



## Quality Compliance Summary

Dear Valued Tree Top, Inc. Customer,

Tree Top, Inc.® is a Pacific Northwest cooperative that has been delivering fruit products and ingredients that reflect the company's passion, attention to quality and craftsmanship since 1960. Located in Selah, in the heart of Washington's apple country, Tree Top, Inc. is a global business owned by U.S. growers firmly rooted in the agricultural co-op's small-town heritage and rural values. Nearly 1,000 grower-owners deliver their fruit from nearby orchards and fields to the cooperative's facilities. In turn, their cooperative produces and sells products including top-quality juices, sauces, and premium ingredients. Tree Top, Inc. and its growers are committed to growing, producing, and innovating world-class fruit products.

Our products and expertise, people and practices are the qualities that take us beyond the ordinary...beyond good.

We have received your request and understand the importance of our customers' questionnaires. Due to the large volume of requests, we receive, we are unfortunately unable to complete each customers' unique questionnaires. As a result, we have created the attached summary package as a substitute to address the most frequently asked questions and provide relevant information to our valued customers. In addition, we are often asked to generate separate signed statements of compliance to a variety of potential issues. In an effort to eliminate the multiple signed statements, we are affirming the content contained herein as being accurate to the best of our knowledge as per the date of this publication.

Sincerely,

**Ken Janes**

Vice President of Food Safety and Quality  
**Tree Top, Inc.**



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**Legal Company Name: Tree Top, Inc.**

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**Fed Tax ID#:** 91-0720280

**Sustainability/Corporate Responsibility**

Tree Top, Inc. has an active Corporate Social Responsibility program with established goals and areas of focus and is committed to transparency and improvement. A full corporate responsibility report is published to our website: <https://www.treetop.com/about/corporate-social-responsibility/>.

The company is a SEDEX B member #ZC1058180 and post results of Ethical Audits, including its SMETA Pillars IV audits to site for supply chain risk management and transparency.

Tree Top, Inc. also participates in the Carbon Disclosure Project (CDP) to report its CO2 emissions and to receive additional support and recommendations for improvement.

Tree Top does not have a certified environmental management program at this time. The core principles behind our practices are:

- Minimize harm
- Maximize benefit
- Be accountable & responsive to key stakeholders
- Support strong financial results


The following are our primary focus areas:

- Manufacturing Plant Energy Use
- Water Use and Wastewater
- Emissions/Air
- Packaging
- Employee Welfare
- Community Support & Volunteerism

**Employee Welfare**

We build strong relationships with growers, employees, customers, and business partners – based on mutual respect and support, valuing each other’s experience, options, and diversity.

Tree Top, Inc. is an Equal Opportunity / Affirmative Action Employer (EEO) providing gainful employment in a wide range of fields. We participate in an annual audit and complete an Affirmative Action Plan in compliance with the Office of Federal Contract Compliance Programs (OFCCP) and the Department of Labor. Tree Top, Inc. requires all vendors and suppliers to comply with applicable affirmative action, and labor laws and regulations.

Tree Top, Inc. strives to provide a safe work environment for all employees. Each facility has an established safety committee that meets on a regular basis. Employees are provided personal protective equipment as needed to perform safe job function and maintain GMP compliance. Examples include gloves, bump caps, hairnets, hearing, and eye protection, etc. 

## **Ethics, Code of Conduct, and Human Rights Statement**

Tree Top, Inc. has a formal Code of Conduct using international standards similar to those held by many major international manufacturing companies. Voluntary third-party Ethics Audits were undertaken beginning in 2013 at each of our manufacturing facilities. Audits compare labor practices, environment, health and safety and code of conduct against the United Nation's Ethical Trading Initiative Standards. SMTEA Pillars IV and other related audits are posted to the SEDEX site for customer review. For more information, please visit <https://www.treetop.com/human-rights/>.

## **Crisis/Disaster Program**

Tree Top, Inc. has an Emergency Preparedness and Business Continuity Plan to assess 20th Century threat and to respond accordingly using the Prepara Crisis Management System. Specific procedures and business continuity plans are also addressed in our Pandemic Continuity of Operations Plan, Major Facility Disaster Plan and Administrative Disaster Recovery Plan including Cybersecurity. These include procedures to follow in case of unexpected crisis events to minimize disruption and resume normal operations as quickly and safely as possible.

## **Quality Management**

Tree Top, Inc. is committed to continuously meeting customer specifications and regulatory requirements, providing safe and high-quality products. Tree Top, Inc. achieves this by establishing, monitoring, and regularly reviewing food safety and quality objectives and goals, implementing continuous improvement, HACCP, GMP, and relevant process control management programs.

The policies and procedures contained in the Tree Top, Inc. Quality Systems are intended to assure that the products and services we produce meet regulatory requirements and our customer's needs. Management is committed to providing the human and financial resources necessary to achieve and maintain certifications and is committed to annual review of the entire SQF (Safe Quality Food) program.

Tree Top, Inc. has a Corporate Quality department, and each facility has a Quality Manager and team on site. Quality Policies, Methods and Procedures are documented and stored electronically. These are reviewed annually and updated as needed.

Tree Top, Inc. management are members of various trade organizations including Northwest Food Processors Association, Juice Products Association, Apple Processors Association, US Apple Association, National Council of Farmer Cooperatives, Washington State Council Farmers Coop, Washington State Horticulture Association, IFT, SHRM, AOAC International, National Environmental Health Association, International Association for Food Protection.

## **Regulatory Compliance- FSMA**

We have implemented and comply with all required aspects of the Food Safety Modernization Act (FSMA), per the U.S. Code of Federal Regulations, Title 21, Part, 117. For all products we supply not covered under the Juice HACCP rule (Title 21, Part 120), we performed the required hazard analysis, identified potential hazards, and generated food safety plans to comply with Subpart C – Hazard Analysis and Risk-Based Preventive Controls. Throughout the organization we have several quality and operations personnel that are PCQI certified per FDA training requirements which ensure that we have at least one PCQI certified individual per location. Each facility has an effective, written policy detailing the procedures and responsible persons associated with regulatory contact and facility inspection.



