



## Milne Fruit Products and Juice HACCP Regulation, 21CFR120

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Date:	December 4, 2025
Juice Product:	Apple juice and puree concentrates
Location:	Milne Fruit Products, Inc
Address:	1. 804 Bennett Ave, Prosser, WA 99350 2. 108 E. Blaine Avenue, Sunnyside, WA, 98944
President:	Michael Sorenson
HACCP Team Leader:	Edward W. Thomas
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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 three Critical Control Points (CCP's). Two CCP's have been identified for our apple juice concentrate for the control of patulin. The first is a guarantee from our suppliers that no ground fruit was delivered. The second is a sorting step to ensure that no moldy or rotten fruit makes its way into the process. One CCP has been identified for bulk transport for the control of potential intentional adulteration.

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 for the development and implementation of our HACCP Plan.



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Corporate Headquarters: 804 Bennett Ave Prosser, WA 99350

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- 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.
  - A thorough Hazard Analysis (HA) was conducted. A hazard is defined as a biological, chemical, or physical agent that is likely to cause illness or injury in the absence of its control. Hazards were identified and evaluated at each process step of the food operation.
  - Sanitation standard operating procedures (SSOP's) have been reviewed to assure conformance.
  - As our apple juice concentrate is a thermally concentrated juice, we are exempt from the requirement to include in the HACCP plan any additional control measures to ensure a 5-log reduction in pathogens. The thermal process during evaporation provides for this reduction consistent with FDA's Guidance for Industry: Juice Hazard Analysis Critical Control Point Hazards and Controls Guidance.
  - With respect to our role as a juice supplier, regardless of any heat treatment during manufacture for pathogen control or as an integral processing step, it is incumbent on the purchaser to ensure the thermal (or equivalent 5-log reduction) process is applied to any 100% juice beverage made from our juice ingredients.

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

Edward W Thomas

Director, Technical Services