☑	☐	☐	
Is there a policy restricting the wearing of jewelry, fake eyelashes, fingernails, etc.?	☑	☐	☐	

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Self-Audit Form Section 6: Sanitation and Hygiene (cont.)

	Yes	No	N/A	Comments
Are there adequate handwashing facilities provided?	☑	☐	☐	
Are handwashing signs visible and legible?	☑	☐	☐	
Are there adequate changing and toilet facilities separated from food processing and handling areas?	☑	☐	☐	
Are personal items and lockers outside of the production area?	☑	☐	☐	
Is hand cleaner bacteriostatic, unperfumed, and liquid?	☑	☐	☐	
Is hand drying by hot air and/or paper towel?	☑	☐	☐	
Are waste containers available and lidded?	☑	☐	☐	

Self-Audit Form Section 7: Pest Control

	Yes	No	N/A	Comments
Is pest control carried out by a third-party contractor?	☑	☐	☐	Sprague
Is the service contract defined?	☑	☐	☐	
Is pest control carried out by trained personnel?	☑	☐	☐	
Is there a site map indicating the position of all pest control measures?	☑	☐	☐	
Are records maintained and actions undertaken and signed off as required?	☑	☐	☐	
Are there adequate electric fly killers and moth traps in use?	☑	☐	☐	
Are windows and doors to production areas adequately screened to prevent ingress of pests?	☑	☐	☐	
Are goods stored in such a way as to allow inspection and minimize the risk of infestation?	☑	☐	☐	

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Self-Audit Form Section 8: Cross Contamination

	Yes	No	N/A	Comments
Is product, including rework, metal detected?	☐	☐	☑	
Do you use screens, magnets, or filters in your process?	☑	☐	☐	Filters on occasion.
Is all glass and brittle plastic identified and a register maintained?	☑	☐	☐	
Is there a written procedure for glass/hard plastic breakages and are all breakages recorded?	☑	☐	☐	
Are all bulbs and strip lights, including those on electric fly killing units, protected from shattering?	☑	☐	☐	
Has the use of wood been eliminated from production areas?	☑	☐	☐	
Are raw materials and finished products stored in clean, dry, and well-ventilated spaces, protected from dust, cross-contact, and sources of contamination?	☑	☐	☐	
Is there a documented allergen control program in place with written SOPs?	☑	☐	☐	Allergen Statement Attached.

Self-Audit Form Section 9: Packaging and Supply

	Yes	No	N/A	Comments
Are there procedures to ensure that the products are adequately protected after manufacture and during transit to our facility?	☑	☐	☐	
Does all packaging comply with relevant food safety legislation?	☑	☐	☐	
Is packaging stored away from raw materials and finished product?	☑	☐	☐	
Is the product supplied on protective layer pallets?	☑	☐	☐	
Is traceability of packaging ensured?	☑	☐	☐	
Is the packaging tamper evident?	☑	☐	☐	

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Self-Audit Form Section 10: Laboratories and Testing

	Yes	No	N/A	Comments
Do you have an internal laboratory?	☐	☑	☐	
Is an outside laboratory used for any testing?	☑	☐	☐	Safety Testing (Pesticides, Residual Solvents, Heavy Metals); Purity Testing for Isolates
Are outside laboratories certified (ie. ISO 17025)?	☑	☐	☐	
In case of calculation, is the calculation checked by another person? (In case of the use of software validation, the calculation sheet must be validated)	☑	☐	☐	
Is skip lot testing done on any tests listed on the product specification?	☐	☑	☐	Every lot is tested.

Self-Audit Form Section 11: Item / Material Specifications (If Applicable)

**Product Specification sheets for the items / materials below are available upon request.

Item / Material	Terpenes and Terpene Blends
Lot Code Example	19091625
Lot Code Interpretation	YY=Year; MM=Month; DD=Day; ##=Batch Number
Size	2mL, 5mL, 15mL, 1oz, 4oz, 16oz, 1gal

The following documentation is provided on the website: Bulk Lot COA and SDS

The following documentation is provided by QA upon request: Product Specifications, Bottle Lot COA (or written traceability to Bulk Lot), Certificate of Compliance, Natural and other applicable product certificates.

