



*expect the world from us*

# **Food Protection Overview**

**November, 2006**

# FOOD PROTECTION

---

- FOOD DEFENSE
- FOOD SAFETY

# FOOD DEFENSE

---

“FOR THE LIFE OF ME, I CANNOT UNDERSTAND WHY THE TERRORISTS HAVE NOT ATTACKED OUR FOOD SUPPLY BECAUSE IT IS SO EASY TO DO...”

Tommy Thompson  
Former Secretary of Health and Human services

*expect the world from us*



# FOOD DEFENSE

## BIOTERRORISM ACT 2002

- Registration of Food Facilities:12/03
- Prior Notice: 12/03
- Establishment and Maintenance of Records:12/05 (*Farms excluded*)
  - >Names of immediate recipient of product and previous source of product
  - >Lot number documentation
  - >Origin and destination locations
  - >Dates the product received and shipped
  - >Product amount
  - >Description of product
  - >Route of product movement including transfer points
  - >Records must be kept a minimum of 1 year
  - >Records must be available to FDA within 24 hours of request

# FOOD DEFENSE

## SECURITY PROCEDURES

- Encourage all staff to be alert for suspicious activity
- Restricted entry
- Ensure valid reasons for visitors
- Provide food security training for employees
- Know your suppliers
- Ensure suppliers/ transporters practice and audit security procedures
- Inspect incoming materials for signs of tampering
- Match up product with invoice
- For more information on FDA Security Guidance:

<http://www.cfsan.fda.gov/~dms/alert.html>

*expect the world from us*



# FOOD DEFENSE

## TRACEABILITY

- Develop procedures to track product containers from:
  - > The field to the packer
  - > The packer to the distributor
  - > The distributor to the retailer
- Documentation of:
  - > Grower name
  - > Grower location
  - > Date of product harvest
  - > Location of packinghouse

*expect the world from us*



# FOOD DEFENSE

## MOCK RECALL

- An internal test to ensure process works before an actual recall
- To be performed a minimum of once per year
- Documented information to be reported within 4 hours
- For more information on recalls:

<http://www.cpsc.gov/businfo/8002.html>

<http://www.cfsan.fda.gov/~dms/prodtra2.html>

*expect the world from us*



# FOOD SAFETY



# FOOD SAFETY

To assure food has been prepared, packed and held under sanitary conditions, The Federal Food, Drug and Cosmetic Act of the Food and Drug Administration (FDA) states the following:

“Sec. 402. “A food shall be deemed to be adulterated . . . (a) (3) if it consists in whole or in part of any filthy, putrid, or decomposed substance, or if it is otherwise unfit for food; or (4) if it has been prepared, packed, or held under unsanitary conditions whereby it **MAY** have become contaminated with filth, or whereby it **MAY** have been rendered injurious to health; ...”

# FOOD SAFETY

---

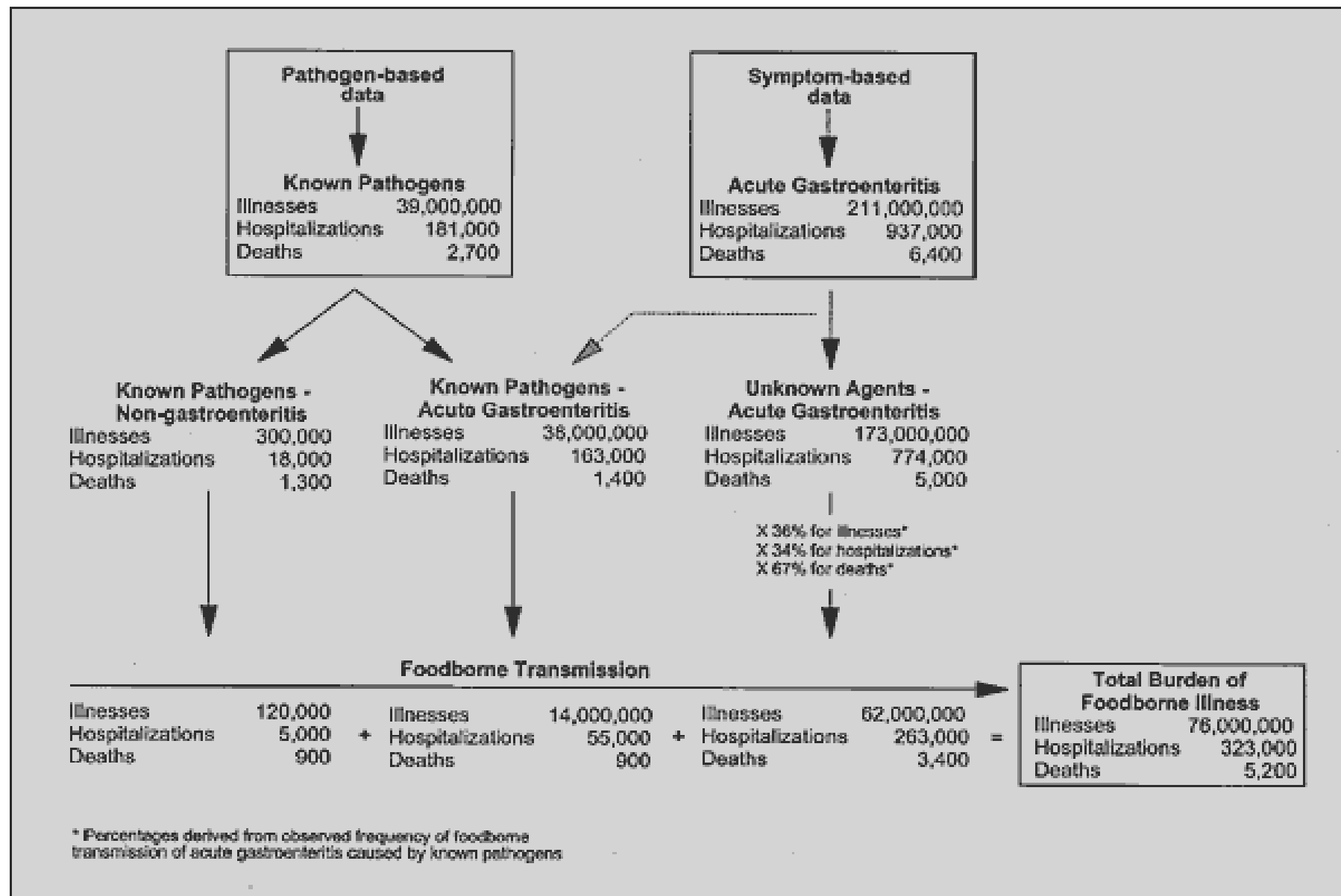
- Guarantee that food (Produce) will not cause any damage to consumers when they are prepared or ingested.
- Implied reduction of risk.
- Focused in the prevention of problems not just solution based.

