

April 2022

Re: Food Safety & HACCP Plan Statement

This is in response to your request for a copy of the Food Safety & HACCP Plan. All items are produced under a Food Safety & HACCP plan. We are committed to developing and implementing effective Food Safety & HACCP plans, as well as adhering to GMP, SSOP, and GAP for all products we produce. Each plant is responsible for developing and implementing the plans. Corporate QA reviews each Food Safety & HACCP plan before finalizing. In addition, we have initiated an annual auditing program by corporate QA to verify the adequacy of the plans and to ensure they are being implemented as planned. It has been our goal to build our control programs around the Food Safety & HACCP concept. The Food Safety & HACCP plans and pertinent records will be available for your review when you visit a plant that is supplying our product.

Sincerely,
Ardent Mills Regulatory Team
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