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Don Lee Farms Receives Highest Rating from Independent Auditor

FOR IMMEDIATE RELEASE - Los Angeles, California, April 9, 2010 -- Don Lee Farms, based in Inglewood, California, received Silliker Inc.'s Good Manufacturing Practices and Food Safety Systems Audit's highest rating of "Excellent" and received a numerical score of 99.6%.

Silliker's rating analysis describes a food plant's level of compliance with recognized food safety and good manufacturing practices. Categories include food safety systems, quality systems, grounds, pest control, employee practices, receiving, storage, shipping, plant sanitation, processing, and food defense.

Don Lee Farms' state-of-the-art manufacturing facility, selected by the USDA as a voluntary processor-maintained control system, operates under HACCP (Hazard Analysis Critical Control Points) and SSOP (Standard Sanitation Operating Procedures). USDA uses Don Lee Farms' manufacturing facility as an example of a model plant operation and uses our facility as a designated training site for new AMS graders.

About Don Lee Farms:

Don Lee Farms is a leading manufacturer and co-packer of high-quality fully cooked fresh and frozen food products. Don Lee Farms produces a complete line of beef, pork, chicken, turkey, and vegetarian products for club stores, markets, restaurants, and schools. These products are available under the Don Lee Farms label, private brands, and under brands of its partners.

About Silliker, Inc.:

Silliker is the scientific leader in food science. Silliker provides food manufacturers, restaurants, caterers and retailers with testing, consulting, auditing, research, sensory evaluation and training services that help assure quality, safety and nutrition. Through these services, Silliker helps companies develop new products, identify operational problems, anticipate areas of concern, and institute practical controls associated with food safety and quality risks.