## **Current Good Manufacturing Practices**

Facility-specific Good Manufacturing Practices (GMPs) outline the requirements for the production of safe foods and are required of all employees and visitors. This program controls Personnel (disease control, cleanliness, jewelry, personal item storage, food and beverage consumption, smoking and visitor control), Plant and Grounds, (grounds, plant construction and design, lighting and ventilation), Sanitary operation (cleaning compounds, pest control, sanitation of food contact surfaces), Sanitary facilities and controls, Equipment and utensils, Procedures and controls, Warehousing and distribution, Holding and distribution of human food by-products for use as animal food, and Defect Action Levels. Inspections and audits occur with regular frequency and timely correction of findings. The Tree Top, Inc. Good Manufacturing Practices program has been modeled after the FDA CGMP guidelines.

## **Pest Control**

A Pest Control Program is in place to exclude and control conditions that encourages pest activity from all Tree Top, Inc. production areas, product and packaging storage facilities, and the premises of each plant. Pests include, but are not limited to dogs, cats, birds, rodents, and insects. An updated map showing the location of all devices, both internal and external, is available for each facility. All Tree Top, Inc. facilities utilize licensed contracted pest control operators on a weekly inspection basis. The PCO is responsible for providing a report of all activity to Tree Top, Inc. management for review and trending analysis. No pesticides are stored on site.

## **Training**

Tree Top, Inc. employees have annual scheduled training via a computer-based training system, classroom workshops, or individualized instruction. Formal training includes, GMP, HACCP, Allergens, food defense, and safety.

## **Sanitation**

A written Master Sanitation schedule for periodic cleaning of the facility is implemented and documented. This includes detailed instructions for frequency, method, and responsibility. Effectiveness of cleaning SSOP's is validated using visual, analytical, and microbiological checks. The cleanliness of the equipment is checked using ATP swabs after cleaning to verify sanitation. The facility Quality Manager oversees the sanitation program. Cleaning records are maintained both in electronic and paper formats.

## **Preventative Maintenance**

Maintain and repair the plant, equipment and building in a manner that minimizes the risk of product, packaging, or equipment contamination. Continual maintenance on all areas of the facility must be maintained and scheduled properly to allow for preventative maintenance. This is accomplished through work orders, PM check sheets, and the work list.

## **Water**

Water is tested for physical, chemical, and microbiological contaminants on an annual or semiannual basis, per plant procedure.

## **Environmental Monitoring Program**

An Environmental Monitoring Program is in place to monitor the facilities environment for microbial risks. Monitoring of both processing and non-processing areas is conducted at minimum monthly using scientifically acceptable methods. The monitoring plan includes target organisms, a zoned approach, swabbing sites, action levels, and corrective action responses. The controls for *Salmonella* and *Listeria* spp. will be product, process, and facility specific. Samples are taken during normal times of operation to assure results represent environmental conditions throughout the operation cycle. Air quality sampling is conducted twice per year, with sampling locations and documentation of results for historical records/trend analysis.

## Sample Retain Program

Tree Top, Inc. facilities have developed a “written sample retain procedure” following the guidelines of our Retention program containing representative samples of all products produced within each plant to include retail, industrial, co-pack, contract, and private label products. All retain samples are to be removed from storage within “one month” of the end of the intended shelf-life period date.

## SQF Program

The SQF Program is a leading, global food safety and quality certification program and management system designed to meet the needs of buyers and suppliers worldwide. It provides independent verification that a supplier’s food safety and quality management system comply with international and domestic food safety regulations. Tree Top Inc. is committed to provided quality products and we currently have SQF certification for our facilities. Third-party audits are conducted annually to a Global Food Safety Initiative (GFSI) Standard. All facilities have maintained SQF Food Safety Code Certified since 2014. If you require the audit certificate, please email [customerservice@treetop.com](mailto:customerservice@treetop.com).

## Food Safety / HACCP

In accordance with the regulation promulgated under the United States Federal Food, Drug and Cosmetic Act and the U.S. Code of Federal Regulations, Title 21, Part 120 regarding Hazard Analysis and Critical Control Point Systems: Tree Top, Inc., certifies that all purees, puree concentrates, juice, juice concentrates sold and delivered into commerce comply with Hazard Analysis and Critical Control Point (HACCP) Systems and Procedures for Safe and Sanitary Processing and Importing of these products as stated in 21 CFR 120. In accordance with Part 117 regarding Preventative Controls: Tree Top, Inc., certifies that all products not covered by juice HACCP, have the appropriate food safety plans and preventative controls in place.

All Tree Top, Inc. facilities have established HACCP plans, flow charts and pre-requisite programs to meet FDA requirements. A dedicated HACCP team has been created for each facility and all programs are reviewed at least annually. The Food Safety Plan includes Critical Control Points (CCPs), which are identified by hazard analysis, with controls that are based on scientific evidence to effectively eliminate or reduce the hazard. Records of training, monitoring, annual verification activities and non-conformances are maintained for CCPs, Control Points (CPs) and pre-requisite monitoring programs. The HACCP plans have not been independently certified but are reviewed as part of the SQF Audit process/reviewed by the HACCP Team members on an annual basis. Internal FSSA (Food Safety, Sanitation Audit) / GMPI (Good Manufacturing Practices Inspection) audits are completed monthly at each facility.

Corporate Quality Assurance will also audit the progress and improvement in maintaining Good Manufacturing Practices and sanitation at each facility once per year or as needed by risk assessment. In addition, Tree Top, Inc. provides fruit ingredients to several of the world’s top food/beverage companies who generally audit our facilities annually. These partners continually seek improvement, which help us to become the world class fruit ingredient supplier you can trust and rely on. Tree Top, Inc. has numerous processes. If you require a copy of a HACCP Program for a specific product, please email [customerservice@treetop.com](mailto:customerservice@treetop.com).

