



July 29, 2013

**RE: Radiation testing for Ohsawa® and Gold Mine Natural Food Co. products from Japan**

We share our customers' concerns about the possibility of radioactive contamination of foods from Japan and acknowledge concerns throughout the world about possible health hazards following the Fukushima reactor accident in 2011. We want to assure you that we are taking every measure to ensure the safety of our products. Since the accident, we have been conducting tests on our Japanese products and no unsafe levels of radioactive isotopes have been detected.

Our suppliers in Japan have always maintained extremely stringent standards in regards to the testing and analysis of all our foods. We want you to be confident that the foods you buy from Gold Mine Natural Food Company will not only represent the highest standards and expertise in the manufacturing process, but that our products are regularly tested for any chemical and artificial contaminants. At the end of March 2013, our suppliers had commissioned the Japan Food Research Laboratories to conduct more than 500 radiation analysis tests on over 200 products and raw materials. The results of these studies are that we have not detected any levels of radioactive contamination up to the permissible levels of 5Bq/Kg of food tested.

As of April 2013, the test analysis items and methods are as follows:

- Testing for both Cesium-137 and Cesium-134
- Method:  $\gamma$ -ray spectrometer (germanium semiconductor detector)
- Detection limit: 5 Bq/kg

One facility that manufactures products for Gold Mine that is around 200 km west (upwind) of Fukushima is located in Saitama prefecture, where some of our shoyu and miso are made. Independent lab testing shows no radioactive contamination found in these products. In addition to the vigilant monitoring of radioactivity levels in the air and water in Saitama by the Japanese government, our suppliers also continuously monitor the water quality at the production site. Based on test results, the chance of cross-contamination by air or water at the production site is very unlikely. However, we feel it is important and meaningful to keep monitoring the radiation level in our raw materials.

Some studies suggest that foods like mushrooms and seaweed tend to absorb radioactive materials more readily than other types of foods. As a result, our suppliers in Japan will pay special attention to shiitake mushrooms, every variety of seaweed, and Japanese teas (depending on the harvest area). Extra attention will be given to the areas where our raw materials originate and the harvest period. It should be noted that Gold Mine does not source any seaweeds from the area around Fukushima. Nonetheless, we will conduct tests on the 2013 crop of our seaweeds.

The Japanese government imposed new and more stringent standards for food quality during 2012. However, our suppliers' standards are even more stringent than those set by the Japanese government.

We are aware of the potential dangers arising from contaminants in our air, water, and food supply. But it is, and always has been, our priority to adhere to the highest quality standards as we source and deliver the best traditional Japanese foods available to our customers. You can be confident that we regard your health and safety as our number one concern as we continue to monitor and test our Japanese products.



As you know, radiation is not the only issue that threatens our food supply. We are also concerned about GMOs, artificial additives, colorings, and pesticides. Following organic standards, we will continue to safeguard your foods, not only against radiation but any other types of potential contaminants. We will continue to do our best to ensure the quality and safety of our products and provide you with the very best macrobiotic, organic, traditional, and natural foods.

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