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EAGLE Food Registrations Inc.
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ANAB ACCREDITED
ISO/IEC 17021
MANAGEMENT SYSTEMS CERTIFICATION BODY

Certificate of Registration

The Food Safety Management System of:

Bulk Natural LLC, DBA True Terpenes

at

2416 North Hayden Island Drive, Portland, Oregon 97217, USA
4080 SE International Way, Portland, Oregon, 97222, USA

has been assessed and determined to comply with
the requirements of

Food Safety System Certification (FSSC) 22000
(Version 4.1)

Certification scheme for food safety management systems consisting of the following elements:
ISO 22000:2005, ISO/TS 22002-1:2009 and additional FSSC 22000 requirements version 4.1.

This certificate is applicable for the scope of:

Manufacturing of terpenes, flavor ingredients and isolates for the food industry.

Food Chain Category: K - Production of (Bio) Chemicals

Certificate of Registration No: 5958

Date of Certification Decision: December 4, 2019

Initial Certification Date: September 6, 2019
Issue Date: December 4, 2019
Valid Until: September 6, 2022

FSSC 22000

Authorized By: Kelly Abbott

Director of Certification

Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc22000.com.

Issued by:
EAGLE Food Registrations Inc. | 40 N. Main Street, Suite 1880 | Dayton, OH 45423 | USA
937.293.2000 or 800.795.3641 | www.eaglecertificationgroup.com

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EAGLE Registrations Inc.
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ANAB ACCREDITED ISO/IEC 17021 MANAGEMENT SYSTEMS CERTIFICATION BODY

MEMBER OF MULTILATERAL RECOGNITION ARRANGEMENT IAF

Certificate No. 5959 (Reissued – December 4, 2019 - 2 Copies)
September 6, 2019 through September 6, 2022

Certificate of Registration

This is to certify that the Quality Management System of

Bulk Natural LLC, DBA True Terpenes

2416 North Hayden Island Drive, Portland, Oregon 97217, USA

Additional Addresses:
4080 SE International Way, Portland, Oregon, 97222, USA
Activities: (R & D / Product Design)

Has been assessed by **EAGLE Registrations Inc.** and conforms to the following standard:

ISO 9001:2015

Scope of Registration

Design and manufacturing of terpenes, flavor ingredients and isolates.

Director of Certification

40 N. Main Street, Suite 1880 | Dayton, OH 45423 | USA | 937.293.2000 or 800.795.3641
www.eaglecertificationgroup.com

AMCO Received 1/3/2020

EAGLE Food Registrations Inc.
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Certificate No. 10975
July 3, 2019 through July 3, 2020

Certificate of Completion

Bulk Natural LLC, DBA True Terpenes

2416 N. Hayden Island Drive, Portland, Oregon, 97217 USA

Has been assessed by **EAGLE Food Registrations Inc.** and conforms to the following standard:

EAGLE GMP Audit including HACCP Principles

Scope

Manufacture of Terpenes and Terpene Blends.

Roger Roth

Chief Technical Officer

AMCO Received 1/3/2020

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Quality Statement What We Stand For

True Terpenes' mission is to produce and deliver safe and secure products to our customers throughout the world. Further, we promise to provide leadership, education and advocacy in ensuring that policy and practices are in place for products' purity, precision and transparency.

Our commitment is to never compromise on the safety, compliance or quality of our products and services. In order to reach this goal True Terpenes empowers employees with education and the tools to ensure the safety of our staff, neighbors, families, customers and brands.

True Terpenes sets the industry standard by consistently discovering and developing best practice policies along with a system of checks and balances to ensure that all terpenes are high quality.

We are committed to the continual improvement of our quality management system and compliance with all applicable regulatory requirements.

We inspire and facilitate the creation of high-quality products that promote happy and healthy living. We are committed to providing great service and respect to our customers, community and environment.

We are of the people, by the people and for the people. We are True.

Flavor is Our Passion, Quality is Our Promise

AMCO Received 1/3/2020

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1. Food Safety Statement

1.1 Food Safety Mission

Bulk Natural LLC, DBA True Terpenes is committed to providing Safe and Secure products to its customers throughout the USA and the world and will take a leadership role in ensuring that policies and practices are in place.

We are a wholesale distribution company based out of Portland, OR that focuses on helping small businesses grow and expand their product lines. We work with the approved suppliers around the country to get the safest and highest quality extracts possible.