## Supplier Management

Tree Top, Inc. has developed a risk-based Supplier Management Program to protect Tree Top, Inc., and its customers. A risk-based approach is required by Safe Quality Foods (SQF), Tree Top, Inc.’s Global Food Safety Initiative (GFSI) audit scheme owner and the Food Safety Modernization Act (FSMA). Tree Top, Inc. recognizes a Supplier Management Program is a preventive control as defined and required by FSMA.

This policy includes suppliers of raw fruit, ingredients, packaging supplies, chemicals, cleaning supplies, inks, paints, solvents, lubricants, etc. used in any Tree Top, Inc. or Tree Top, Inc. Contract Manufacturing facility. Only approved products from approved suppliers shall be used.



## **Foreign Supplier Verification Program (FSVP)**

Tree Top, Inc. sources food ingredients from around the world. We are sometimes an importer who is named on the Customs and Border Protection entry form as the FSVP Importer. When we are named as the FSVP importer (including providing our DUNS number) we are compliant with FSVP because we further process all food ingredients that are imported in one of our FDA registered facilities.

Tree Top, Inc. also sources from brokers who source from foreign suppliers and the broker has agreed to be named on the Customs and Border Protection entry form. In this instance we remain in compliance with FSVP because we further process the food ingredient. As registered facilities subject to the Preventive Controls for Human Food Rule, we have established and implemented systems that ensure control of the hazards in the food and these systems are documented as required by FDA. These systems include:

- Thermal Processing
- Metal detectors
- Magnets
- Microbiological testing
- Pesticide screening

We have established a Supplier Approval Program that meets the Preventive Control rule requirements. The Supplier Approval Program combines a hazard analysis of the food and supplier along with verification activities at scheduled intervals.

## **Food Defense**

Tree Top, Inc.'s Food Security Program outlines the key security elements we have put in place over the past several years. We are fully aware of the Public Health Security and Bioterrorism Preparedness and Response Act of 2002 (The Bioterrorism Act), especially items under Section 305 and 306 that require the FDA to develop regulations to better protect the U.S. food supply from, and enable effective reaction, to terrorist attacks.

Tree Top, Inc. prides itself on providing high quality, safe products to our customers and has comprehensive Quality and Food Safety policies and programs in place.

Tree Top, Inc. considers the following elements:

- Risk Assessment Teams
- Identified threats and risks
- Process flow diagrams for each type of process used to product food and food ingredients
- Control measures to reduce or eliminate the threat or risk
- Controlled processes related to employee hiring, visitor/contractor management, mail handling, water, and air handling
- Routine Security Assessment Audits
- Follow up after Security Audits
- Facility Access Control
- Intentional Adulteration

As part of our audits, performed at least annually, the physical security of our facility is reviewed, as are our warehouse locations and co-packers. All employees are allowed access to the facility with the use of magnetic photo ID key cards with restricted security clearance as needed. All Tree Top, Inc. facilities are accessed via self-closing/locking doors. Key card access is disabled upon termination of employment. All new employees undergo a background check prior to hiring.

In addition, third parties are not given access to our plants unless a Tree Top, Inc. employee escorts them. Tree Top, Inc. policy requires that incoming ingredients and materials have identifiable tamper evident seals, including bulk and truckload shipments.

Tree Top, Inc. has also met the registration requirements by registering all the manufacturing facilities with the

FDA. Internal processes have been put into place to assess supplier compliance. Tree Top, Inc. has a complete lot- tracing program and maintains records as required under section 306 of the Bioterrorism Act.

### **FDA Registration**

All Tree Top, Inc. facilities are individually registered, and current with the biennial registration requirements. In the Bioterrorism Act, Congress directed the FDA to keep registration information confidential for security reasons. At Tree Top, Inc. we respect that decision and in the spirit of cooperation with government efforts to assure the safety of the food supply, we have determined that we must keep our facility registration information confidential. Therefore, we will not ask for your registration information either. Tree Top, Inc. has also confirmed that all of our suppliers, where applicable, have complied with the registration requirements as outlined.

Products produced in Tree Top, Inc. facilities shall be produced under regulatory guidance of the US Food and Drug Administration as well as the state regulatory agencies where the individual facilities are located (Washington, Oregon, and California). Government agencies perform routine audits of our facilities. Tree Top, Inc. has not been issued any FDA 483 forms at any facility within the past three years.

### **Food Fraud**

Food Fraud is covered under the Food and Safety Modernization Act (FSMA) of the Food and Drug Administration (FDA). The Preventive Controls framework focuses on hazards that are known or reasonably foreseeable. The final rules on Preventive Controls for Human and Animal Food address economically motivated adulteration that affects food safety.

Tree Top, Inc. assess all food supplies, packaging, and the supply chain for risk of food fraud. Mitigation plans are implemented where a significant risk is identified.

### **Shipping and Receiving Requirements**

Tree Top, Inc. has a policy in place to inspect and document incoming and out-going products, ingredients, packaging materials, containers, and trailers to assure no contamination has occurred. Vehicles shall be inspected prior to loading/upon receipt for cleanliness and suitability. Information should be available documenting the nature of the last three shipments for bulk juice/concentrate trailers. Food products shall not be shipped in mixed loads with other non-food materials where contamination of the food products may occur due to foreign substances, toxic materials, off-odors, or other conditions which may render the food ingredient unacceptable.

If the product(s) must be protected from freezing or excessive heat, as specified in the Tree Top, Inc. Ingredient Specification, such protection shall be provided at the time of loading, and during transit. The communication requirements to the carrier are the responsibility of the product supplier. All Truck Load trailers shall be sealed, and the seal numbers recorded on the Bill of Lading by Tree Top, Inc. personnel. For LTL Loads, Tree Top, Inc. requires that all LTL drivers have a padlock, which they are responsible for, to secure the doors of the trailer between pick- ups and deliveries. Once products/ingredients are loaded onto the vehicle, the safety and security of the load is the driver's responsibility.