# Goals and Objectives of Produce Safety

- Prevent contamination of fresh produce (pathogens)
- Minimize public health impact when contamination of fresh produce does occur
- Improve communication with producers, logistical chain and final consumers of fresh produce
- Facilitate and support research relevant to fresh produce.



## Results of Foodborne Illness



# Food Borne Disease Expansion Factors

- Globalization of food supply
- Development of new countries and their need to export agricultural products
- Expansion of American market for ethnic foods
- Centralized process for animal and human foods and their wide distribution
- For these reasons, food safety and public health officials agreed that education about safe food handling is a national priority. Efforts to identify, assess and control microbiological hazards in all food production systems have been made.

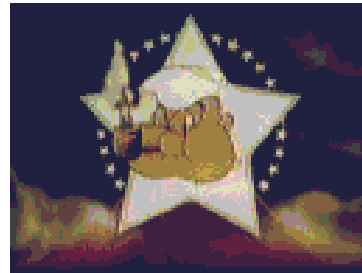
# Market Reaction to Food Safety issues

---

- Spinach

## Increase of consumption

- The spinach growers credited Popeye with a 33 percent increase in U.S. spinach consumption — and saving the spinach industry in the 1930s!



*expect the world from us*



# FDA: Don't Eat Any Fresh Spinach Until Further Notice , September 2006

E. coli Outbreak -- Spinach off Table

**Sept. 18, 2006** -- The FDA is advising consumers not to eat any fresh spinach or products containing fresh spinach until further notice, due to a multistate E. coli outbreak tied to at least one death and more than 100 cases of illness.

