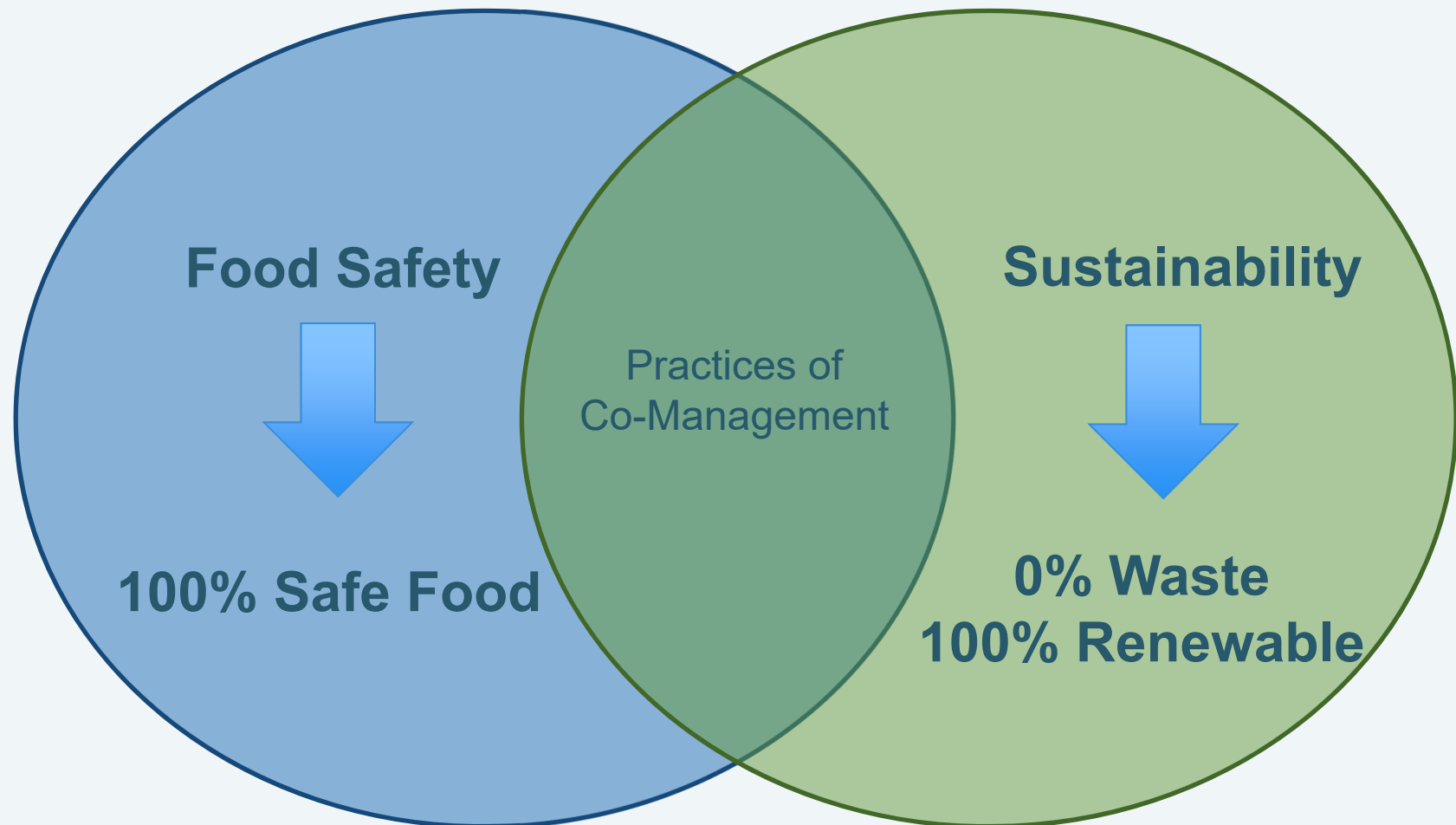


Food Safety Approaches & Sustainability for Dried Produce



FOOD PRODUCTION GOALS

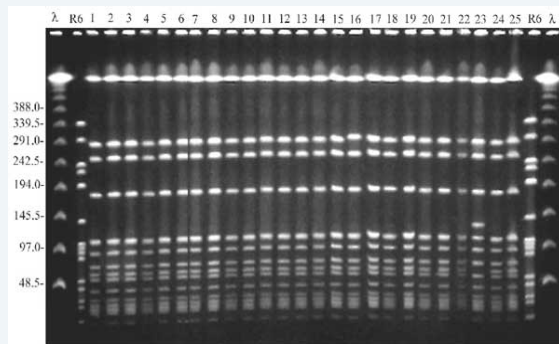




The food supply now is a global enterprise...