### **Management of Change/Change Management**

A formal change control procedure is necessary to ensure commercialized products are manufactured, handled, and distributed using controlled processes, which are intended to generate product that consistently meets customer expectations. An overriding corporate policy is in place to assure all of these changes are properly documented with corporate level approval required for significant process changes. A cross-functional Change Management Committee meets on a regular basis to review all proposed changes and to assess the impact to the facility, process, products, or safety. This committee is defined by change type. Example of committee: Plant Manager, QA Manager, Maintenance Manager, Safety Designee. Customers may be notified of significant changes affecting the manufacturing of their products.

## Foreign Material

Foreign material control starts with the Raw Fruit Supply. All raw fruit, regardless of type or variety, received at Tree Top, Inc. processing facilities needs to be “clean” as defined by the USDA under United States Standards for Grades of Apples: 51.314. Magnets, Metal Detectors, and/or Screens are used on the individual product lines (depending on product type/facility) for the prevention of foreign material in finished product. The risk of chemical or physical contamination of product is managed through facility and procedures. Foreign body contamination risk is identified by hazard analysis and controlled with appropriate equipment. HACCP, Glass Control/Brittle Plastic, Wood, Chemicals, Food-grade lubricants, and non-Food-grade lubricants are addressed and controlled by procedure and facility. Metal Control Policies are in place at each of our facilities, HACCP Foreign Materials Metal Detection Policy. The Hazard Analysis Critical Control Point (HACCP) system is a management system focused on prevention of problems to assure the production of food products that are safe to consume. By using appropriate devices, automatic metal detectors, or rare earth magnets alone or in combination, the processing facilities will be able to prevent, identify, and eliminate the source of metal fragments. Tree Top, Inc. maintains a positive release program for finished goods to ensure products comply with all applicable specifications and attributes.

## Complaints

A Complaint Management Policy is in place to provide prompt and effective action and complaint resolution when dealing with customer and consumer complaints to evaluate processes that supports customer and consumer satisfaction, and ensure Tree Top, Inc. compliance. This procedure is designed to identify the special causes of variation and to develop corrective actions to eliminate them in order to improve the production process. The complaints are documented in a central database. The complaint and sample (if available) are sent to the producing plant QA Manager or department representative for investigation and corrective action report.

## Recall & Trace

Tree Top, Inc. has a recall policy and a Crisis Management Plan in place which includes the Emergency Contact List, Legal Contacts, Flow Chart, and assigned responsibilities in the event of a recall.

The scope of our recall policy includes all items produced or packed by Tree Top, Inc. Data on all ingredients, raw materials, food contact packaging, supplies, intermediate products, and finished products associated with the recall must be collected and documented at 100%. The trace and collection of all documentation related to the trace must be completed in a maximum of four hours, with a target of a maximum of two hours.

Mock recalls or product trace are performed at the facilities at least annually to monitor the effectiveness of our ability to trace product should a recall ever become necessary. All ingredients and finished products are given a unique lot number for traceability in our system. This allows us to trace our product from the receiving of the fruit and other ingredients to the product produced and shipped to the customer.

Recall Coordinator:

Ken Janes

VP of Food Safety and Quality

Phone: 509-698-1664

Fax: 509-698-1446

[ken.janes@treetop.com](mailto:ken.janes@treetop.com)

Recall Alternate:

Cliff Seacrest

Director of Quality and Food Safety

Phone: 509-698-1283

Fax: 509-698-1446

[cliff.seacrest@treetop.com](mailto:cliff.seacrest@treetop.com)

For after hour emergency contacts, please contact your broker or salesperson.

## Product Lot Coding

*Products produced after August 1, 2020, will use the following lot coding to align with our new Enterprise Resource Planning (ERP) system.*

Tree Top, Inc. lot numbers will be an auto-generated process within the system. All Tree Top, Inc. facilities will use a new 9-digit number.

1<sup>st</sup> – 3<sup>rd</sup> Digit Manufacturing Facility

4<sup>th</sup>- 9<sup>th</sup> numbers are random. In addition, the current numbering convention utilizing the Julian date will be in place and designates as Lot Ref 1.

*Products produced before August 1, 2020, will continue to use the Julian date-based system.*

The product lot code will consist of the 2-digit year, 3-digit Julian date followed by a 2-digit plant code, 2-digit line code or item type number and the final 2 to 3 digits (depending on the product type) will indicate the batch or pallet number.

### Selah and Prosser Facilities – Retail Products

ALL TREE TOP, INC. CPG product shall be assigned a seven (7) digit F-Code Lot Number (sequential number used for identification); additionally, an eleven (11) digit Production Code in Lot Ref 2 in M3 is assigned according to the following scheme:

1st- 2nd DIGIT: Last 2 digits of the producing or receiving

year 3rd- 5th DIGITS: Julian Date

6th – 7th DIGITS: Plant code

8th – 9th DIGITS: Line

Number

10th – 11th DIGITS: Consecutive batch number or receiving number

### Wenatchee and Ross Facilities – Dried Products

ALL ROSS AND WENATCHEE EVAPORATED FRUIT finished goods containers shall be assigned a twelve (12) digit lot number according to the following scheme.

1st- 2nd DIGIT: Last 2 digits of the producing or receiving

year 3rd- 5th DIGITS: Julian Date

6th – 7th DIGITS: Plant code

8th – 9th DIGITS: Item Type or Line Number

10th – 12th DIGITS: Consecutive pallet number (01-999)

### Medford, Oxnard, Woodburn – Purees and Fruit Preps/ Bases at Southern Facilities

ALL SOUTHERN FACILITY PRODUCTS shall be assigned an eleven (11) digit lot number if produced in Woodburn or Oxnard and a (12) Twelve-digit lot number for those products produced at the facility located in Medford, OR, according to the following scheme:

1st- 2nd DIGIT: Last 2 digits of the producing or receiving

year 3rd- 5th DIGITS: Julian Date

6th – 7th DIGITS: Plant code

8th – 9th DIGITS: Item Type or Line Number (Medford:

Line/Filler#) Oxnard and Woodburn locations:

10th – 12th DIGITS: Consecutive pallet number per item, per 24-hour period Medford location:

10th DIGIT: Sequence number

11th – 12th DIGITS: Internal code, default digits will be 00

## **Rework vs. Reprocess**

Rework is considered product that is brought in from inventory or reworked during a week other than original production week and is blended back, re-inspected, sorted, sieved, dried, etc. Any rework utilized is tracked with the original lot number for usage. Color coded tags are used to identify rework products with allergenic ingredients and is done with same formulation items only (like into like).