1.2 Policy Statement

Bulk Natural LLC DBA True Terpenes' top management recognizes the importance of food safety throughout the food supply chain particularly at all stages where True Terpenes performs food sourcing, storage, handling, processing, packaging, and distribution. Everyone within the organization has the collective responsibility of food safety and has a moral obligation to safeguard each other, our customers and the consumers. A positive food safety culture has been nurturing within the organization. True Terpenes is committed to taking all responsible steps and precautions and exercising our due diligence to protect and preserve the human food chain in our custody.

To ensure best practice, True Terpenes operates under current Good Manufacturing Practices (cGMP) and has established the internationally recognized Hazard Analysis Critical Control Point (HACCP) system and follows ISO 9001:2015 and FSSC 22000 Food Safety standards.

To achieve our goal, we:

- Apply the sound food technology, science, industry best practice into our context
- Perform regular identification of hazards, determination of critical control points and timely implementation of effective control and monitoring measures
- Conform with the regulatory requirements and the agreed customer requirements
- Define the food safety objectives and continually review to ensure consistent compliance
- Communicate, implement and maintain this policy at all levels of the company
- Employ competent staff, reliable contractors and source from reputable suppliers
- Provide our personnel with adequate food safety information, training, instructions, tools and equipment to carry out their job in a hygienic and professional manner
- Promote personal hygiene and cleanliness to our staff, contractors, suppliers and visitors
- Develop and strive to continually improve our processes capable of delivery of safe food products through an efficient, effective and sustainable food safety management system

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1. Food Safety Statement (cont.)

1.3 Specific Policies

- Supplier Qualification: All suppliers, vendors, and laboratories must be qualified and approved in order to ensure all materials are purchased from safe, secure, and reliable sources.
- Safety Testing: All new lots of terpene isolates are tested for residual solvents, pesticides and heavy metals prior to packing and blending. Any isolate which does not meet our product specifications is quarantined and is not used in packing and blending.
- Worker Hygiene and Sanitation Procedures: Every person who is hired to work in production must have documented training in Current Good Manufacturing Practices (cGMP}. This includes procedures such as proper hygiene and hand washing, using Proper Protective Equipment (PPE), not allowing ill workers to be in production areas, and general housekeeping.
- Environmental Monitoring: The plant premises are monitored for bacteria such as Salmonella, Listeria monocytes, and E.Coli.
- Product Traceability: Bulk Natural LLC, DBA True Terpenes is able to trace back to the plant any lot of the product that has been distributed or sold.

The ultimate goal of these standards, and the procedures that support them, is to guarantee the delivery of safe and reliable products to our customers.

To ensure that we practice what we preach, our plant is audited by an independent third party. The third party has no stake in the outcome of the audits. The auditor's mandate is to assess the compliance of our plant with the standards we have set. Through the use of third party audits, we are able to increase the consumer's level of confidence in the safety of our products and maintain our integrity.

Implementation is always the key to success. Our Quality and Regulatory department keeps detailed records of all policies, procedures, and methods.

