

		Food Safety and Quality Manual	
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Title Allergen Control			
<i>Approved by Michael Chooljian</i>			

Objective

A process to manage foods containing allergens is essential to ensure that product safety and regulatory compliance are maintained.

Responsibility

Plant Manager

Identification of Allergens

Dried fruit products other than Natural Thompson Seedless Raisins are handled at facility and include:

- Golden raisins
- Dried apricots
- Tropical pineapple
- Tropical island mix (coconut chips, golden raisins, natural raisins, papaya, pineapple)
- Golden blend (golden raisins, natural raisins)
- Cranberry golden blend (cranberries, golden raisins, natural raisins)
- Dried apple

FDA's "Big Eight"	Ingredient in Product	Used in Process	Stored at Facility
1. Milk	No	No	No
2. Egg	No	No	No
3. Fish	No	No	No
4. Crustacean Shellfish	No	No	No
5. Tree Nuts	Yes, coconut in tropical island mix	Yes, coconut in tropical island mix	Yes, coconut chips
6. Wheat	No	No	No
7. Peanuts	No	No	No
8. Soybean	No	No	No
EU "Big Twelve"	Ingredient in Product	Used in Process	Stored at Facility
9. Seeds (cotton, poppy, sesame, sunflower)	No	No	No
10. Celery	No	No	No
11. Mustard	No	No	No
12. Sulfur and sulfite compounds	Yes, golden raisins and dried fruits	No	No
Other "Frequently Recognized"	Ingredient in Product	Used in Process	Stored at Facility
13. Dyes (food colors)	No	No	No
14. MSG	No	No	No
15. Benzoates	No	No	No

Control Procedures for Golden Raisin Production

Golden raisins containing sulfur are processed and packed using the same equipment as natural raisins. To prevent cross-contamination, the following controls are used:

Raw Material Control

1. All bins of raw materials are labeled with a bin tag that identifies the product.
2. Golden raisin is easily distinguished from natural raisin by the color. Sulfur is an antioxidant and preserves the golden color of the fruit. Fruit without sulfur will turn a dark brown color.

Processing Control

3. Golden raisins will be scheduled at end of day, after regular product.

Sanitation Control

4. Equipment wash down will be completed after each daily production.

Verification

5. In-house USDA inspector performs visual pre-op inspection.

Labeling Control

6. Golden raisins packed on bulk line will be inkjet on fiber case with sulfur declaration. Golden raisins packed in consumer packages will include sulfur declaration pre-printed on package.

Rework Control

7. Rework is avoided and will apply only to bulk line product that does not meet “very low” stem count specifications for specific customers.
8. Rework will be identified and golden raisin is easily distinguished by the color, which minimizes the likelihood of mistaken identity.

Corrective Actions

9. Any regular product that is suspected to be contaminated with sulfured product will be placed on hold.
10. Equipment will be re-washed if it fails USDA inspection.

Control Procedures for Dried Fruit Production

Dried fruit products are purchased as finished product with sulfite as an ingredient, and are re-packed into single-serving packages. Coconut is purchased as finished product that is dried and chipped.

Raw Material Control

11. Dried fruits are stored in designated area in the original packing case, which includes sulfite declaration printed on the case.

12. Coconut is stored in designated area in the original packing case, which is labeled with name of product.

Processing Control

13. Pre-processing steps include dicing, mixing and blending, and will be scheduled in separate area.
14. Dried fruit packaging will be scheduled on designated line as a segregated run.

Sanitation Control

15. Equipment wash down will be completed after each daily production.

Verification

16. In-house USDA inspector performs visual pre-op inspection.

Labeling Control

17. Label will be applied to fiber box that list the ingredients.

Rework Control

18. Rework is not carried out for dried fruit products.

Corrective Actions

19. Any regular product that is suspected to be contaminated with sulfured product will be placed on hold.
20. Equipment will be re-washed if it fails USDA inspection.