

## Declaration of Manufacturing of Dried Fruit Products

(This statement does not expire and will only be updated if changes are required)

To All Graceland Fruit Customers,

This letter hereby certifies that the dried fruit products produced by Graceland Fruit, Inc. of Frankfort, Michigan, are a processed food product as outlined in the following manufacturing description:

Frozen fruits are tempered before being placed into the process through mechanical means entering a preparation step if required. Preparation could include slicing or scarifying prior to entering into infusion system where they are mixed with infusion syrup. From infusion the fruit is conveyed into a mechanical dryer and heat dried for 100 – 300+ minutes at a temperature range of 71°C – 91.5°C resulting in internal product temperatures of 62.8°C – 89.7°C.

Based on this description our products have exceeded the heat treatment requirement for a 5-log reduction in pathogens<sup>1</sup> and given their low water activity (less than 0.600) they can be classified as a low risk, shelf stable, safe food product.

<sup>1</sup>References:

- Penn State Extension, Juice HACCP Resources, Juice HACCP Regulations and Guidance, Process parameters necessary to meet a 5-log reduction in pathogens
- Acidified Foods: Principles of Handling and Preservation 1977 (North Carolina State University, [fbns.ncsu.edu/USDAARS/Acrobatpubs/P322-328/P328](http://fbns.ncsu.edu/USDAARS/Acrobatpubs/P322-328/P328))

Respectfully,



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