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MILNE FRUIT PRODUCTS, INC. FORMULATION & COMPOUNDING

Allergen Statement

November 16, 2023

Milne Fruit Products Formulating & Compounding has implemented a comprehensive allergen control program which includes receiving, storage & warehousing, transport, staging & processing, finished product control, allergen labeling, allergen cleaning, allergen cleaning validation, rework, and training.

Allergen cleaning has been included in our HACCP Plan as a CCP. A risk assessment takes place prior to running any allergenic ingredients to assure our programs and policies are adequate to fully control allergenic protein. Additionally, all post allergen cleans are validated annually following success of the initial validation procedures.

Currently, Milne's Formulation & Compounding facility processes Coconut.

With the exception of coconut, we do not process or pack any of the allergens listed below:

Milk, eggs, peanuts, crustacean shellfish, fish, soybeans, wheat, sesame, tree nuts, mustard, and celery.

A handwritten signature in black ink, appearing to read "Edward W. Thomas".

Edward W. Thomas
Director of Technical Services
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