



May 12, 2026

To Whom It May Concern:

RE: Diced tomato cans with rust

As part of our global food safety certification, we maintain an Approved Supplier Program. Our can supplier provides a Certificate of Analysis with each shipment of empty cans, documenting the practices used to ensure all cans meet required specifications. The supplier conducts can evaluations for critical defects four times per hour. They also perform hourly visual inspections for issues such as scratches, scuffing of the enamel, and other enamel-related defects.

At our facility, it is standard practice to perform a visual inspection during depalletization. Next, our seamer specialists complete a full seam teardown every four hours, during which they also assess the cans for defects. Additionally, external seam evaluations are conducted at 30-minute intervals. However, it is difficult for us to visually confirm the presence of a plain or clear enamel coating on the cans.

The cans of diced tomatoes you received do not have sufficient clear enamel on the exterior surface, which has resulted in some rusting. This rust is limited to the outside of the can and does not penetrate the steel or affect the interior product. If internal corrosion were present, it would lead to a loss of vacuum. All cans pass through a dud detector prior to shipping, and any cans lacking vacuum integrity are rejected from the line.

This process ensures that any rust is strictly external and does not impact the safety or quality of the tomatoes inside the can.

Kindest Regards,

A handwritten signature in black ink that reads "S Macera".

Sandra Macera

QA Director

Sun-Brite Foods Inc.