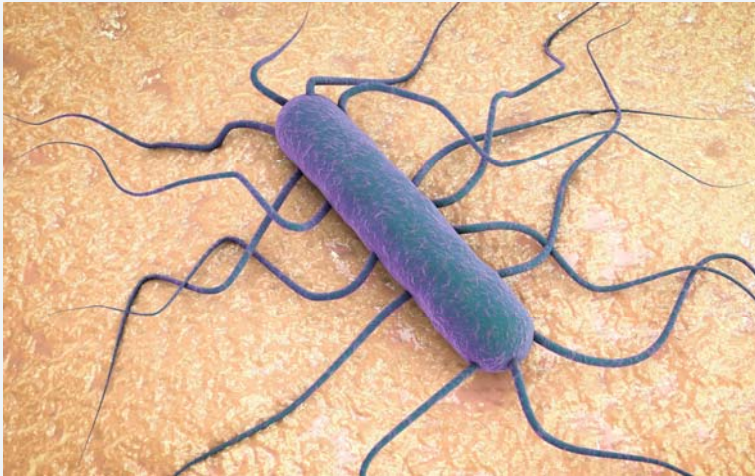
21ST CENTURY FOOD SAFETY



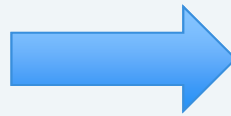
- Technology allows us to detect contamination, even if no one gets ill.
- Sophisticated instruments allow detection of trace contaminant levels...
- DNA profiles can be compared globally.
- Look hard enough & you will find it!

FOCUS IS ON PREVENTION!

Death toll from listeria outbreak in South Africa rises to more than 200



Processors have a goal of meeting and being certified to a GFSI Standard



Required to Verify Supplier Food Safety Practices (Raw Materials, Packaging, Ingredients, Services)