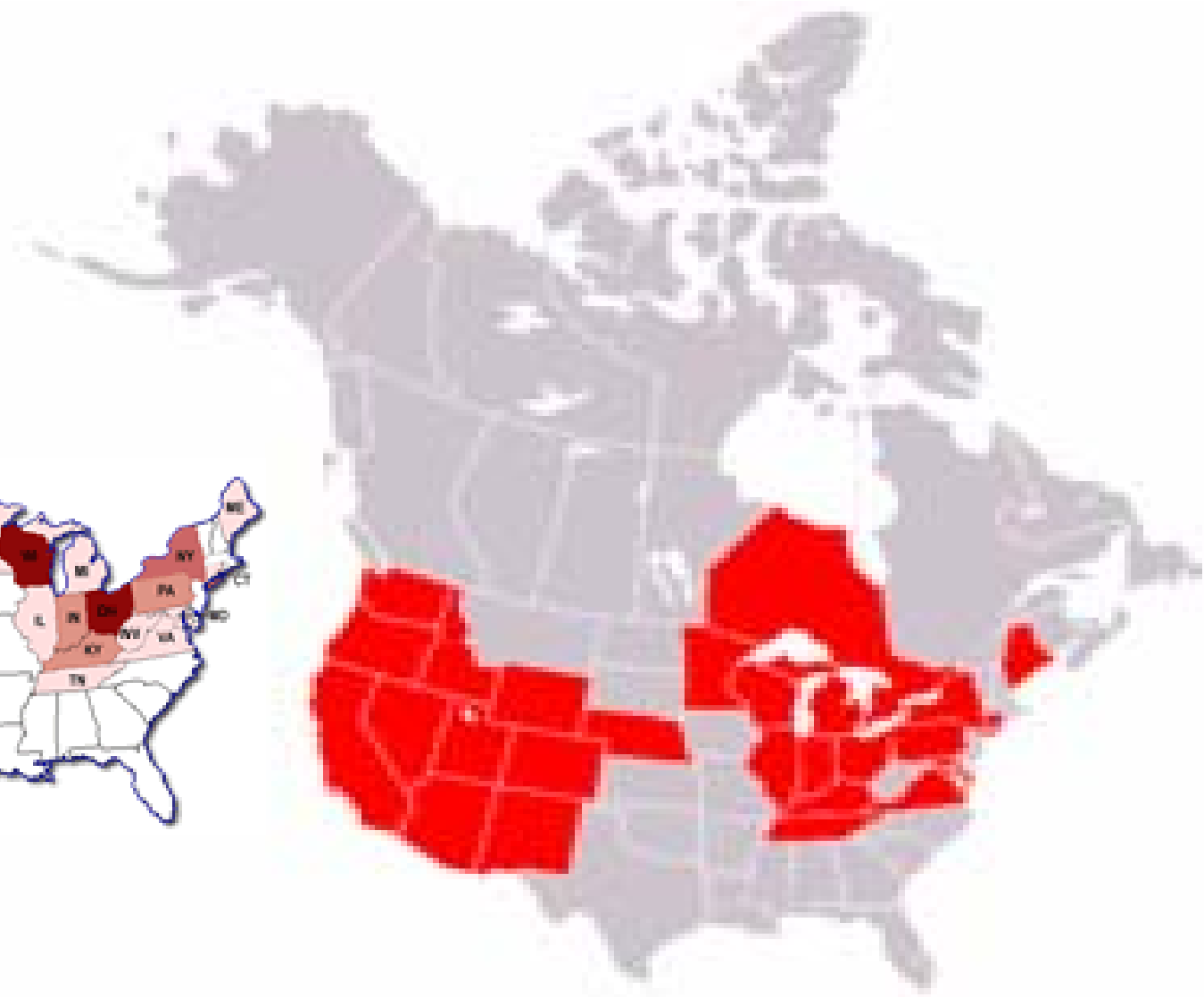
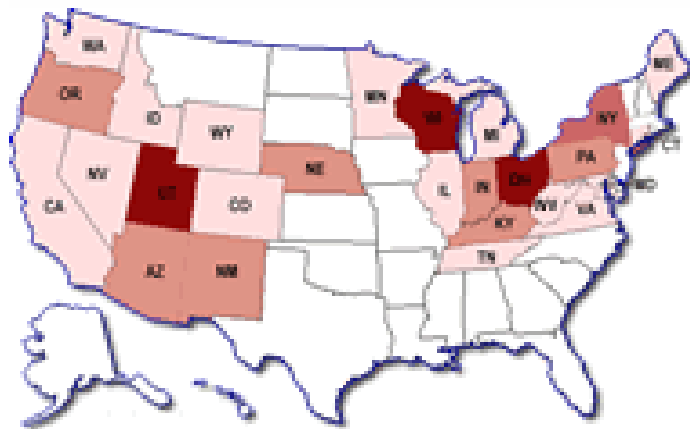
**Oct. 06, 2006** -- 26 states are affected, and at least 199 cases of the disease are currently reported. Three deaths have been confirmed to be from the outbreak source.

*expect the world from us*





# Areas affected by Spinach E coli Outbreak



## **Growers told to establish rules to avoid future E. coli outbreaks**

- SALINAS, Calif. - **Grocery chains are giving farmers six weeks** to develop new rules to avoid more E. coli outbreaks associated with leafy greens.
- **The group making the demand includes some of the nation's largest grocers. Vons, Albertsons, Ralphs and others** took a big financial hit when shoppers stopped buying spinach following the recent outbreak that left more than 200 sick and three dead.

All together, growers, shippers and sellers lost more than \$100 million.

- In a letter sent Oct. 26 to groups that represent farmers, including Western Growers and Produce Marketing Association, the consortium said the industry had to move quickly **"to protect public health and work toward restoring consumer and buyer confidence in fresh produce."**
- The **retailers** want growers to work with scientists and regulators to standardize safety practices.
- "We need a timeline to focus energy on taking action immediately," said Ron Anderson, vice president of produce for Vons owner, Safeway Inc.

# THE PACKER

OPPENHEIMER'S  
78 WK. 2006  
REG. 10-06

## Wal-Mart opens S. Africa sourcing office

By Jim Gorman

Wal-Mart Stores Inc. is adding South Africa to its growing network of global procurement offices, according to a Wal-Mart spokesman. The move is part of the company's effort to diversify its sourcing base and reduce its reliance on China and other Asian countries.

The spokeswoman said that Wal-Mart's new South African office will focus on sourcing fresh produce, including apples, oranges and bananas. The office will be located in Johannesburg, South Africa.

## WAL-MART

Wal-Mart Stores Inc. is adding South Africa to its growing network of global procurement offices, according to a Wal-Mart spokesman. The move is part of the company's effort to diversify its sourcing base and reduce its reliance on China and other Asian countries.

The spokeswoman said that Wal-Mart's new South African office will focus on sourcing fresh produce, including apples, oranges and bananas. The office will be located in Johannesburg, South Africa.

## PLAYING IT SAFE

An upcoming FMI food safety workshop aims to engage associations, buyers and suppliers.

By Jim Gorman

The Food Marketing Institute is sponsoring a growing number of food safety workshops for its members, buyers and suppliers. The workshops are designed to help food industry professionals stay up-to-date on the latest food safety regulations and best practices.



