

True Citrus®

Real Flavor from Real Fruit®



April 29, 2021

RE: HACCP Summary

To Whom It May Concern:

This document is to provide a summary of HACCP and the specifics about management of the CCPs.

All raw materials, food contact packaging materials, and processes have undergone a third party verified hazard analysis to include biological, chemical, and physical hazards. Below is a synopsis of the hazards identified within our raw materials or food contact packaging and our mitigation strategies for each. Not all of these apply to all materials.

(2) Identify <u>potential</u> food safety hazards introduced, controlled or enhanced at this step		(3) Do any <u>potential</u> food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard? <i>Process including CCPs, Allergen, Sanitation, Supply-chain, other preventive control</i>	(6) Is the preventive control applied at this step?	
B	Pathogens- Salmonella		X	PRP- Approved supplier program ensures all pathogens are controlled and are verified through COA review. PRP- Random product testing procedure validates testing results on COA annually.	NONE		X
C	Pesticides- Various		X	PRP- Approved supplier program ensures supplier has addressed pesticide residue levels in their process. PRP- Random product testing ensures residue levels are within specification annually.	NONE		X
	Unapproved colors and additives		X	PRP- Approved supplier program ensures vendors do not produce ingredients using unapproved colors or additives. This is ensured through review of supplier provided specifications and other ingredient documentation.	NONE		X
P	Foreign Material- primary package damage, potential tampering in transit, metal, wood, etc.		X	PRP- Receiving Procedure requires a visual inspection and approval of the trailer and freight prior to unloading. CCPs ensure no foreign material within actual material.	CCP#1- 4 mesh blender screen CCP#2- 14 mesh sieve CCP #3- Blender discharge metal detector		X

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There are multiple CCPs within our process.

Screening is the first CCP in our process. There are two different CCPs based on screen size. It occurs as products are being added to the blender or other packaging equipment. Blender and line operators are responsible for inspection of the screens before and after addition of product to the blender or other equipment. They are looking for foreign matter on the screens, and also screen condition. If they find deteriorating screen conditions, the screen is to be replaced.

The other CCP in the process is metal detection including rejection. This metal detector is tested and verified as working properly prior to each blend. Three test pucks are dropped through the metal detector and it must reject all three in order to be considered working properly. The test pucks used are as follows: 1.0 mm Stainless Steel, 0.8mm Non-Ferrous, 0.6mm Ferrous. If the metal detector does not reject all three test pucks, the detector is adjusted until all three are detected. Outside calibration is performed as needed, annually at a minimum. All work is performed and documented by blending operators.

The Food Safety Flow Diagram is on the third page of this document for reference. If we can be of further assistance, please do not hesitate to contact us.

Sincerely,

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FOOD SAFETY FLOW DIAGRAM LINE 8