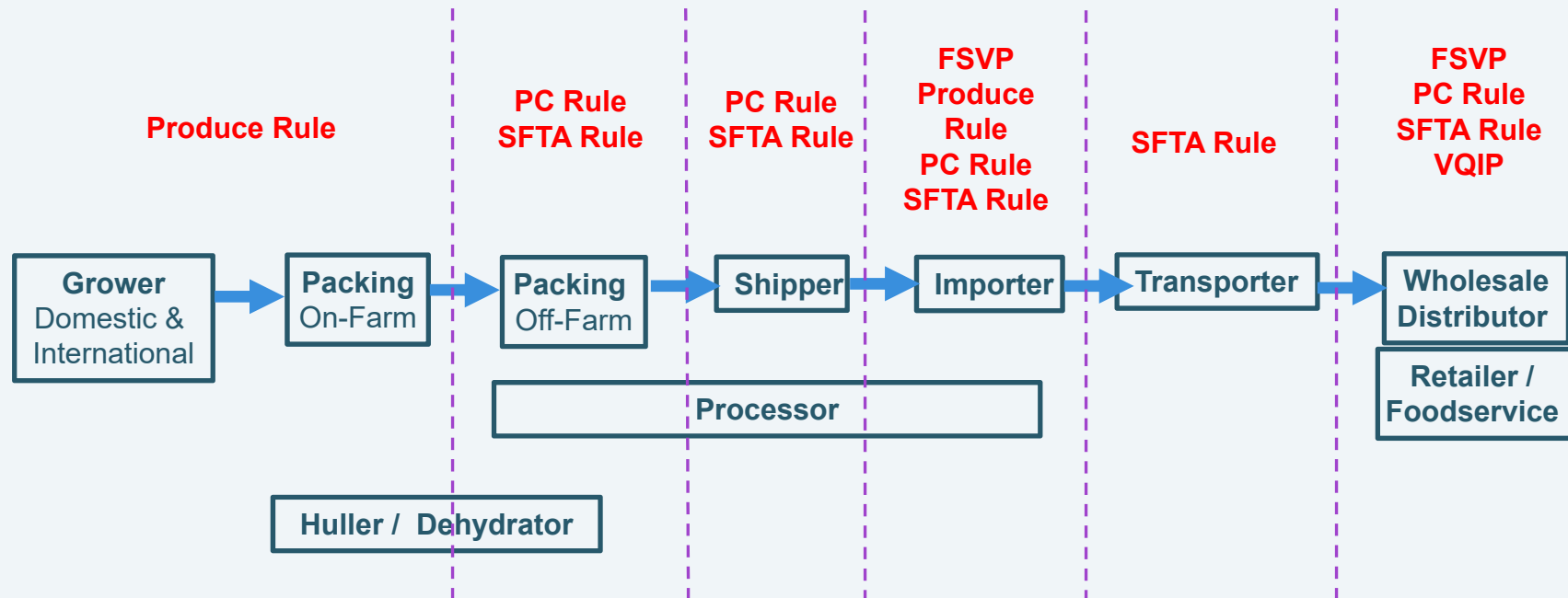


FOOD SAFETY MODERNIZATION ACT (FSMA)

- FSMA Rules include:
 - *Produce Safety Rule*
 - *Preventive Controls for Human Food*
 - *Preventive Controls for Animal Food*
 - *Foreign Supplier Verification Programs*
 - *Accreditation of Third-Party Auditors/Certification Bodies*
 - *Sanitary Transportation of Human and Animal Food*
 - *Prevention of Intentional Contamination/Adulteration*
- Focused on prevention of food safety issues and encompasses the entire food system (*Farm to Fork*)



