



"Concentrated Excellence"®

MILNE FRUIT PRODUCTS, INC.

804 BENNETT AVENUE, P.O. BOX 111

PROSSER, WA 99350 USA

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Milne Fruit Products and Juice HACCP Regulation, 21CFR120

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Date:	July 31, 2009
Juice Product:	All single strength juices and purees
Location:	Milne Fruit Products, Inc
Address:	804 Bennett Ave, Prosser, WA 99350
President/GM:	Randall Hageman
HACCP Team Leader:	Edward W. Thomas
Phone:	509-786-2611
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Milne Fruit Products has implemented a Hazard Analysis and Critical Control Point (HACCP) program both compliant with, and in the spirit of, the 21CFR120 food safety management system regulation. Our manufacturing facilities have applied technical and scientific principles to this common sense approach to keeping our food safe. Utilizing the preventive and systematic approach of the 7 principles of HACCP, it is determined that this process has one Critical Control Point (CCP) at pasteurization.

The following points were assessed, developed, or enhanced during HACCP Plan development.

- Management is strongly committed to the HACCP Program.
- A solid foundation of pre-requisite programs is the basis to the development and implementation of our HACCP Plan.
- Preliminary HACCP Plan tasks were completed - team assembled, food and distribution were described, the intended use and consumers were described and a general flow diagram was developed and verified.

