Mondelēz Global LLC
East Hanover, NJ 07936 USA
Ph: 1-973-503-2000
Mondelēz international.com

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Dear Valued Supplier:

At Mondelēz Global LLC ("Mondelēz Global" or "MG"), Quality and Food Safety are critical priorities. Delivering these priorities ensures we maintain the promise of trust to our consumers. Our aim every day is to provide safe and compliant food and snacks to our consumers. This effort starts with our supplier partners delivering according to our Supplier Quality Expectations ("SQE") and failure to do so can lead to the end of our business relationship.

Due to recent incidents in the food industry in which we have been impacted, we want to remind everyone of our SQE and its requirements, *specifically* for pathogen testing in the environment and of the product. In particular, we would like to remind you of the obligation to inform us when there is an environmental pathogen positive (SQE Section 6.10.3) or a product pathogen positive (SQE Section 7.1.2) test result. Please note: You are required to ***immediately*** notify your Mondelēz Global business contact in the event of any pathogen positive results.

In addition, please familiarize your business with the broader requirements of notifying MG of Significant Events (SQE Section 5.1) which could affect the food safety, quality, or processing of our product.

Additionally, it is critical that you sign and return the Supplier Agreement Report ("SAR") form that we or our contracted partner (currently Infosys) send with new or changed specifications. You must acknowledge that you can make products according to the specifications or if not, explain in detail why you cannot. We need this information in order to ensure that we are getting products that comply with our latest specification or know where we have issues (SQE Section 7.1).

Finally, we are also enriching completeness for some of our existing Raw Material Specifications. Your support in this activity is crucial in providing us with requested missing information. This insures that the information in our Specification System is complete and accurate. You may have been or will be contacted by our Mondelez Raw Material Specification Enrichment team. We will appreciate your prompt response as you are contacted.

Relevant SQE sections noted above are reproduced on the following page for your convenience, but we urge you to review the full SQE Manual and HACCP Manuals, which you can find on the Supplier Portal by clicking the link below. Once opened, on the bottom right you will see a green box labelled "Supplier Quality & Food Safety", where the links to the SQE and HACCP Manuals are.

http://www.Mondelēz international.com/procurement

If you have any questions about these requirements please contact your Mondelēz Global business contact for assistance and guidance.

Yours faithfully,

Frank J. Sabella

Frank Sabella
Vice President
Quality, Food Safety, and Scientific & Regulatory Affairs

Mark Dady
Sr. Vice President & Chief Procurement Officer
Global Supply Chain Strategy, Procurement

Relevant SQE Excerpts

6.10.3 Sampling plans and results
The Table 8 specifies the PEM zones, organisms, and minimum test frequency for each type of product. Minimum mandatory test frequency is monthly (recommended weekly according to Table 8). Please also note this frequency refers to the specific production area, not the frequency of sampling of each individual site specified in the plant PEM program. Whenever product contact surfaces are tested for pathogens, affected product lots shall be placed on Hold pending the test results (see Section 8.4 Hold & Release). In the event of a pathogen positive result (e.g. Salmonella or *Listeria monocytogenes*) the Mondelēz Contracting Representative must be immediately notified, even if the specific lot is not sent to Mondelēz Global.

7.1.2 Certificate of Analysis for pathogens
In cases where the MG Specifications require pathogen analyses at the material that will be delivered to Mondelēz Global plants, the samples must be collected across the lot according to a statistical sampling plan that represents the lot. The test must be performed by a laboratory approved by MG (see Section 8.2 Testing Controls: Laboratory Requirements). The COA from the approved laboratory must be provided to MG and shall include the laboratory name, address and pathogen test results. MG reserves the right to sample each delivery and to determine the appropriate disposition. If target pathogen(s) are detected in the lot or in similar products produced on the same line, prompt corrective action steps shall be taken and Mondelēz Global shall be immediately notified, even if the specific lot is not sent to MG.

5.1 Notifying MG of Significant Events
Communication in the supply chain is critical when events occur that could affect food safety, quality, or processing. The Supplier must establish procedures to ensure MG is immediately notified of these occurrences:
The Supplier shall notify MG immediately of any, but not limited to:

- Systematic product quality defect or process control deviation which could lead to a voluntary or involuntary recall or withdrawal of a Mondelēz Global finished product.
- Discovery of potentially defective or adulterated ingredients or packaging materials associated with product in distribution.
- Non-routine regulatory agency investigations, testing, sampling, reporting, or other contact or action with the potential to affect material produced for MG. MG does not need to be notified of routine inspections, unless the inspection reveals that material produced for MG may not be in compliance with applicable law.
- Inadvertent release from Hold of any material produced for MG.
- Event that leads the Supplier to suspect that a non-conformance exists in product already shipped to MG.
- Product tampering or threat of tampering.
- Event or substance that could threaten product security. Notification by law enforcement or other authority of a potential product security event.
- Identification of an unlabeled allergen in material produced for MG.
- Changes to supplier's processes and/or facilities that could have an impact on materials supplied to Mondelēz Global.
- Inability to deliver materials that meet MG Specifications
- Event of a pathogen positive result in a product direct contact surface (from Environmental sample or Sanitation verification). Please refer to Sections 6.7.1 and 6.10.3.
- Event of a pathogen positive result in a Supplier product (even if the specific lot is not sent to MG).

The Supplier must notify MG by a phone call with a live person and by email. Voicemail, even coupled with an email, is not adequate. The MG Contracting Representative shall be the primary contact for any contact or notification required by this document. However, if the representative is not available in cases of emergency, contact MG Security at +1.973.503.2900.

7.1 Specification Compliance and Contract Review
The Supplier shall ensure that MG Specifications are implemented at the production location and that appropriate plant personnel have access to the latest specifications for materials supplied to MG.
The Supplier must deliver materials that meet these Specifications. If the Supplier anticipates that it will not be able to meet the Specification, MG Contracting Representative shall be notified immediately (see Section 5.1).
Specific testing methods are described in the Specifications. When the Supplier uses a different method, a validation study must have been performed in order to guarantee an equivalent output.

Supplier must fill in a complete GKIT (Global Ingredient Tool) form for each new ingredient. Complete GKITs forms must be sent to MG before first shipment to MG (including plant trial). Signed SARs must be sent to MG before commercialization.