

April 2025

**Re: Food Safety Plan Statement**

This is in response to your request for a copy of the Food Safety Plan. All items are produced under a Food Safety plan. We are committed to developing and implementing effective Food Safety plans, as well as adhering to GMP, SSOP, Preventive Controls and GAP for all products we produce. Each plant is responsible for developing and implementing the plans. Corporate QA reviews each Food Safety 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. The Food Safety plans and pertinent records will be available for your review when you visit a plant that is supplying our product.

This statement was adjusted to align with facility Food Safety Plans. "HACCP" has been removed because no CCPs have been identified for facilities producing raw (NRTE) products. Our Food Safety Plans do still include process and raw material hazard analyses.

Sincerely,

**Ardent Mills Food Safety & Quality Team**

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