



## Food Fraud Statement

Ensuring the quality of our products is extremely important to us. To that end, our organization employs a variety of policies and protections, including but not limited to the following:

1. A Supply Chain Program is in place which assures all products imported to the USA come from suppliers compliant with the Juice HACCP regulations (21 CFR part 120.)
2. Our Food Fraud & Defense team assess and address adulteration vulnerabilities within our facilities.
3. Background screening is a requirement of all employees prior to employment.
4. A documented visitor policy is fully implemented, with procedures including accompaniment requirements, GMP expectations, training records, and compliance agreements prior to entry to any manufacturing location.
5. Employee entrances are locked and entrance to the manufacturing facility is controlled via key fob access.
6. Security cameras provide unauthorized access protection to the interior and exterior of the facility.
7. Laboratory personnel test manufactured product, comparing it to known standards and product specifications.

In the event that product adulteration is brought to the attention of the organization, the event will be reported to the proper federal authorities in parallel with our own internal investigation and product recall.

**Robert Bundy**

FSQA Manager

[Website](#) | [Specs & Nutritionals](#) | [Documentation](#)



January 1, 2024