The definitions of rework and reprocess are often used interchangeably by different organizations. Tree Top primarily uses only the rework term throughout our manufacturing locations. Product is allowed to be reworked back into the process for various failed product quality attributes during the same production date, following all appropriate steps to ensure complete traceability. Due to adding the product into a current production stream, which needed to be reworked at a later date, defined guidelines are available per the reason for failure. Following all appropriate steps to ensure complete traceability is also a requirement in these circumstances. Rework of product due to failing a food safety measure are never allowed.

## **Hold for Non-Conforming Product**

Tree Top, Inc. has an established Hold for Non-Conforming Product Policy. This policy addresses all holding and releasing practices for non-conforming products, ingredients, processing aides, containers/packaging associated with Ingredients and Consumer Package Goods produced at Tree Top, Inc., or its affiliates. All items are tagged and system to prevent accidental shipping. Final disposition is assigned by the QA/Technical Services Manager or designee as directed by Corporate QA. Tree Top, Inc. maintains a positive release program for finished goods to ensure products comply with all applicable specifications and attributes. In the event a product fails to meet quality standards, the product is unable to be released for shipment without written customer authorization.

## **Allergens**

A Food Safety Allergen Control Policy is in place for all the 'Big 9' allergens and their derivatives. Two "sensitizing" agents are also included within the scope of the allergen control program: Sulfite and FD&C Yellow #5 (tartrazine). Tree Top, Inc. has policies in place for allergen sensitive ingredient controls. An ingredient Hazard Analysis has been conducted for all plant ingredients, process aids, flavors, acidulants, enzymes, food grade lubricants, and food contact antimicrobial agents. Some Tree Top, Inc. facilities may utilize the following allergens: Soy (soy lecithin), Tree nuts (Coconut, Lychee nut), Wheat (Modified Wheat Starch), Milk (Whey). All ingredients and finished products are prominently labeled and allergen containing products are stored in segregated areas to avoid any cross contamination.

Each manufacturing facility follows Good Manufacturing Practices (GMPs) and follows allergen control strategies to minimize the potential cross contact of food allergens, including but not limited to HACCP, training, separation of like materials, and sanitation. Standard operating procedures are in place to prevent the cross contamination of non-allergenic products. Each facility has an allergen team with representatives from all appropriate departments. Allergen Control Plan is reviewed annually and updated when necessary – especially when new ingredients are added, when processes or protocols are changed, or when new products or equipment are introduced to the plant. Dedicated tools, containers and utensils are clearly marked, or color coded to identify allergenic ingredient and or product.

Validated Allergen Cleaning Program, Overall Plant Design, Sanitation Standard Operating Procedures, Cleaning Validation Procedures, Cleaning Verification Procedures, Confirmation and Compliance, Staff Training and Education are all included in our Food Safety Allergen Control Policy.

In defining allergens Tree Top, Inc. follows the U.S. FDA (FALCPA) to label the limited number of products which utilize allergens. The specific breakdown by facility as follows:

<i>Facility Name</i>	<i>Location</i>	<i>Allergen(s) Utilized</i>
Ross	Selah, WA	None
Woodburn	Woodburn, OR	Wheat, Soy Lecithin, Coconut, Lychee
Oxnard	Oxnard, CA	None
Prosser	Prosser, WA	None
Medford	Medford, OR	None
Selah	Selah, WA	Whey
Wenatchee	Wenatchee, WA	None

### **Kosher**

Tree Top, Inc. products displaying the OU symbol have been certified as kosher by the Kashruth Division of the Orthodox Union. <https://foodingredients.treetop.com/resource-library/regulatory-documents/#kosher>

### **Organic**

Tree Top, Inc. does offer organic products. Products are certified Organic by either Washington State Department of Agriculture (WSDA) or Quality Assurance International (QAI). A certificate is considered current when it is issued within 18 months. Organic certificates are available on our website at <https://foodingredients.treetop.com/resource-library/regulatory-documents/#organic-certificates>.

### **Halal**

Tree Top, Inc. products are not Halal certified but the vast majority are Halal compliant in that they do not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products, and alcohol is not used as a processing aid. Some products may contain flavorings that are not considered Halal compliant. Please check with your customer service representative for additional product details.

### **Gluten**

Tree Top, Inc. has a comprehensive Supplier Verification policy. As part of this program, all suppliers are asked to disclose gluten content or contamination in the products that they provide. Most Tree Top, Inc. facilities do not utilize any ingredients that may potentially contain gluten. The following matrix indicates the Tree Top, Inc. facility name and the gluten sources that may be utilized in each facility.

<i>Facility Name</i>	<i>Location</i>	<i>Possible Gluten Sources</i>
Ross	Selah, WA	None
Woodburn	Woodburn, OR	Modified Wheat Starch
Oxnard	Oxnard, CA	None
Prosser	Prosser, WA	None
Medford	Medford, OR	None
Selah	Selah, WA	None
Wenatchee	Wenatchee, WA	None

## **Bioengineered (BE)/Genetically Modified Organisms (GMO)**

On December 21, 2018, the United States Department of Agriculture (USDA), Agricultural Marketing Service (AMS), released the new National Bioengineered Food Disclosure Standard. The Standard defines bioengineered foods (BE) as those that contain detectable genetic material that has been modified through in vitro recombinant deoxyribonucleic acid (rDNA) techniques and for which the modification cannot be created through conventional breeding or found in nature.

