

# Allergen Assessment Table and Policy



DOC#120116----- REV#00-----12/02/2016

Revised by T. Millin

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**Manufacturer Name:** Valley Processing, Inc.

**Location/Address:** 108 East Blaine Avenue, Sunnyside, WA 98944

**Products:** Apple Products, Black Raspberry Products, Blackberry Products, Blueberry Products, Boysenberry Products, Concord Grape Products, Cranberry Products, Dark Sweet Cherry Products, Marionberry Products, Niagara Grape Products, Pear Products, Pineapple Products, Pomegranate Products, Red Raspberry Products, Red Grape Products, Rhubarb Products, Strawberry Products, Tart Sour Cherry Products

Based on a risk assessment that allergens/sensitizers are a life-threatening hazard, the following assessment and procedures have been implemented to manage any allergens/sensitizers.

Allergen and Sensitizing List	Present in Product		Present in Same Processing Line		Present in Facility	
	Yes	No	Yes	No	Yes	No
Milk or milk products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Eggs or egg products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish or fish products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Shellfish (crustacean or mollusk)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Tree nuts or nut products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peanuts or peanut products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Wheat or wheat products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Gluten	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soybean or soybean products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Celery or celery products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mustard	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Lupin	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sulfites (>10 ppm)	<input checked="" type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Corn or corn products	<input checked="" type="checkbox"/> **	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Royal Jelly	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Seeds	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Artificial Colors/FD&C Colors	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Preservatives	<input checked="" type="checkbox"/> +***	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Artificial Sweeteners	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Glutamates (such as MSG)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Refines/unrefined oil(s)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Malt or malt products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

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If **Yes** to any of the above: Do you have measures to prevent cross-contamination?  Yes  No

\*Sulfites stored in storage facility and are segregated. They do not enter the processing line and is added directly to a tanker via top tanker port during loading, at customer request only.

Furthermore, in order to control any allergens of our fruit products, we follow certain rules of sanitary behavior to prevent any incidental allergen contact with our products while in our control.

1. All of our vendors must be on our "Approved Vendors" list and submit documents as proof of their current allergen status.
2. "Allergens" are a part of our annual employee-training program as an awareness and food safety program.
3. \*Grape concentrate is tested every crop year to verify its natural sulfite content remains less 10 ppm. Any outside purchase grape must also meet this requirement to prevent contamination of our saleable product.
4. \*\*Corn/Corn Products present in incoming product that is being blended for co-packing only.
5. + Preservatives also present in incoming product that is being blended for co-packing only.
6. \*\*\*Ascorbic acid added to Apple and Pear Purees.
7. \*\*\*Ascorbic, Malic, Citric or Tartaric Acids can be added to Valley Processing product(s) upon request.

Based on the presence of allergens in our vending machines and as part of snacks and lunches brought into the plant by employees, the following rules must be obeyed.

1. Break/lunchrooms are located away from production areas.
2. Employees must wash their hands after eating food at breaks and lunch to avoid introducing any allergens into product zones.

Print Name: TERRY BLISMA

Title: Vice President

Signature: 

Date: Dec 2, 2016