Food safety workshop attendees, including FMI members, buyers and suppliers, participate in a hands-on exercise during a media tour of the facility that highlights safety measures. Story, Page A4

to food, Washington, D.C.-based FMI plans to bring them together to discuss food safety issues on Dec. 5 in Phoenix.

The workshop will build on several others designed to strengthen food safety standards, including a recent one in Las Vegas, NV, on food safety and food security.

"I don't think any single workshop will get everybody to consensus on everything, especially when it comes to food safety," she said.

The workshop is part of a series of food safety workshops that FMI has been sponsoring.

Food safety is a top priority for FMI, and the workshop is just one of the ways the organization is committed to ensuring the safety of the food supply.

Food safety is a top priority for FMI, and the workshop is just one of the ways the organization is committed to ensuring the safety of the food supply.

Food safety is a top priority for FMI, and the workshop is just one of the ways the organization is committed to ensuring the safety of the food supply.

Food safety is a top priority for FMI, and the workshop is just one of the ways the organization is committed to ensuring the safety of the food supply.

Food safety is a top priority for FMI, and the workshop is just one of the ways the organization is committed to ensuring the safety of the food supply.

Food safety is a top priority for FMI, and the workshop is just one of the ways the organization is committed to ensuring the safety of the food supply.

Food safety is a top priority for FMI, and the workshop is just one of the ways the organization is committed to ensuring the safety of the food supply.

Food safety is a top priority for FMI, and the workshop is just one of the ways the organization is committed to ensuring the safety of the food supply.

Food safety is a top priority for FMI, and the workshop is just one of the ways the organization is committed to ensuring the safety of the food supply.

Food safety is a top priority for FMI, and the workshop is just one of the ways the organization is committed to ensuring the safety of the food supply.

Food safety is a top priority for FMI, and the workshop is just one of the ways the organization is committed to ensuring the safety of the food supply.

Food safety is a top priority for FMI, and the workshop is just one of the ways the organization is committed to ensuring the safety of the food supply.

Food safety is a top priority for FMI, and the workshop is just one of the ways the organization is committed to ensuring the safety of the food supply.

Food safety is a top priority for FMI, and the workshop is just one of the ways the organization is committed to ensuring the safety of the food supply.

Food safety is a top priority for FMI, and the workshop is just one of the ways the organization is committed to ensuring the safety of the food supply.

Food safety is a top priority for FMI, and the workshop is just one of the ways the organization is committed to ensuring the safety of the food supply.

Food safety is a top priority for FMI, and the workshop is just one of the ways the organization is committed to ensuring the safety of the food supply.

Food safety is a top priority for FMI, and the workshop is just one of the ways the organization is committed to ensuring the safety of the food supply.

Food safety is a top priority for FMI, and the workshop is just one of the ways the organization is committed to ensuring the safety of the food supply.

Food safety is a top priority for FMI, and the workshop is just one of the ways the organization is committed to ensuring the safety of the food supply.

Food safety is a top priority for FMI, and the workshop is just one of the ways the organization is committed to ensuring the safety of the food supply.

Food safety is a top priority for FMI, and the workshop is just one of the ways the organization is committed to ensuring the safety of the food supply.

Food safety is a top priority for FMI, and the workshop is just one of the ways the organization is committed to ensuring the safety of the food supply.

Food safety is a top priority for FMI, and the workshop is just one of the ways the organization is committed to ensuring the safety of the food supply.

Food safety is a top priority for FMI, and the workshop is just one of the ways the organization is committed to ensuring the safety of the food supply.

Food safety is a top priority for FMI, and the workshop is just one of the ways the organization is committed to ensuring the safety of the food supply.

## Dole merging N. American sales units

By Jim Gorman

Dole Food Co. is consolidating its North American sales units, according to a Dole spokesman. The move is part of the company's effort to streamline its operations and improve efficiency.

The spokesman said that Dole's new sales units will be based on geography, with each unit responsible for a specific region. The move is expected to be completed by the end of the year.

Dole Food Co. is a leading producer of fresh fruit and vegetables, and the company is committed to providing high-quality products to its customers.

The spokesman said that Dole's new sales units will be based on geography, with each unit responsible for a specific region. The move is expected to be completed by the end of the year.

Dole Food Co. is a leading producer of fresh fruit and vegetables, and the company is committed to providing high-quality products to its customers.

The spokesman said that Dole's new sales units will be based on geography, with each unit responsible for a specific region. The move is expected to be completed by the end of the year.

Dole Food Co. is a leading producer of fresh fruit and vegetables, and the company is committed to providing high-quality products to its customers.

The spokesman said that Dole's new sales units will be based on geography, with each unit responsible for a specific region. The move is expected to be completed by the end of the year.

Dole Food Co. is a leading producer of fresh fruit and vegetables, and the company is committed to providing high-quality products to its customers.

The spokesman said that Dole's new sales units will be based on geography, with each unit responsible for a specific region. The move is expected to be completed by the end of the year.

## Congress debates bigger FDA role

By Tim Karst

National Editor

The question of the hour may have to be answered next year.

Senators picked federal and state officials on food safety issues last 15, in a process that may determine whether Congress creates additional legislative authority to prevent foodborne illness outbreaks.

Even in a lame-duck session, the Senate Committee on Health, Education, Labor and Pension took time to hold a hearing titled "Food Safety: Current Challenges and New Ideas to Safeguard Consumers."

Hollingsworth said FMI is taking a cautious approach.