FSMA Rules Coverage by Food Supply Chain Segment



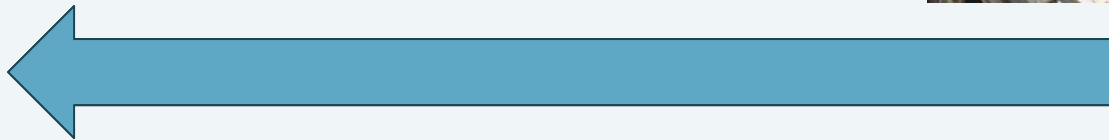
FOOD SAFETY & SUSTAINABILITY



IMPLICATIONS FOR THE INDUSTRY



Farm

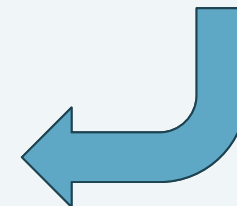


Fork

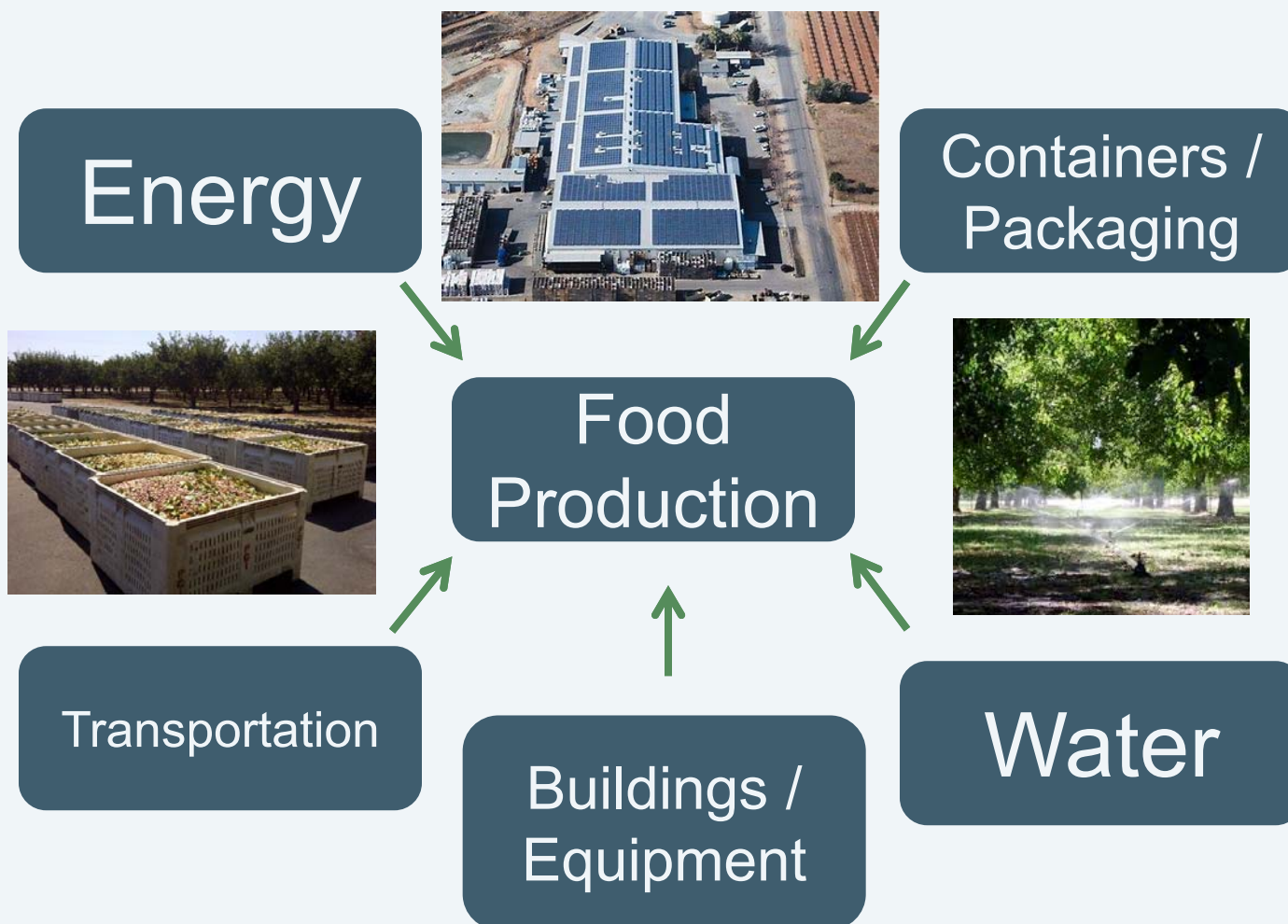


“Consumers”

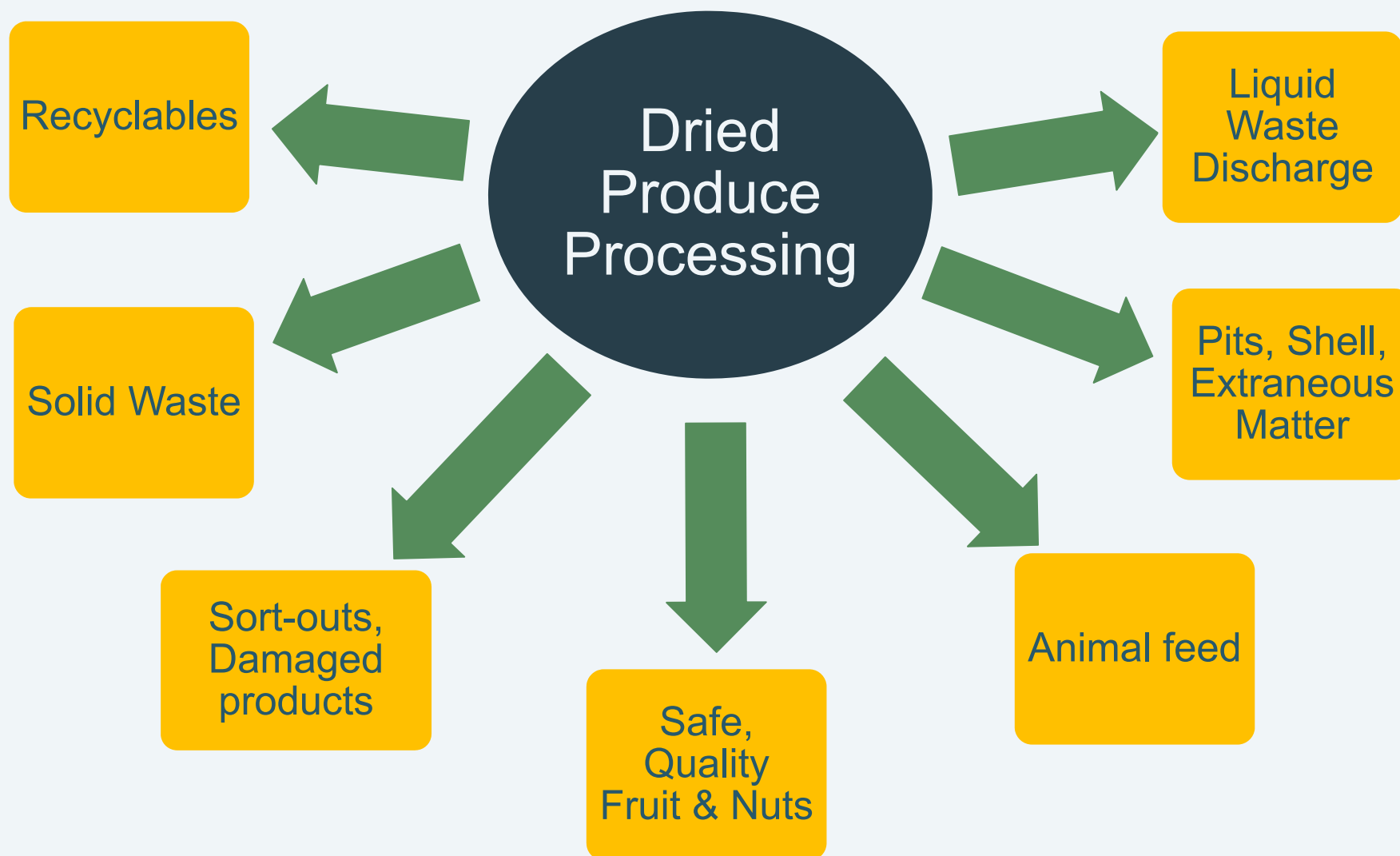
- Retailers
- Brands
- Certifications
- Regulators



