## EXHIBIT I

From: Joshua Farinella <<u>Jos</u> <u>choicegroup.in</u>
Sent: Saturday, January 20, 2024 5:24 AM
To: JT < <u>choicegroup.in</u>
Cc: Jacob Jose <<u>jac</u> <u>choicegroup.in</u>
; Thomas Jose <<u>tho</u> <u>@choicegroup.in</u>
Subject: RE: [EXTERNAL] RE: 19-Jan-24 Reports - During Production Check - Choice Canning Unit III (Amalapuram)

JT,

I will handle all of this. We can all agree there has been significant progress made. I will correct what can be corrected. The shrimp pieces on the floor are unacceptable. The repairs in cold store are underway to correct the frost/ice buildup. Work orders are in for floor repairs, which will be complete tomorrow.

At face value, some of these look to be silly issues. But SGS loves writing about slime on bins and conveyors and such. Fact is, it should be there. It means that tons of raw, wet product are moving through the facility. There were reports from SGS last week when they said that the cooker infeed was perfect and that records are maintained. Because there was no production. Even today, Alpha 1 has slime on the belts. Alpha 2 is spotless. 1 is running. 2 is not. If alpha 2 runs tonight, there will be slime there too.

Records of this are always consistently and accurately maintained.

Every day, post-production, the equipment is completely cleaned and sanitized. Then, pre-production, that cleaning is verified, documented, and the equipment put back in service.

It's like SGS is performing a pre-operational inspection in the middle of the operating day. If they would like to report on our sanitation and cleanliness, let them show up during sanitation. Or during our pre-op inspection. Any other reporting on this is either half truth or whole lie. I have asked SGS to include the time of observation in their report. They refused. That alone validates my statement.

As I said at the beginning, I will 100% fix everything that can be fixed.

Best Regards,

Joshua Farinella General Manager Choice Canning Co. BAP Unit IV WhatsApp 157 Mobile 9180