"I think when you look at things like certification, there is a good where you can be the prescriber, where you must do this test at this date in the year and do it in this fashion," she said.

SAFETY Page A4

Disney Gardens

Chicago meatpacking house. Sinclair urged President Theodore Roosevelt to support federal inspectors in meatpacking houses. The industry itself did also, to combat falling sales due to the public outrage over the book.

Both the Pure Food and Drug Act and the Meat Inspection Act passed in 1906.

Another notable event for the meat industry occurred when hun-

Nutrition at the FDA, told the committee the agency is considering the need for further regulation or guidance to the fresh produce industry.

He also noted the need for more research on strategies to reduce pathogens and said the FDA may consider thermal or irradiation technology that might reduce the amount of bacteria and virus on produce.

Another oft-stated reason is that there is so much uncertainty about where pathogens come from and how they can be controlled. We hear there is not enough research completed for science-based, specific guidelines.

Upton Sinclair would have no patience for such navel gazing — and the new Congress may not, either.

— E-mail tkarst@thepacker.com

## Industry needs strict, specific food safety guidelines

MUCH TALK IS BEING MADE THAT rethinking our food safety standards is akin to passing a U.N. resolution — debate, conflict, stalemates — but the reality is we have to move toward action. Yes, our produce is as safe as it ever been. Still, federal and health officials won't endorse produce industry's current safety standards.

The Food and Drug Administration's recall of spinach in September was dramatic and, in hindsight, overly broad, but it reflects a lack



TIM YORK

Markon Cooperative Inc.

We need to fast-track a minimum set of standardized, threshold criteria and auditing practices throughout the supply pipeline — as laid out in an Oct. 26 letter from our group of produce buyers, in collaboration with major suppliers, to the Produce Marketing Association, Western Growers and the United Fresh Produce Association.

They are being asked to lead charge and consult with their regulatory agencies and the research community on a set of mutually agreed-upon

20 11 2006



# New Congress might be willing to enforce safety

THINK EVEN UPTON SINCLAIR  
would have had a hard time in

This year's spinach outbreak  
sickened more than 200 people in

Nov. 20, 2006

THE PACKER

## Associations work to reform food safety

The recent outbreak of  
E. coli in spinach from  
the Salinas Valley  
prompts the move.

BY ANGIE HANSON  
Staff Writer

The E. coli outbreak has put the  
produce industry under a magnify-  
ing glass, and now, two months af-  
ter the incident, industry members

### 3 PILLARS

The Produce Marketing As-  
sociation, the United Fresh  
Produce Association and West-  
ern Growers are working on  
"three pillars" of safety, says  
Jim Gorny, senior vice presi-  
dent of food safety and tech-  
nology for United Fresh:

1. Best practices
2. Compliance
3. Long-term research

## HARVEST

From Page D5

harvesting its eggplant in mid-Octo-  
ber and should proceed through De-  
cember, said Suzanne Powell, senior  
vice president of marketing and busi-  
ness development.

Size 18 and 24 eggplant in 1  
1/9-bushel cartons and crates  
from California's Coachella Valley  
was \$10.95.

### LEEKS

Sanbonmatsu said Sanbon should  
start harvesting leeks in late Novem-  
ber and continue through March.

Cartons of size 12s from Mexico  
were \$6.35-8.50.

### LETTUCE

River Ranch expected to start har-  
vesting its Imperial Valley crop —  
consisting of romaine and romaine  
lettuce, leafy greens and spinach  
in mid-November and continue  
through early April, Knobloch said.

A  
Page 3

Nov. 20, 2006



### CONSUMER BEAT

By Susie Cable

## Full chain must sign on in food safety image fight

I'M SORRY TO SAY IT, BUT I WILL NO  
longer shop at a nearby grocery  
store.

Something happened that I can-  
not forget.

The other day, as I headed for  
the checkout with my groceries, I  
saw the cashier leaning way over,  
inspecting her reflection and  
squeezing a pimple on her chin.

I was nauseated. I could not go  
through her line, even though

INDUSTRY ADDRESSES FOOD  
SAFETY: Another witness who has

Chicago meatpacking house. Sinclair urged President Theodore Roosevelt to support federal inspectors in meatpacking houses. The industry itself did also, to combat falling sales due to the public outrage over the book.

Both the Pure Food and Drug Act and the Meat Inspection Act passed in 1906.

Another notable event for the meat industry occurred when hun-

Nutrition at the FDA, told the committee the agency is considering the need for further regulation or guidance to the fresh produce industry.

He also noted the need for more research on strategies to reduce pathogens and said the FDA may consider thermal or irradiation technology that might reduce the amount of bacteria and virus on produce.

Another oft-stated reason is that there is so much uncertainty about where pathogens come from and how they can be controlled. We hear there is not enough research completed for science-based, specific guidelines.

Upton Sinclair would have no patience for such navel gazing — and the new Congress may not, either.

— E-mail tkarst@thepacker.com

## Industry needs strict, specific food safety guidelines

**M**UCH TALK IS BEING MADE THAT rethinking our food safety standards is akin to passing a U.N. resolution — debate, conflict, stalemates — but the reality is we have leaders moving toward action. Yes, our produce is as safe as it ever been. Still, federal and health officials won't endorse produce industry's current safety standards.