The USDA-AMS list of bioengineered foods {Alfalfa, apple (Arctic™ varieties), canola, corn, cotton, eggplant, papaya (ring-spot virus-resistant varieties), pineapple (pink flesh varieties), potato, salmon (AquAdvantage®), soybean, squash (summer), and sugar beet, or others as updated by the AMS in the Federal Register}. The complete list may be found at <https://www.ams.usda.gov/rules-regulations/be/bioengineered-foods-list>.

Tree Top may utilize additional ingredients or processing aids that may be derived from bioengineered ingredients, but whenever possible, traditional, non-bioengineered ingredients are utilized. We have confirmed the absence or non-detection of any of these materials in our products based on available supplier information. Documents supporting our supplies have been retained in order to substantiate our position.

The labeling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors with all applicable rules and regulations prior to making labeling and claims decisions.

## **Ascorbic Acid**

Ascorbic acid is derived from a multi-step process that typically begins with corn. This corn is processed into sorbitol, which is highly refined. Sorbitol is then further processed into ascorbic acid. Due to these processing steps, there is no detectable modified genetic material. As there is no detectable modified genetic material in the ascorbic acid, it is not to be labeled as a bioengineered food, as outlined in the final rule, National Bioengineered Food Disclosure Standard, (7 CFR Part 66). Additional information can be found in the Federal Register (83 FR 65814). Ascorbic acid does not contain GMOs or bioengineered material (BE) as defined in the regulations.

## **Irradiation**

No Tree Top, Inc. products are produced with irradiation.

## **Ready to Eat**

Unless otherwise stated on a product specification, all Tree Top, Inc. products are further processed to provide a safe and quality food product for your application. These products are all packaged in a manner to be used at once when the individual unit is opened. We consider these products as a 'ready to eat' products.

## **Sewage/Sludge**

To the best of our knowledge, no products that Tree Top, Inc. produces are grown using sewage or sludge.

## **Vegan/BSE Status**

Tree Top, Inc. produces fruit and fruit juice products, dried apples, formulated fruit preps, fruit purees and concentrates that are made from wholesome fruit. No beef is used in the processing or production of these products. Cane sugar may be used in some formulated products and some manufacturers may use bone char in their process.

Our apple fruit supply chain includes fruit that may have had waxes applied in preparation for the fresh fruit market. The waxes applied at the packing houses are often proprietary blends made specifically for that packer. Although a carnauba-based wax may be used in organic fruit, we have been unable to confirm if these waxes would be considered vegan. Due to this, these waxes may prevent their acceptability for a vegan declaration.

## **Safety Data Sheets**

Tree Top, Inc. fruit juice and fruit products are considered “food.” We are not aware of any chemicals that may be present in these foods that may be hazardous to your health. Since these products are considered “food,” they are exempt from OSHA 29 CFR 1910 (effective May 25, 2012) and do not require an SDS (Safety Data Sheet).

The above information is believed to be correct but does not purport to be all-inclusive and shall be used only as a guide.

## **California Proposition 65**

The quality and safety of the food we produce is of the utmost importance to us. We are compliant with California’s Prop 65 as we can verify with standard tests. CA Prop 65 regulates the limit of many chemicals found in foods or packaging and requires notification of products containing and/or exceeding such.

Control of these chemicals is managed through ingredient sourcing or testing as applicable. Chemicals of concern may have lot variability and testing is not an effective method to eliminate risk of chemicals in all situations. Where industry standards dictate routine testing, Tree Top engages in said control. While an exhaustive list of Prop 65 chemicals is subject to change, Tree Top can provide individual chemicals of concern and our method of control upon request.

Tree Top, Inc. uses the expertise of national food and beverage associations to stay abreast of such issues and follows recommendations on notifications and testing to remain compliant with such laws.

## **California Transparency in Supply Chains Act of 2010**

Tree Top, Inc. is required to comply with the California Transparency in Supply Chains Act of 2010. The Act requires Tree Top, Inc. to disclose on our company’s web site, a statement disclosing to what extent, if any, we comply with a list of items that were deemed to help eradicate slavery and human trafficking from our direct supply chains for tangible goods offered for sale. Our website is compliant with the law, and we invite you to review our position and the steps we’re taking for human rights at <https://www.treetop.com/human-rights/>.

## **Control of Viruses and Parasites**

Viruses such as Hepatitis A and Norovirus are human borne and can contaminate incoming raw materials via water sources and cross contact with infected personnel. Tree Top, Inc. has an extensive supplier approval program to ensure that our producers use high quality water and manage personnel to reduce risk of transfer. Our own employees are educated and are aware to inform production if they are potentially ill. While we strive to ensure these organisms never reach our processing environment, all products produced at Tree Top, Inc. also undergo a thermal process to eliminate the risk while having in place measures to eliminate human contact with the food post-processing.

Parasites of an environmental origin such as Cryptosporidium, Giardia, and Cyclospora are controlled similarly by use of chlorinated water for processing. All the various thermal processes used for the production of products at Tree Top, Inc. also easily eliminates the risk from these organisms.

## **Antibiotic Statement**

Tree Top, Inc. Organic Apple products, are processed from organically grown apples. No additives, preservatives, or antibiotics have been added to this product.

## **Aseptically Processed Products**

Aseptically processed products do not require pathogen testing as part of a normal monitoring process. When processing products aseptically, we are processing the product at a sufficient time and temperature to eliminate all viable microorganisms and filling the product into a sterile package. These conditions are designed such that the finished product is commercially sterile, and the parameters far exceed the requirements from a food safety perspective. Due to these conditions, our microbiological verification for the finished aseptic product is for Total

Plate Count (TPC) and Yeast & Mold (Y&M). We closely monitor the processing conditions to ensure adequate food safety requirements are met. Based on our long processing history and the associated food safety risks, we are confident that pathogen testing is not needed for these aseptic products.

