



To: Our Valued Distributors
Date: February 10, 2009
Subject: Detour Product Quality

Detour has an independent laboratory perform testing of representative samples of all of its finished product lots to assure its customers and consumers only receive high quality safe product. Testing for pathogens such as Salmonella, is, and has been, a requirement for all Detour products since their original manufacture.

We do this regardless of what testing our ingredient suppliers perform in their operations although we do require all ingredient suppliers to provide a Certificate of Analysis (COA) on each ingredient lot indicating the testing they perform prior to us accepting receipt of the ingredients.

To further assure our production facilities produce high quality safe products and meet and exceed FDA and industry guidance, Forward Foods has annual independent Good Manufacturing Practice (GMP) audits of its facilities. The American Institute of Baking (AIB) and Silliker Labs conduct these comprehensive independent plant audits and these audits far exceed the existing federal and state GMP requirements.

Though Detour has not had any Salmonella related issues, we felt it was prudent to conduct our voluntary product recall of those products that contained roasted peanuts purchased from Peanut Corporation of America even though no salmonella related issues have been associated with their roasted peanut products to date.

In all we do consumer and customer confidence in the quality and safety of our products is our primary goal. In addition to our normal course of rigorous testing, we are taking further actions to help assure you that all Detour products shipped to customers with Enjoy by Dates after March 01, 2009 are not in any way affected by the Peanut Corporation of America (PCA) recall.

Production Facility Actions:

- 1. The production facility was shut down for one week to assure any PCA ingredients or any Detour product affected by the PCA recall that might remain has been quarantined and segregated from the production facility and are scheduled for destruction.**
- 2. An additional extensive “deep clean sanitation” of all equipment in the production facility was performed to provide complete confidence that no PCA materials remained on or near any food contact surfaces. A “deep clean**

- sanitation” involves the complete disassembly, sanitation, and inspection of all production equipment utilized in the food manufacturing process.
3. After the extensive “deep clean sanitation,” environmental testing was performed on major food contact surfaces to confirm no peanut residue of any kind remained.

Supply Chain Actions:

1. PCA has been removed as a supplier for any raw ingredients.
2. Replacement roasted peanuts are being purchased from new ingredient suppliers.
3. No suppliers will be used if they have accepted ingredients or have any ties with PCA.
4. A Certificate of Analysis (COA) and product specification review is conducted for any lot of roasted peanuts provided by these new suppliers.
5. Microbial testing for pathogens, including salmonella, is a requirement to be performed by the suppliers on each product lot.
6. For the new suppliers of peanuts, a program is being established for a representative sample of each product lot is requested prior to delivery so that Forward Foods can have an independent lab test performed on the roasted peanuts prior to their use or prior to finished product release. This testing will be performed initially on every lot to establish it is pathogen free. As confidence is achieved, testing will continue on a regular basis to maintain that confidence level.

Sincerely,

**Patrick Muldoon
President & CEO
Detour Bar**