

Salmonella Reduction in Dried Fruit Statement

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

To All Graceland Fruit Customers,

The processing and procurement of raw materials into a dried, shelf stable product does not allow for salmonella to form and survive. Graceland utilizes raw materials that are not only salmonella free, but are not derived from such food sources that are known to allow growth.

Based on the study published in the American Journal of Public Health Volume 53, No. 5; (Adequacy of Cooking Procedures for the Destruction of Salmonella), “foods that reach a temperature of 160° F (71° C) or higher can be considered safe from any Salmonella organisms if they were present in the ingredients”.

Our dried fruit products are received frozen and mixed with infusion syrup prior to being mechanically conveyed into the drying oven. The dryer heats the fruit at a temperature range of 71 – 91.5 degrees Celsius for a minimum of one hour resulting in low moisture product with a water activity of less than 0.600.

Based on this proven science and our process description, our products are classified as a manufactured, shelf stable, food safe product

If you have any questions contact either your Broker or our Customer Service Department.

Respectfully,



Christopher J. Oberski
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