### **Chlorpyrifos**

Tree Top is aware of the ruling for chlorpyrifos residues in food products produced from fruit harvested during the Fall of 2021. It is the timing of application that determines whether food treated with chlorpyrifos is adulterated. The Final Rule is set for February 28, 2022. After that date, the tolerances are revoked, new applications of chlorpyrifos past that date will render any food so treated adulterated and unable to be distributed in interstate commerce. Tree Top has a robust monitoring program for more than 400 pesticide types and has not seen any issues to date with current application using chlorpyrifos. Until the actual date the tolerances expire, chlorpyrifos may be used on food commodities in accordance with label directions and the existing tolerances. These conditions are described in section 408(l)(5) of the Federal Food, Drug, and Cosmetic Act (FFDCA) and allow that residue of chlorpyrifos in or on the food after the tolerances expire would not render the food adulterated, as long as those conditions are met. After the tolerances are revoked, new applications of chlorpyrifos will render any food so treated adulterated and unable to be distributed in interstate commerce. Food in the channels of trade that was treated prior to the expiration of the tolerances would be governed by section 408(l)(5) of the FFDCA, as described above. Tree Top works within the confines of section 408(l)(5) of the Federal Food, Drug, and Cosmetic Act (FFDCA). Tree Top, Inc. has a very robust supplier approval program that ensures that the same expectations on raw fruit are extended to purchased ingredients for production of Tree Top finished product. For those situations where residues may be found during this transition time, EPA has been working closely with the Food and Drug Administration (FDA) on a guidance for treated commodities in the channels of trade.

### **C-TPAT Statement**

Tree Top, Inc. is a producer of fruit juice concentrates, purees, and other fruit-based products. Tree Top, Inc. does import some agricultural products and ingredients from foreign countries as well as exporting products. At the current time, Tree Top, Inc. is not a member of the U.S. Customs and Border Patrol's Customs-Trade Partnership against Terrorism (C-TPAT). Tree Top, Inc. utilizes freight brokers and forwarders for international shipments. Tree Top, Inc. has a comprehensive security program in place to ensure the safety of the products while they are in our control.

### **DEHP Statement**

Due to the concern of DEHP contamination, Tree Top, Inc. confirms that all Tree Top, Inc. fruit juice concentrates, juices and dried and frozen products manufactured by Tree Top, Inc. do not contain phthalates as added components mentioned below and there has been no impact on food quality for the above-mentioned products.

- 1) DEHP-Bis (2-ethylhexyl) phthalate
- 2) DINP-Di-isononyl phthalate
- 3) BBP-Butyl benzyl phthalate
- 4) DNOP-Di-n-octyl phthalate
- 5) DIDP-Di-isodecyl phthalate
- 6) DBP-Di-n-butyl phthalate

### **Diacetyl**

Diacetyl is produced during fermentation by specific microorganisms. The apples and other fruit used by Tree Top, Inc. are harvested and stored in a manner as to maintain freshness and it is our policy to discard any fruit that may be rotten, moldy, or fermented. Diacetyl is not added to any product produced by Tree Top, Inc.

### **ETO**

We do not treat with ETO. The majority of the fruit of this type that we procure would not have any exposure to ETO.

## **Fumigation**

Fumigation is specifically treating with a gaseous form of a chemical to kill a pest. Fumigation is not utilized by Tree Top, Inc. for any of the products produced nor in the trailer/containers product is shipped in. According to our Shipping Policy, all the containers are inspected prior to loading for shipment.

## **Gelatin Statement**

Tree Top, Inc. does not currently use any gelatin in our processes.

## **Food Grade/GRAS Statement**

The conventional and organic products produced and sold by Tree Top, Inc. are considered Food Grade and GRAS (Generally Recognized as Safe) materials. All additives used to manufacture these products are food grade and GRAS.

## **Melamine Statement**

Melamine is an organic-based chemical most commonly found in the form of white crystals rich in nitrogen and is widely used in plastics, adhesives, countertops, dishware, and similar products. The addition of melamine into food is not approved by the FAO/WHO Codex Alimentarius (food standard commission) or by any national authorities. Melamine is not used in any products produced at Tree Top, Inc.

## **Nanotechnology**

Tree Top, Inc. does not produce any products using nanotechnology or Engineered Nanoscale Material.

## **Partially Hydrogenated Oils (PHO) Statement**

Tree Top, Inc. products do not contain partially hydrogenated oils (PHOs).

## **Radiological Hazards**

Tree Top, Inc. is committed to meeting all CFR code regulations (including 21 CFR 117, food Safety and Preventive Controls and Risk Based Evaluation) and all other aspects of the Food Safety Modernization Act (FSMA) enacted into law on January 4, 2011. As a part of the Preventive Controls requirement, a radiological risk assessment has been completed for each specific manufacturing location.

## **Natural Statement**

Currently, while the Canadian Food Inspection Agency defines of the use of the term “Natural,” many countries, including the United States, have not defined and regulated the broad term “Natural” as it applies to foods. According to the U.S. Food & Drug Administration website, the FDA has considered the term “natural” to mean that nothing artificial or synthetic (including all color additives regardless of source) has been included in, or has been added to, a food that would not normally be expected to be in that food. However, this policy was not intended to address food production methods, such as the use of pesticides, nor did it explicitly address food processing or manufacturing methods, such as thermal technologies, pasteurization, or irradiation. The FDA also did not consider whether the term, “natural” should describe any nutritional or other health benefit.

## **Sulfur Dioxide**

Tree Top, Inc. processes do not utilize Sulfur Dioxide. However, there are processes where Sodium Sulfite or Potassium Meta-bisulfite is used as a preservative as needed to meet customer specification requirements.

Due to the classification of Sodium Sulfite as a sensitizing agent, the presence of this compound is clearly indicated on the unit label. Customer use may or may not result in detectable levels of Sulfur Dioxide in their finished products. As such, Tree Top, Inc., can offer no technical or legal advice on finished product labeling. At this time, all products containing Sodium Sulfite are labeled as such and comply with all legal and

regulatory requirements, including California Proposition 65.

