

Viral Contamination Statement

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

To All Graceland Fruit Customers,

Graceland Fruit products are produced under our CGMP and HACCP programs which include employee hygiene, health and sanitation monitoring programs which effectively reduce the risk of potential contamination from viruses (including Norovirus, Hepatitis A and others) that can be transmitted to food products.

Additionally, all of our products have been heat treated during processing to a temperature range of 71 – 91.5 degrees Celsius for a minimum of one hour further reducing any risk of viral contamination.

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

Respectfully,



Christopher J. Oberski
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