

January 15, 2010

Quality, Environmental, Health & Safety Policy

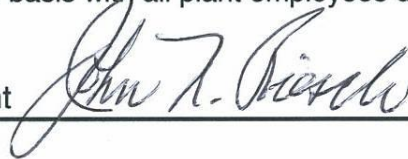
Red Star Yeast Company, LLC is in business to provide safe, high quality yeast products to the baking, food processing, nutrition, health, feed and biofuel industries.

We are committed to:

- Complying with all product quality, food safety, food security, environmental and employee health and safety regulations required by all Federal, State and Local entities, together with all other applicable requirements of our customers;
- Using HACCP Principles as the basis for our food safety program;
- Minimizing the environmental impact of our operations, through pollution prevention activities;
- Providing a safe environment for all employees, and any contractors and visitors to the facility; and
- Continual improvement in all aspects of our operations.

This policy will be posted throughout the facility and on the company's website. The policy will be reviewed on an annual basis with all plant employees during GMP, safety and environmental training sessions.

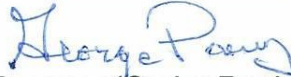
John Riesch – President



Dominique Ciboulet – Director, Operations



George Parry – Plant Manager (Cedar Rapids)



Dennis Barry – Plant Manager (Headland)



Robert Biwersi – Director, QA & Reg. Affairs



Chris Kaltenbach – Corporate Compliance Officer

