

June 5, 2020

To Our Valued Customers:

The COVID-19 pandemic remains an obstacle, necessitating bolstered health and safety protocols and related changes. Since the outbreak began, Pacific Coast Producers has focused on ensuring its products are delivered safely and efficiently to customers and communities that need them, while ensuring employees' well-being. Therefore, we are continuing to pause in-person tours, visits, and product cuttings for the upcoming harvest and pack season.

The safety, health, and wellness of people comes first. PCP management is monitoring the situation closely and adapting efforts as appropriate. We continue to work with third-parties and relevant government agencies to implement appropriate measures in response to the pandemic. Unfortunately, we will not resume our customer and broker tours (including our annual Dietitian and Blogger Tour of California) in 2020. But we look forward to resuming and holding these events in 2021 and beyond!

Across our enterprise, PCP facilities have closely followed direction from authorities to protect the health and safety of all employees across offices, production, and distribution facilities. In keeping with professional expert guidance, the best way to control a hazard is to systematically remove it from the workplace. PCP is following a primary administrative controls recommendation to minimize contact among workers, clients, and customers by replacing face-to-face meetings with virtual communications.

These extra precautions will ensure products are handled hygienically at every step, from manufacturing facilities to customer outlets. This includes providing employees with alcohol wipes and hand sanitizers; installing thermal temperature screening at offices and manufacturing facilities; and setting up health-monitoring mechanisms. These measures not only protect our customers and consumers, they also protect our employees. Since the outbreak began, PCP has implemented additional cleaning and sanitization routines, focusing on high-touch surfaces, and have taken steps to restrict visitors to our facilities. In some locations, delivery drivers do not leave their trucks, reducing person-to-person interactions. We reinforced hygiene and exposure guidelines with our employees. If we become aware that an employee is ill or had contact with someone with COVID-19, we will immediately implement our isolation and sanitization protocols and will begin any necessary quarantines, in line with guidance from local health officials.

PCP is responsible for ensuring the safety and health of its people. To accomplish this goal, we have determined that suspending customer tours and visits is an effective method for controlling outside exposure in the workplace. We anticipate that Global Food Safety Initiative (GFSI) and other third-party audits will occur virtually at our facilities this summer. We are confident this will be adequate to inform our customers of our food safety and employment practices as a substitute for in-person visits during the pandemic.

We look forward to resuming our normal routines for the 2021 packing season, and in the meantime, trust and rely on your understanding and patience as we navigate our way through these unusual times.

With sincerity and thanks,



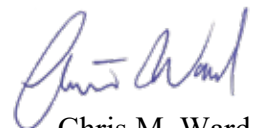
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