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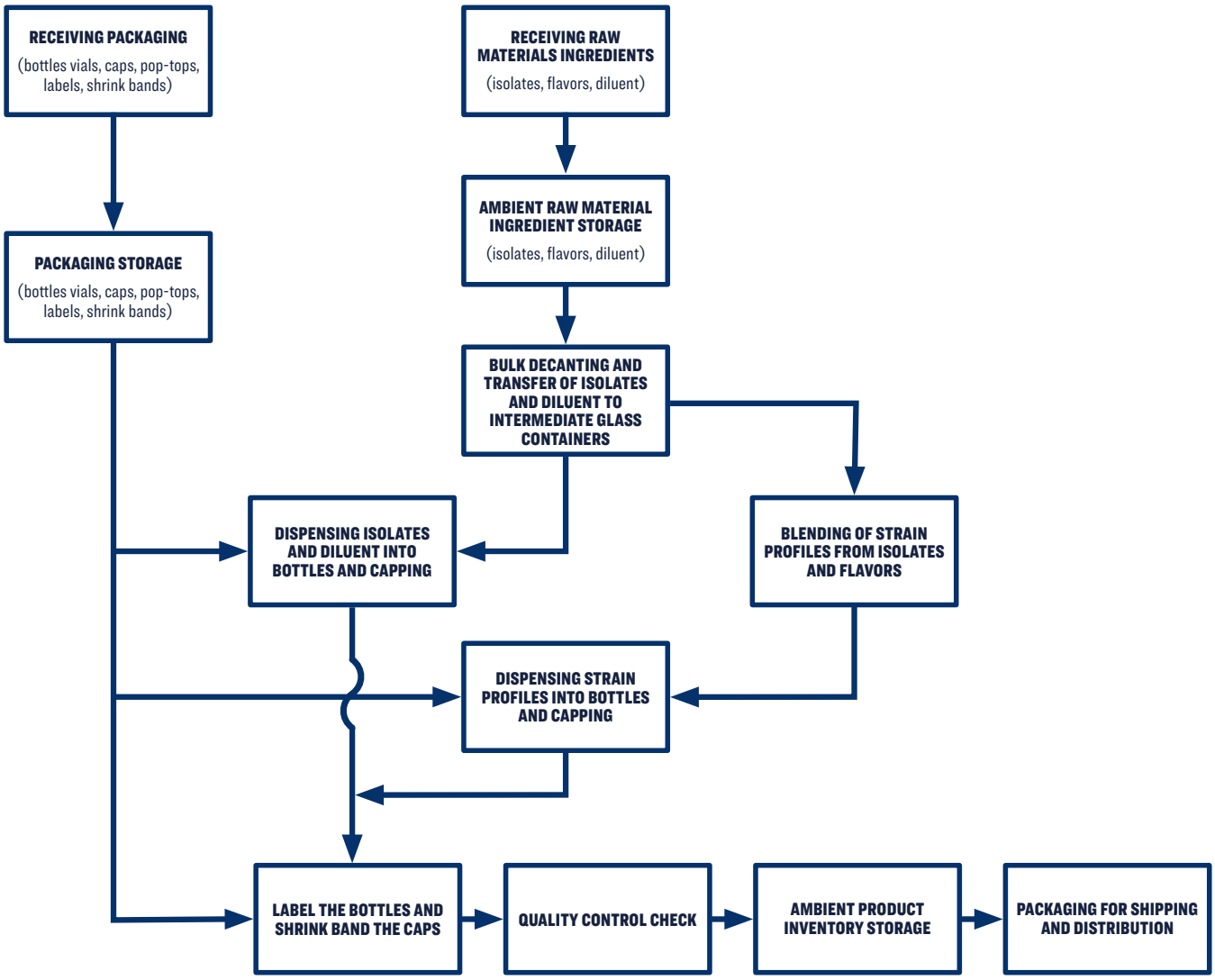
2.4 Flow Diagram



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Hygiene Policy

1. General Pesonal Safety and Hygiene

a. Mouth Pipetting is strictly prohibited. Pipetting aids are available, therefore mouth pipetting of any material regardless of safety hazard is not allowed, at anytime.

b. Smoking is prohibited anywhere on the premises.

c. No food is permitted in production areas, including but not limited to food, drinks, chewing gum/tobacco, candy, lozenges and cigarettes. Medication may be stored in personal lockers, but is prohibited in production and warehouse areas.

d. Personnel shall refrain from sneezing or coughing over materials or products. Spitting (expectorating) is prohibited.

e. Uniforms and Protective Clothing: All plant personnel and technicians are to wear a lab coat or jacket over street clothes when in the production area. Bulk Natural provides the lab coats. Lab coats must be removed when entering the lunch area. Lab coats contaminated by chemicals must be removed and placed for washing. Other protective clothing such as gowns, gloves, masks, goggles, hair and beard nets and aprons are provided when needed. Plant goggles or glasses are to be worn AT ALL TIMES when working in the production areas.

f. Other Clothing and Grooming: Shoes that are worn in the lab should be comfortable and cover the entire foot (lace or loafer style). It is strongly recommended that shoes with open toes and/or heels not be worn when working in technical areas. Long Hair shall be secured back and off the shoulders. Loose Jewelry such as bracelets or long necklaces shall not be worn in production. Medical imperatives are allowed with permission. The application of cosmetics or other personal grooming is prohibited in technical work areas. Fingernails are to be kept clean and trimmed. Use of nail polish, false nails and false eyelashes are prohibited in production areas. Carrying writing implements behind the ears is prohibited.

g. Personal lockers: Employees are given lockers in the lunchroom to store any personal items. Storage of product contact tools or equipment in personal lockers is prohibited. Lockers and storage areas will be inspected randomly or if there is any knowledge of suspicious activity. Lockers and storage areas will be cleaned regularly and will be kept free from rubbish or soiled clothing. Personal items such as coats, jackets, bags, etc. are not allowed to be carried into the plant and must remain in the break area or in lockers. Medication may be stored in personal lockers, but is prohibited in the production areas. No personal items are to remain in personal lockers during non-working hours.

h. The following is Performed in the Production Area only:

   i. Ensure that when gloves are worn, the gloves cover the end sleeve of the lab coat so that no skin is visible,

   ii. Ensure lab coats do not come in contact with product containers,

   iii. Perform pre-operational check at the beginning of each work day.

   iv. Clean working stations before and after task completion,

   v. If a spill occurs on the working stations, report the spill to management and clean up immediately.