The Food and Drug Administration's recall of spinach in September was dramatic and, in hindsight, unbearably broad, but it reflects a lack



**TIM YORK**

Markon Cooperative Inc.

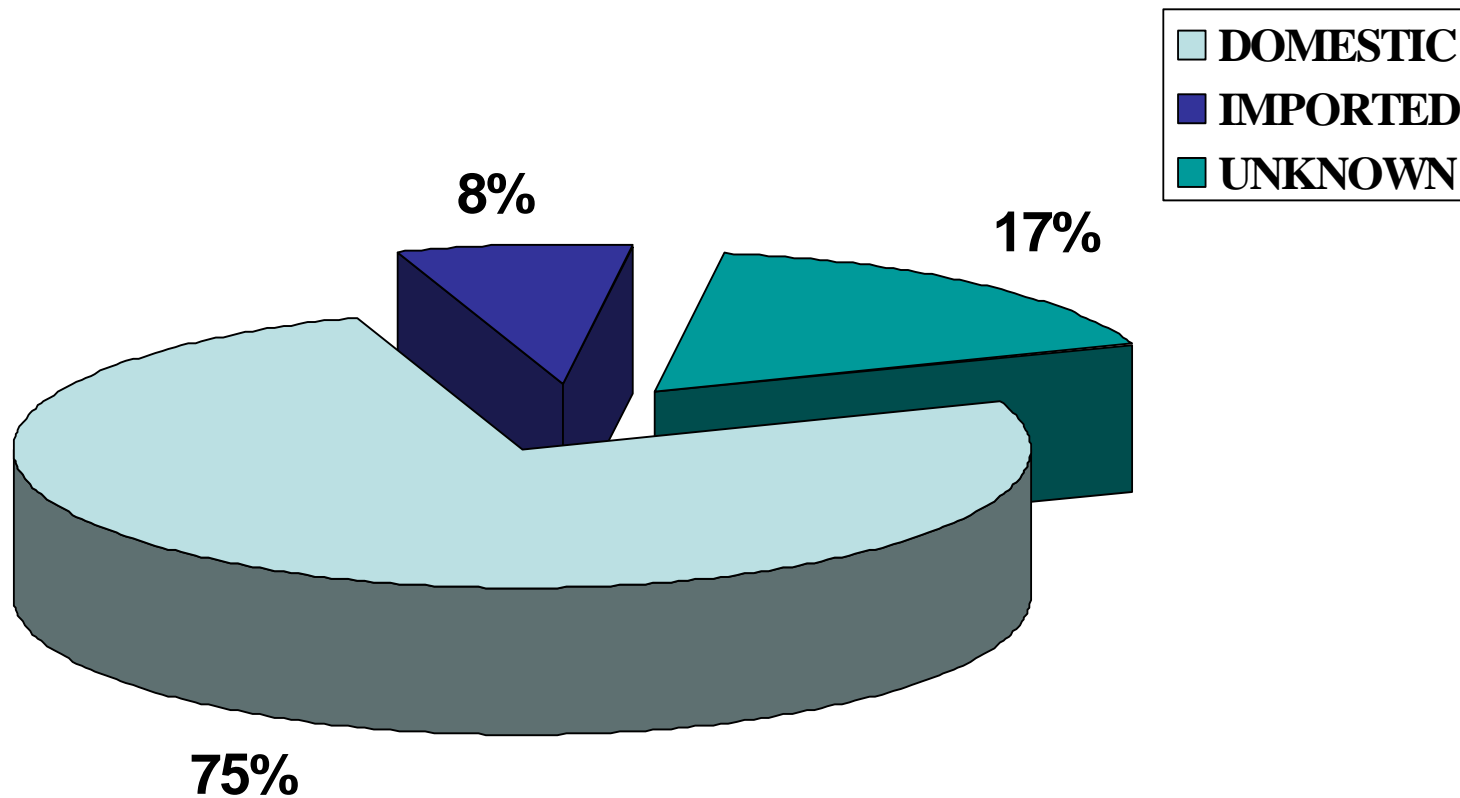
We need to fast-track a minimum set of standardized, threshold criteria and auditing practices throughout the supply pipeline — as laid out in an Oct. 26 letter from our group of produce buyers, in collaboration with major suppliers, to the Produce Marketing Association, Western Growers and the United Fresh Produce Association.

They are being asked to lead charge and consult with their members, food regulatory agencies and the research community on one set of mutually agreed-upon

20 11 2006

# FOOD SAFETY

Percentage of outbreaks due to fruits and vegetables: 1990-1998, by origin of product



