



5-Log Pathogen Reduction and Pasteurization Statement

Greenwood Associates Inc. ("Greenwood") provides the following statement regarding its compliance with the U.S. FDA Juice HACCP regulation (21 CFR Part 120) and the 5-log pathogen reduction requirement applicable to the fruit and vegetable juices, concentrates, purees, and derivatives it distributes.

Greenwood operates under a documented Juice HACCP program in accordance with 21 CFR Part 120. The program governs all product flows handled by Greenwood, including pasteurization, repacking and blending operations, and the receipt and distribution of supplier-sourced products.

Products pasteurized at Greenwood's facility. The thermal process has been validated in accordance with recognized process authority protocols to achieve a minimum 5-log reduction of the pertinent microorganism of concern, as determined through a product-specific hazard analysis. Validation encompasses critical product parameters including pH and soluble solids (°Brix), ensuring that the required level of microbial inactivation is consistently achieved across defined operating ranges.

Products manufactured by Greenwood from thermally concentrated raw material. The 5-log pathogen reduction for these products was achieved during thermal processing by Greenwood's approved upstream supplier. Greenwood's HACCP program designates the receipt of bulk concentrate as a critical control point, incorporating control measures including container integrity verification, tamper-evident seal inspection, and documentation review, to prevent recontamination of the product during bulk transport and receipt. Repacking and blending operations are conducted under Greenwood's HACCP program and prerequisite programs, including sanitation standard operating procedures, in a manner designed to prevent recontamination of the thermally processed product.



Products sourced from approved suppliers and distributed by Greenwood without further processing or repacking. Greenwood's HACCP program includes a hazard analysis for these product flows. The 5-log pathogen reduction for these products was achieved by Greenwood's approved upstream supplier. Greenwood's Supplier Approval Program evaluates and approves suppliers on the basis of their Juice HACCP compliance and food safety management systems prior to sourcing, and conducts ongoing monitoring and periodic requalification of approved suppliers.

Greenwood's Juice HACCP program and Supplier Approval Program are subject to periodic audit under a FSSC 22000, a globally recognized, GFSI-benchmarked food safety management standard and certification scheme.

This statement is provided to support customers' supplier verification activities and reflects Greenwood's compliance practices as of the date issued. It does not constitute a warranty or certification beyond the representations expressly set forth above.

Robert Bundy
FSQA and Regulatory Manager

June 4, 2026