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Hygiene Policy (cont.)

i. Hand Washing

   i. Proper hand washing steps are:

   ii. Rinse hands; Apply soap;Scrub and lather soap for 25-30 seconds; Rinse hands thoroughly; and Dry with a paper towel. Apply hand sanitizer following hand washing. Using hand sanitizer DOES NOT replace proper hand washing.

   iii. Hands must be washed:

      1. At the start of each shift (at start-up, after lunch and breaks);
      2. After using the bathroom or smoking;
      3. After blowing nose, coughing, sneezing, etc.;
      4. After picking up items from the floor;
      5. Any time your hands become contaminated (touch dirty surfaces, garbage bins, etc.); and
      6. When entering the production area from a less-clean area (e.g. outside or warehouse).

j. Illness: If an employee has experienced symptoms of an infectious disease (ie. diarrhea, vomiting, sores/wounds, sore throat, fever, etc.) within the last 24 hours, the employee shall report illness to management and shall be prohibited to work and sent home by his/her supervisor to protect the other employees and the safety of the food. Personnel with wounds or burns shall be required to cover them with brightly colored or metal detectable dressings if in the production area. Any lost dressing shall be reported to management immediately.

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TRUE TERPENES

Allergen / Sensitive Agents Identification Sheet

Products: Terpene Isolates and Blends

* A check mark(✓) indicates the Allergen/Sensitive Agent is present. If blank, it means that to the best of our knowledge, there are no Allergen / Sensitive agents present.

Allergen / Sensitive Agent	*Source of Allergen in the Product**	*Present in Product**	*Present on the Same Line**	*Present in the Facility**
CORN & CORN PRODUCTS (Includes modified starch, hydrolyzed protein, sweeteners, sugars, spice carriers)	☐	☐	☐	☐
EGG & EGG PRODUCTS (liquids and powders)	☐	☐	☐	☐
FISH (Includes any and all species of fresh and saltwater fish)	☐	☐	☐	☐
GARLIC (Dehydrated, powdered, granules, and flakes)	☐	☐	☐	☐
GLUTEN (Wheat, rye, barley, oats, flour, etc.)	☐	☐	☐	☐
MILK & DAIRY PRODUCTS (Includes whey, lactose, cheese, casein, spice carriers, milk, cream, etc.)	☐	☐	☐	☐
MONOSODIUM GLUTAMATE	☐	☐	☐	☐
PEANUTS, PEANUT OIL & PEANUT DERIVED ITEMS (Peanut meal, flour & ground nuts, szechuan sauce, mandelona nuts, etc.)	☐	☐	☐	☐
SESAME SEEDS & SESAME OIL	☐	☐	☐	☐
CRUSTACEANS (Shrimp, lobster, rock lobster, crab, crayfish, and products made from them)	☐	☐	☐	☐
MOLLUSKS (Clams, mussels, oysters, scallops, and products made from them)	☐	☐	☐	☐
SOY (Includes soya powder, protein, oil, lecithin, tofu)	☐	☐	☐	☐
SULFITES (Includes sulfur dioxide, sodium dithionite, chemicals that lists sulfite, etc.)	☐	☐	☐	☐
TREE NUTS (Includes almonds, beechnuts, brazll nuts, nutmeg, cashews, chestnuts, coconut, etc.)	☐	☐	☐	☐
WHEAT (Includes hydrolyzed wheat protein, flour, gluten flour, starches)	☐	☐	☐	☐
MUSTARD & MUSTARD OIL	☐	☐	☐	☐
LUPIN	☐	☐	☐	☐
CELERY	☐	☐	☐	☐

There are currently no allergens on-site or in the products, however there is an allergen control program in place if potential allergenic material were to be introduced.