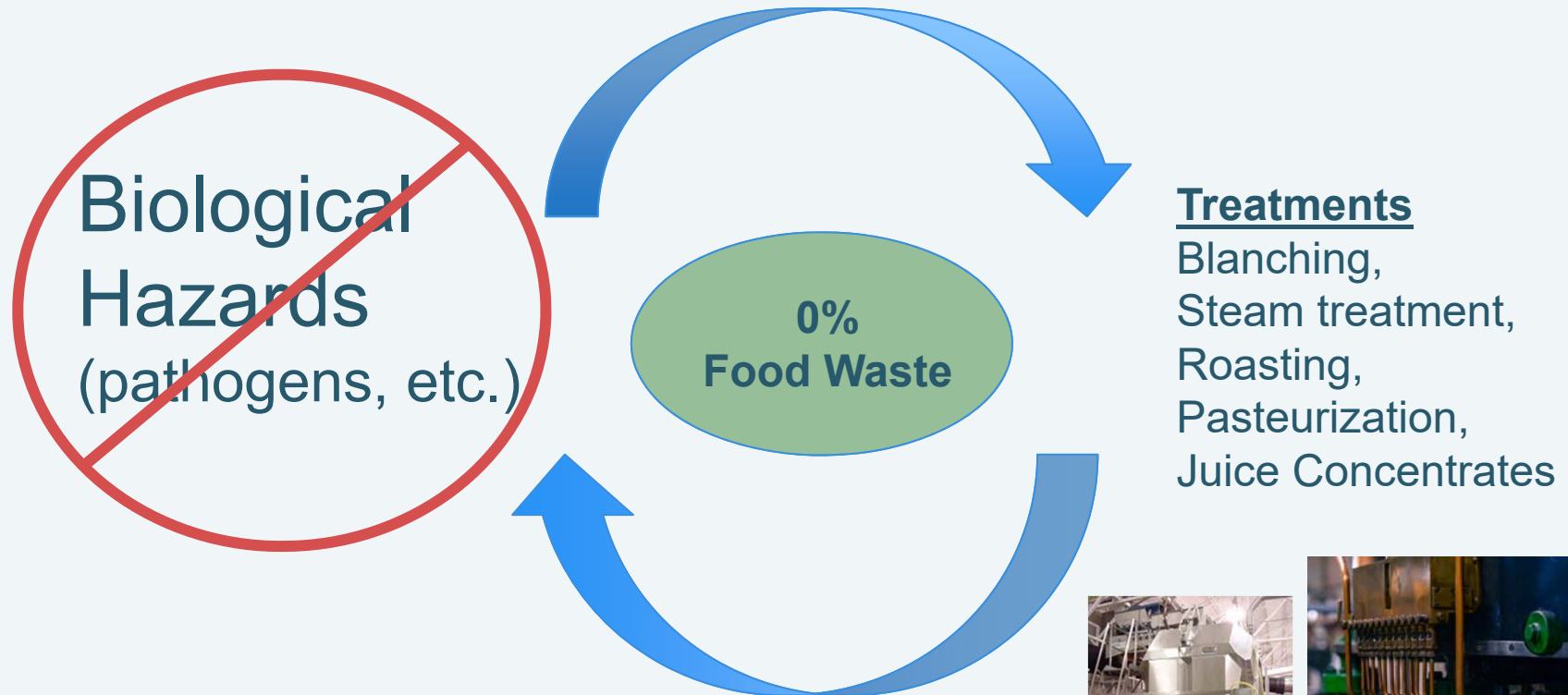
FOOD PRODUCTION INPUTS



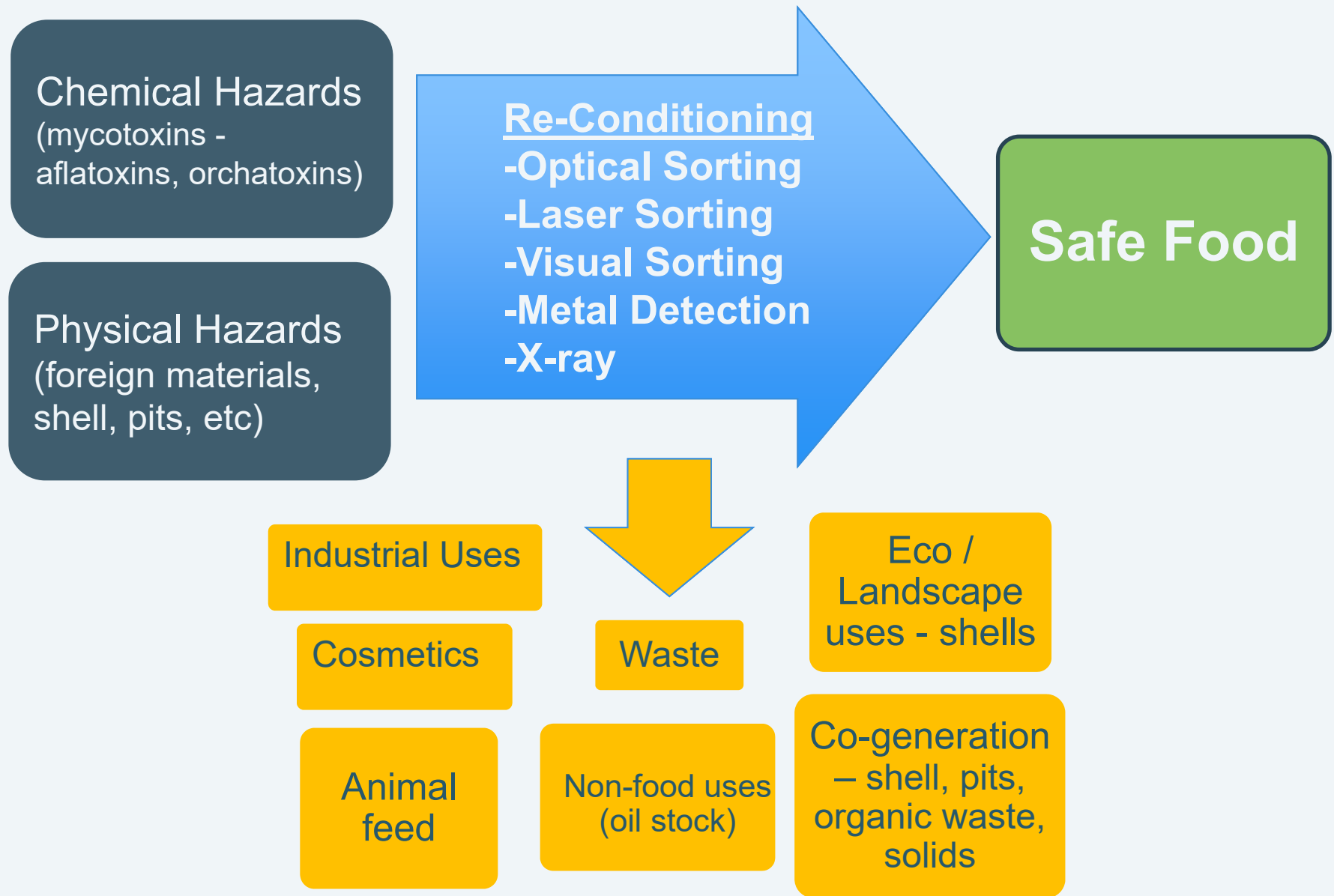
PROCESSOR LEVEL OUTPUTS



FOOD SAFETY & SUSTAINABILITY



FOOD SAFETY & SUSTAINABILITY



DECISIONS & CONSEQUENCES....