Source: CDC

# FOOD SAFETY

## Food Safety Certifiers

US GAP

EurepGAP

ChileGAP

BRC

Natures Choice

SQF

NSF-Cook & Thurber

AIB

CHC

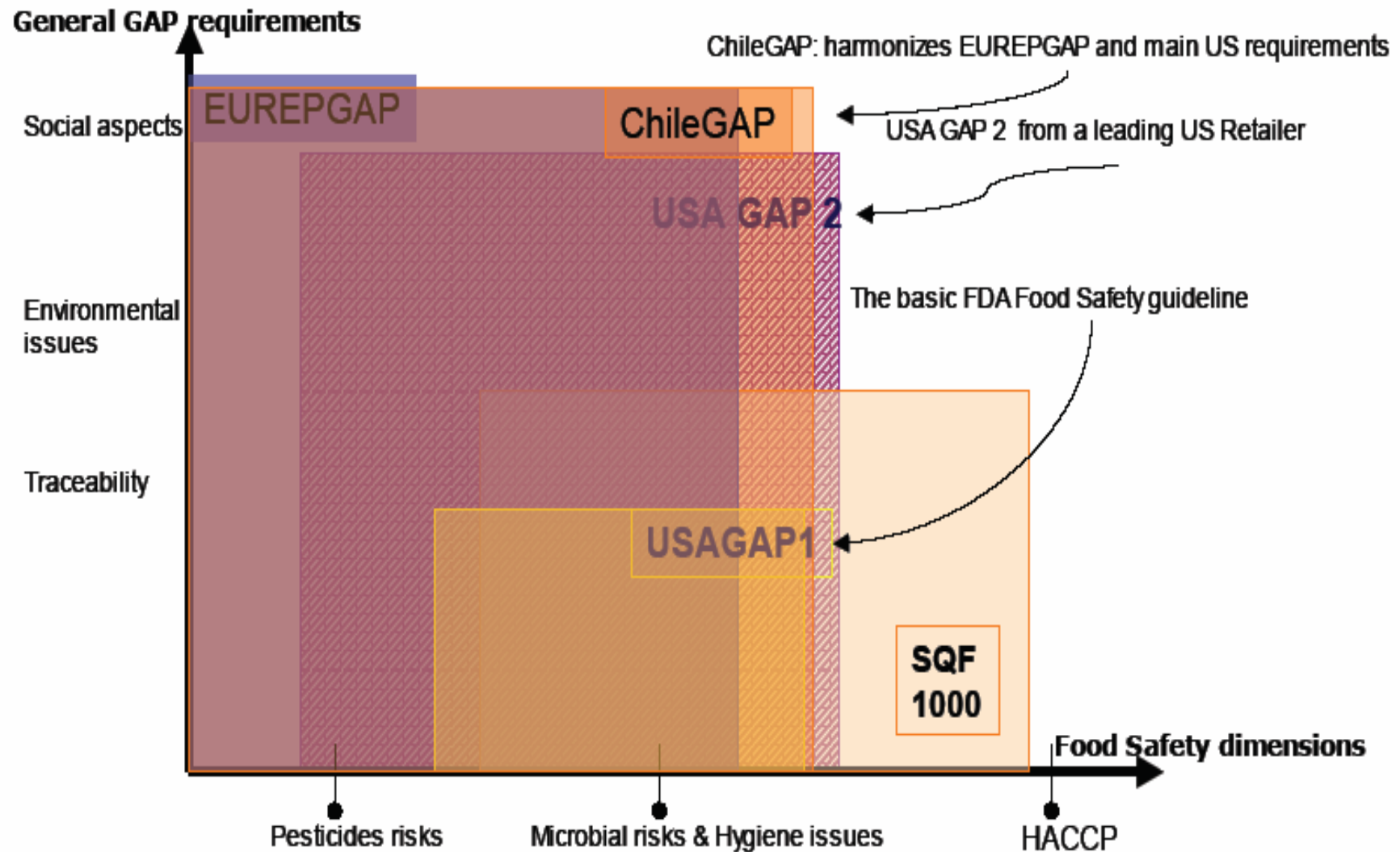


*expect the world from us*

# FOOD SAFETY

## GAP Programs: Focus

Source: Asoex Presentation





# FOOD SAFETY

## Certifier Program Types

### EurepGAP

Pesticide handling  
and residues  
Social accountability  
Environmental  
sensitivity  
GMO's  
More rigid structure

### US GAP

Microbial hazards  
Risk based  
Guidelines  
Flexibility  
Many interpretations

SQF-- (Safe Quality Food) – HACCP based

NSF-Cook & Thurber-- Quality Management System Approach

AIB— (American Institute of Baking )– Food  
Processing Approach

CHC-- (Canadian Horticulture Council)—  
Canadian Food Safety Program

*expect the world from us*



# FOOD SAFETY

## GOOD AGRICULTURAL PRACTICES (GAPs)

### Soil:

- >Prevent the runoff from animal operations from entering produce areas
- >Proper composting of manure—Depending on temperature and soil conditions E Coli 0157:H7, Salmonella, and Campylobacter can live up to 3 months, Yersinia 330 days
- >Use prior to planting
- >Avoid top dressing; DO NOT sidedress with fresh or slurry manure
- >Exclude domestic and wild animals from produce areas

*expect the world from us*



# FOOD SAFETY

## GOOD AGRICULTURAL PRACTICES (GAPs)

### Water:

- >Surface irrigation water should be tested quarterly for fecal coliform (especially if flows near livestock or sewage treatment)
- >Maintain wells in good working condition
- >Water for cooling, washing, dipping, cleaning must be potable (drinking water)
- >Use chlorinated water whenever possible for washing:
  - Change water regularly
  - Monitor chlorine levels (up to 500 ppm chlorine, but >100 ppm requires a final rinse)
  - Maintain water pH at 6.0-7.0
  - Avoid wash water tank temperatures > 10 degrees warmer than the product temperature
- >Ice must be potable