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Product Specifications

Residual Solvent	CAS No.	USP Limits ppm (1)	CA and CO Limits ppm (2)
Category I Residual Solvent or Processing Chemical			
1,2-Dichloroethane	107-06-02	5	1.0
Benzene	71-43-2	2	1.0
Chloroform	67-66-3	60	1.0
Ethylene Oxide	75-21-8	N/A	1.0
Methylene Chloride	75-09-2	600	1.0
Trichloroethylene	79-01-6	80	1.0
Category II Residual Solvent or Processing Chemical			
1,4-Dioxane	123-91-1	380	N/A
1-Butanol	71-36-3	5000	N/A
1-Pentanol	71-41-0	5000	N/A
1-Propanol	71-23-8	5000	N/A
2-Butanol	78-92-2	5000	N/A
2-Butanone	78-93-3	5000	N/A
2-Ethoxyethanol	110-80-5	160	N/A
2-Methylbutane *	78-78-4	5000	N/A
2-Propanol (IPA)	67-63-0	5000	5000, < 1000 (Colorado State)
Acetone	67-64-1	5000	5000, < 1000 (Colorado State)
Acetonitrile	75-05-8	410	410
Butane *	106-97-8	5000	5000, < 1000 (Colorado State)
Cyclohexane	110-82-7	3880	N/A

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Product Specifications (cont.)

Residual Solvent	CAS No.	USP Limits ppm (1)	CA and CO Limits ppm (2)
Dichloromethane	75-09-2	N/A	600
2,2-Dimethylbutane **	75-83-2	290	290, < 60 (Colorado State)
2,3-Dimethylbutane **	79-29-8	290	290, < 60 (Colorado State)
1,2-Dimethylbenzene	95-47-6	See Xylenes	See Xylenes
1,3-Dimethylbenzene	108-38-3	See Xylenes	See Xylenes
1,4-Dimethylbenzene	106-42-3	See Xylenes	See Xylenes
Dimethyl Sulfoxide	67-68-5	5000	N/A
Ethanol	64-17-5	5000	5000, < 1000 (Colorado State)
Ethyl Acetate	141-78-6	5000	5000
Ethylbenzene	100-41-4	See Xylenes	See Xylenes
Ethyl Ether	60-29-7	5000	5000
Ethylene glycol	107-21-1	620	N/A
Heptane	142-82-5	5000	5000, < 1000 (Colorado State)
n-Hexane	110-54-3	290	290, < 60 (Colorado State)
Isopropyl Acetate	108-21-4	5000	N/A
Methanol	67-56-1	3000	3000
Methylpropane *	75-28-5	5000	5000, < 1000 (Colorado State}
2-Methylpentane **	107-83-5	290	290, < 60 (Colorado State)
3-Methylpentane **	96-14-0	290	290, < 60 (Colorado State)
N,N-Dimethylacetamide	127-19-5	1090	N/A
N,N-Dimethylformamide	68-12-2	880	N/A
Pentane	109-66-0	5000	5000, < 1000 (Colorado State)
Propane	74-98-6	5000	5000, < 1000 (Colorado State)

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Product Specifications (cont.)

Residual Solvent	CAS No.	USP Limits ppm (1)	CA and CO Limits ppm (2)
Pyridine	110-86-1	200	N/A
Sulfolane	126-33-0	160	N/A
Tetrahydrofuran	109-99-9	720	N/A
Toluene	108-88-3	890	890, < 180 (Colorado State)
Xylenes ***	1330-20-7	2170	2170, < 430 (Colorado State)

N/A - Not Available, the lowest limit will apply.
* Limit based on similarity to pentane.
** Limit based on similarity to n-hexane.
*** Combination of: 1,2-dimethylbenzene, 1,3-dimethylbenzene, 1,4-dimethylbenzene, and ethyl benzene.

Pesticide	CAS No.	Limits ppm (3)
Category I Residual Pesticide		
Aldicarb	116-06-03	ND
Carbofuran	1563-66-2	ND
Chlordane	57-74-9	ND
Chlorfenapyr	122453-73-0	ND
Chlorpyrifos	2921-88-2	ND
Coumaphos	56-72-4	ND
Daminozide	1596-84-5	ND
ODVP (Dichlorvos)	62-73-7	ND
Dimethoate	60-51-5	ND
Ethoprophos	13194-48-4	ND
Etofenprox	80844-07-01	ND

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Product Specifications (cont.)

