

ALLERGEN/SENSITIZER POLICY AND PROCEDURES

Our plant currently does not produce or store any allergens or sensitizers.



Based on a risk assessment that allergens/sensitizers are a life-threatening hazard, the following procedures have been implemented to keep our processes, equipment, product and packaging allergen/sensitizer free.

Our fruit products by nature and after contact with any of our processing/filter aids do not require allergen/sensitizer labeling for the allergens or sensitizers listed below:

- 1) Peanuts and peanut products including peanut butter and partially refined peanut oil
- 2) Tree nuts (specifically almonds, beech nuts, Brazil nuts, cashews, chestnuts, coconuts, filberts, hickory nuts, hazelnuts, macadamias, pecans, pine nuts, pistachios, and/or walnuts).
- 3) Eggs and egg products
- 4) Fish and shellfish (specifically clams, crab, crayfish, lobster, mussels, oysters, prawns, scallops, and/or shrimp).
- 5) Milk and any milk products
- 6) Seeds (specifically poppy, sesame and sunflower)
- 7) Soybean and soybean products
- 8) Wheat and wheat products
- 9) Sulfites (a sensitizer only if greater than 10 ppm). All grape products contain natural sulfites—none are added and no products are a sulfite hazard. Our grape products are tested annually to verify that they are below the hazard level of 10 ppm
- 10) Gluten (sources: Barley, Rye, Triticale, Wheat)
- 11) Glutamates (such as MSG)
- 12) Corn and corn products (dextrose, maltodextrin, starch)
- 13) Refined/Unrefined oil
- 14) Malt & malt products
- 15) Others include celery, mustard, Lupin, Yellow dye #5, GMO's, 4MEI, BPA, Artificial Colors, Royal Jelly

Furthermore, in order to maintain the allergen-free nature of our fruit products, we follow certain rules of sanitary behavior to prevent any incidental allergen contact with our products while in our control.

- 1) All of our vendors must be on our "Approved Vendors" list and submit documents as proof of their current allergen status. None of our raw materials have allergens.
- 2) "Allergens" are a part of our annual employee-training program as an awareness and food safety program.
- 3) Grape concentrate is tested every crop year to verify its natural sulfite content remains less 10 ppm. Any outside purchase grape must also meet this requirement to prevent contamination of our saleable product.

Based on the presence of allergens in our vending machines and as part of snacks and lunches brought into the plant by employees, the following rules must be obeyed.

- 1) Break/lunchrooms are located away from production areas.
- 2) Employees must wash their hands after eating food at breaks and lunch to avoid introducing any allergens into product zones.
- 3) No allergen hazards may be brought into any food areas of the plant.

Conclusions:

- 1) None of our product require allergen labeling at this time.
- 2) If at any time, one of our products contains a food allergen or sensitizer hazard, we will alert every customer as to the hazard.
- 3) We would add the allergen hazard alert to our product labels and COA's.

Approved by: Terry Bliesner

Terry Bliesner, Vice President, Valley Processing, Inc.

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