*expect the world from us*



# FOOD SAFETY

## GOOD AGRICULTURAL PRACTICES (GAPs)

### Employees:

- >Train employees to follow good hygienic practices
  - No smoking or eating in produce areas
  - Proper handwashing
  - Gloves worn properly and cleaned regularly
  - Protect cuts or lesions properly
  - Avoid standing in bins
- >Become familiar with signs and symptoms of infectious diseases
- >Maintain accessible toilet facilities with potable warm water, soap, and single use towels
- >Post signs in toilet and breakroom facilities to enforce handwashing

# FOOD SAFETY

## GOOD AGRICULTURAL PRACTICES (GAPs)

### Sanitation:

- >Clean storage facilities, containers, and bins before use
- >Proper management of human and other waste
- >Prevent leakage of sewage when servicing toilet facilities
- >Avoid contaminating clean, washed product
- >Protect unused equipment to avoid contamination
- >Clean and sanitize loading, staging, and all product contact surfaces at the end of each day

*expect the world from us*



# FOOD SAFETY

## GOOD AGRICULTURAL PRACTICES (GAPs)

### Transportation:

- >Check and clean trucks before loading especially if animals or animal products previously shipped
- >Minimize product damage when loading
- >Maintain proper temperatures during transit

### Pest Control:

- >Block all access of pests and animals into enclosed facilities
- >Maintain a pest control log
- >Maintain a pesticide usage log
- >Implement and maintain an integrated pest management program

*expect the world from us*



# FOOD SAFETY

For more information on GAPs and other FDA guidance:

Good Agricultural Practices (GAPs):

<http://www.cfsan.fda.gov/~dms/prodgui2.html>

Produce Safety Action Plan:

<http://www.cfsan.fda.gov/~dms/prodpla2.html>

Code of Federal Regulations Current Good Manufacturing Practices:

<http://ecfr.gpoaccess.gov/cgi/t/text/text-idx?c=ecfr&sid=be25d99402df748264b8043951d2ae61&rgn=div5&view=text&node=21:2.0.1.1.10&idno=21>

*expect the world from us*



# FOOD SAFETY

- At Oppenheimer, we're committed to optimizing satisfaction at every aspect of the transaction. To achieve this, we believe the quality and safety of the products we supply are of paramount importance.



Our Food Safety Policy outlines strict parameters for our suppliers, so that trade and consumer confidence in all Oppenheimer products is maintained at the highest possible level.



# FOOD SAFETY

- All suppliers of products and services to Oppenheimer must have a Hazard Analysis Critical Control Points **(HACCP)** based Food Safety Program in place, which can be audited by an independent third party.
- The program must include objectives and goals that can be measured against a documented set of standards and principles.



# FOOD SAFETY

---

- Good Agricultural Practices – GAP's
- Good Manufacturing Practices – GMP's
- Residue Tolerances
- Water – the key ingredient for produce

*expect the world from us*



# FOOD SAFETY

## What does Oppenheimer require?

- A copy of the completed audit
- A copy of the water test results (most recent copy) showing possible contaminants (E. coli, etc.), not minerals
- A random copy of a residue test result, showing that each of our suppliers undertake sampling to ensure compliance to North American MRL's.C

# FOOD SAFETY

## Why does Oppenheimer as an importer require this documentation?

- Food Safety is a top priority for our industry
- Retailer/wholesalers, and Food Service companies are requiring this as a part of doing business
- Contaminated product in the marketplace can damage a company's reputation and cause significant financial loss
- Food Safety Certification along with a Certificate of Liability Insurance are included on any Request for Proposals to supply fresh produce
- Oppenheimer will not divulge this information to any of our retail customers
- Implementing a compliance audit that shows that we are collecting the information as required by our retailers, and they will be given a copy of this audit

# Request from Retailers

Includes but is not limited to the following:

- GAP
- GMP
- HACCP
- Watering testing
- Pesticide Residue testing
- Bioterrorism (security)

We have realized the need to increase our requirements with our suppliers and to achieve 100% compliance throughout our global supply chain.

# Chilean Agriculture and GAP Management

- USA is looking strongly at all countries and their food safety processes.
- Chile is concerned with food safety standards.
- Many of the major U.S. food safety auditing, consultants and certifiers are present. (Chilegap)
- Cooperation with alliances already established with other government initiatives like:  
C-TPAT > Customs-Trade Partnership Against

*expect the world from us*



# Conclusions

- There is many separate programs and initiatives in the industry with food safety, recall programs, traceability, heightened security, Government initiative programs, country of origin, wood packaging, import requirements.
- Certified growers will have a Competitive Advantage
- Consistency of the product
- Lower operative costs (keeping of records, efficiencies)
- Redefinition of existing management systems
- Decrease the risk of product removal from the market.
- Better trust for importers, retailers, final consumer.
- World wide recognition.

*expect the world from us*



# Conclusions GAP Future

- This is a MUST
- Retail, customers, Food service companies, Distributors / logistics  
All are requesting and putting food safety programs in place (liability).
- Need proof of food safety programs undertaken by our suppliers.
- Retailers will look to suppliers who can prove (system and certifications) are in place to **PROVIDE SAFE PRODUCTS.**

*expect the world from us*





# ***A World of Produce***



***THANK YOU***



*expect the world from us*



# Page Title

---

# Page Title

---

# ***THANK YOU***

---

*expect the world from us*