Pesticide	CAS No.	Limits ppm (3)
Category I Residual Pesticide (cont.)		
Fenoxycarb	72490-01-08	ND
Fipronil	120068-37-3	ND
Imazalil	35554-44-0	ND
Methiocarb	2032-65-7	ND
Methyl Parathion	298-00-0	ND
Mevinphos	7786-34-7	ND
Paclobutrazol	76738-62-0	ND
Propoxur	114-26-1	ND
Spiroxamine	118134-30-8	ND
Thiacloprid	111988-49-9	ND
Category II Residual Pesticide (Inhalables)		
Abamectin	71751-41-2	0.07
Acephate	30560-19-1	0.1
Acequinocyl	57960-19-7	0.1
Acetamiprid	135410-20-7	0.1
Azoxystrobin	131860-33-8	0.02
Bifenazate	149877-41-8	0.02
Bifenthrin	82657-04-03	0.2
Boscalid	188425-85-6	0.1
Captan	0133-06-02	0.7
Carbaryl	63-25-2	0.2
Chlorantraniliprole	500008-45-7	0.2

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Product Specifications (cont.)

Pesticide	CAS No.	Limits ppm (3)
	Category II Residual Pesticide (cont.)	
Clofentezine	74115-24-5	0.1
Cyfluthrin	68359-37-5	1
Cypermethrin	52315-07-08	1
Diazinon	333-41-5	0.1
Dimethomorph	110488-70-5	2
Etoxazole	153233-91-1	0.01
Fenhexamid	126833-17 -8	0.08
Fenpyroximate	134098-61-6	0.1
Flonicamid	158062-67-0	0.1
Fludioxonil	131341-86-1	0.1
Hexythiazox	131341-86-1	0.1
Imidacloprid	138261-41-3	0.02
Kresoxim-Methyl	143390-89-0	0.1
Malathion	121-75-5	0.05
Metalaxyl	57837-19-1	0.2
Methomyl	16752-77-5	0.4
Myclobutanil	88671-89-0	0.04
MGK-264	113-48-4	0.2
Naled	300-76-5	0.1
Oxamyl	23135-22-0	0.5
Pentachloronitrobenzene	82-68-8	0.1
Permethrins	52645-53-1	0.04

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Product Specifications (cont.)

Pesticide	CAS No.	Limits ppm (3)
	Category II Residual Pesticide (cont.)	
Phosmet	0732-11-6	0.1
Piperonyl Butoxide	51-03-6	2
Prallethrin	23031-36-9	0.1
Propiconazole	60207-90-1	0.1
Pyrethrins	8003-34-7	0.5
Pyridaben	96489-71-3	0.1
Spinetoram	187166-40-1	0.1
Spinosad	168316-95-8	0.06
Spiromesifen	283594-90-1	0.03
Spirotetramat	203313-25-1	0.02
Tebuconazole	80443-41-0	0.01
Thiamethoxam	153719-23-4	0.2
Trifloxystrobin	141517-21-7	0.1

Heavy Metals	Limits ppm (4)
Arsenic	0.2
Cadmium	0.2
Lead	0.5
Mercury	0.1

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Product Specifications (cont.)

Comments

1. USP (United States Pharmacopeia) Residual Solvents Limits are applied to undiluted raw materials (isolates.)
2. CA and CO Residual Solvents Limits (the lowest allowed limits among states of CA, CO, OR, and WA) are applied to undiluted Finished Products (profiles, flavors.)
3. Pesticides limits are the lowest limits in the USA and are applied to undiluted raw materials (isolates,) profiles, and flavors.
4. Heavy Metals Limits are the lowest allowed limits in the USA and are applied to undiluted raw materials (isolates,) profiles, and flavors.

Document Prepared: QA Engineer Genera Ford

Signature Genera Mae Ford Date: 1/29/19

Document Verified: Inventory & Logistics Mgr. Jeffrey Hart

Signature: Date: 1/29/19

Document Approved: QR manager Alesya Bradley

Signature: Date: 1/29/19

AMCO Received 1/3/2020

Frequently Asked Questions

Question 1: What is True Grade?

We are cGMP, ISO 9001:2015 and FSSC 22000 certified. We follow the strictest limits across 50 states when analyzing each raw material and each finished product lot for safety (Residual Solvents, Pesticides and Heavy Metals.)

Question 2: What is cGMP?

Current Good Manufacturing Practice (GMP) is a system for ensuring that products are consistently produced and controlled according to quality standards. It is designed to minimize the risks involved in any pharmaceutical production that cannot be eliminated through testing the final product.

Question 3: What is ISO 9001:2015?

ISO 9001:2015 (International Standard Organization) specifies requirements for a quality management system when an organization:

a. needs to demonstrate its ability to consistently provide products and services that meet customer and applicable statutory and regulatory requirements, and

b. aims to enhance customer satisfaction through the effective application of the system, including processes for improvement of the system and the assurance of conformity to customer and applicable statutory and regulatory requirements.

All the requirements of ISO 9001:2015 are generic and are intended to be applicable to any organization, regardless of its type or size, or the products and services it provides.

Question 4: What is FSSC 22000?

FSSC 22000 (Food Safety System Certification) is a company-level certification based on a scheme developed by the Foundation for Food Safety Certification. The standard helps organizations ensure the supply of safe food and beverages. In addition to the requirements set forth in this certification, FSSC 22000 fully incorporates ISO 22000 and prerequisite programs. This certification is intended for agricultural and food and beverage businesses that manufacture or process food products, ingredients, and packaging materials. Certifications are issued by a licensed third party certifying bodies. To maintain FSSC 22000, companies will be subjected to annual or regularly scheduled audits to evaluate the organization's continued compliance to the standard.

Question 5: What is HACCP?

HACCP stands for Hazard Analysis and Critical Control Points. This is a preventative food safety system in which every step in the manufacture, storage and distribution of a food product is scientifically analyzed for microbiological, physical and chemical hazards.

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Frequently Asked Questions (cont.)

Question 6: What is ISO/IEC 17025?

We perform products (raw materials and finished goods) testing in ISO/IEC 17025 certified laboratories. The laboratory developed and validated methods to test for Residual Solvents, Pesticides and Heavy Metals specifically following our True Grade Specifications (see attached Master Product Specifications Document).

ISO/IEC 17025 General requirements for the competence of testing and calibration laboratories is the main ISO standard used by testing and calibration laboratories. In most countries, ISO/IEC 17025 is the standard for which most labs must hold accreditation in order to be deemed technically competent.

Question 7: Why does certification matter?

Certification shows that the company has adequately demonstrated to a third-party that it meets the requirements of a certain standard and is dedicated to continuous improvement, managing risk, and maintaining customer satisfaction. The result of an effective quality system is consistent, safe, and quality products.

Question 8: Do you have a Recall Plan?

Yes, it is a part of Food Safety Plan. Mock recalls are performed semi-annually. We have total traceability from bulk materials to every product sent to every customer.

Question 9: What documents are available on the website?

COA (Certificate of Analysis), SDS (Safety Data Sheets), Quality Statement, Food Safety Statement, GMP certificate, ISO 9001:2015 certificate, FSSC 22000 certificate.

Question 10: What documents can be requested from Quality Assurance?

Summary of audit reports, Certificates of Compliance, Safety Reports, Master Ingredient list for each product (with Non-Disclosure Agreement signed).

Question 11: Do you have regulatory registrations, liability insurance, etc?

Yes, we have the following documents: Current Food Processing License, current FDA registration, Liability Insurance. These documents are available per request.

AMCO Received 1/3/2020

Section 8 – Prohibitions

Review the requirements under 3 AAC 306.510.

8.1. I certify that the marijuana product manufacturing facility will not: Initials

a. **sell, deliver, distribute, or transfer any marijuana, marijuana concentrate, or marijuana product directly to a consumer, with or without compensation;** KD

b. **allow any person, including a licensee, employee, or agent, to consume marijuana, marijuana concentrate, or marijuana product on the licensed premises; or** KD

c. **manufacture or sell any product that is an adulterated food or drink, closely resembles a familiar food or drink item including candy, or is packaged to look like candy, or in bright colors or with cartoon characters or other pictures or images that would appeal to children.** KD

I declare under penalty of unsworn falsification that this form, including all accompanying schedules and statements, is true, correct, and complete.

Signature of licensee

Kyle A. Denton

Printed name of licensee

AIMEE ROCUSH
My Commission
NOTARY PUBLIC
Expires 08-29-2023
STATE OF ALASKA

Aimee Rocush

Notary Public in and for the State of Alaska

My commission expires: 8/29/2023

Subscribed and sworn to before me this 28 day of October, 2019.