### **Sulfur in Natural and Organic Apples**

Tree Top, Inc. as an apple processor, does not add any sulfur or sulfites to our organic or natural products. There is the possibility of slight amounts of sulfites being found in these products due to the approved use of sulfur as a fungicide on organic crops.

### **5-Log Reduction of Pathogens**

This is to certify that products receiving a heat treatment to achieve pasteurization meet or exceed the 5-log reduction of pathogens which is standard for pasteurization. All facilities performing heat treatment have an established HACCP plan, in order, to achieve the proper pathogen control. Third-Party end-product microbial analysis is conducted to verify our process and historical records prove that our process is effective. All products receiving pasteurization treatments will consistently be subject to an adequate heat process to achieve this 5-log performance standard HACCP requirement.

### **Patulin**

Patulin is a mycotoxin produced by certain species of mold that will grow on apples. Based on a review of current scientific evidence, the FDA concluded that Patulin be considered a toxic substance and set a regulatory action guidance limit of 50 micrograms per kilogram (50 parts per billion) as determined on single strength juice, reconstituted single strength juice, or the single strength apple juice component of the food. Beyond these products, the FDA has **not** set an action level for Patulin, e.g., dried apples, purees or other formulated fruit preps. Tree Top, Inc. policy addresses Patulin in Apple juice products (Apple juice, apple juice concentrate, and apple puree) and controls Patulin through utilizing a stringent inspection process at the time of receipt, as well as the first step in processing of the apples and a thorough fruit washing step is completed prior to processing the apples.

### **Aflatoxin in Strawberry**

Based on research literature, studies have been conducted to detect presence of Aflatoxin in strawberries and strawberry processed products. These studies have detected a maximum of 4.1 ppb of aflatoxin in strawberries. Based on this information and the quality of our strawberries and inspection process, we feel confident that strawberries products would always be below the max limit of 10 ppb. Therefore, we do not test any Tree Top strawberry products for aflatoxins.

### **Pesticide Program**

Tree Top, Inc. growers use pesticides approved for use in the United States. Tree Top, Inc. has a pesticide residue monitoring program for unprocessed fruit and finished product types. This program is used to assure that the pesticide residue levels comply with State, EPA, and FDA regulations.

### **Heavy Metals**

Tree Top, Inc. has an annual heavy metals monitoring program, where random samples are collected and analyzed. The analysis included arsenic, cadmium, lead, and mercury. Tests are completed by our ISO 17025:2017 accredited corporate laboratory, and all results are trended and reviewed by our corporate quality staff. Results comply with FDA regulatory guidelines. Reports of analysis may be available for specific product groups.

### **Laboratory Testing**

Ceres Analytical, LLC a subsidiary of Tree Top, Inc. has procedures in place regarding test methods, training, calibrations, and proficiency testing. Ceres Analytical, LLC is an accredited lab capable of testing Pesticides, Heavy Metals, and Patulin, Nutritional and Microbiological. A scheduled program of product testing is in place for products including microbiological, chemical, physical, and organoleptic. Results are recorded and reviewed for trends. Ceres Analytical, LLC methods comply with current AOAC Methods and the Compendium of Microbiology for Foods.

Third-party laboratories may be used as required by external customers or as needed. All third-party laboratories

used by Tree Top, Inc. must have ISO/IEC 17025:2017 accreditation, renew their accreditation annually and provide a copy of their Certificate of Accreditation and scope.

### **Food Contact Packaging**

All food contact packaging used for Tree Top, Inc. products meets all applicable FDA regulations for use.

### **Bisphenol A (BPA)**

As part of Tree Top, Inc. Supplier Approval program, a BPA free statement is required from all packaging suppliers.

### **Per- and polyfluoroalkyl substances (PFAS) in Packaging**

Per- and polyfluoroalkyl substances (PFAS) are a diverse group of human-made chemicals used in a wide range of consumer and industrial products. PFAS do not easily breakdown and some types have been shown to accumulate in the environment and in our bodies. Exposure to some types PFAS have been linked to serious health effects.

Regarding use of PFAS in primary food packaging, Tree Top, Inc., has evaluated and determined that none of our food contact packaging is affected by current federal and state regulations regarding PFAS phase-out efforts. Tree Top, Inc., is actively working with our packaging suppliers to obtain more information on the use of PFAS and a statement is being required from all packaging suppliers.

### **Letter of Guarantee/Certificate of Insurance**

Letters of Guarantee and Certificates of Insurance can be provided upon request.

### **Facility Information**

Each manufacturing facility is of appropriate size, location, construction, and design to allow the manufacturing of safe and compliant finished products. Equipment used is suitable for the intended purpose.

### **Tree Top, Inc. Selah**

205 South Railroad Avenue, Selah, WA  
98942 Phone: 509-698-1430

Built in 1972, the Selah Plant is Tree Top, Inc.'s largest retail packaging facility. This manufacturing location has eight production lines and a variety of packaging lines capable of repackaging WIP products into a multitude of finished product configurations within 477,000 sq. ft. of manufacturing and warehouse space. This facility not only packages finished products into various PET container sizes, flexible packaging pouches, and aseptic bags for our brand, it also contract manufactures products for other national retail brands. This facility processes apples into fresh pressed cloudy or clarified apple juice, applesauce and fruit blends, as well as producing juice from concentrates.

Operation: This facility operates 7 days a week/3 shifts per day with approximately 250 employees  
(Union) Water Resource: Municipal

Allergens: Whey

Lines & Controls: **Line 2 Juice in PET and Poly Bottles:** Pasteurization & In-line Filter (Filter size based on product type and requirement documented in specifications).

**Line 3 Applesauce PET Multi-Serve Jars:** Pasteurization & Screen (1/4 - inch, Mesh Basket)

**Lines 5, 9, 10 & 11 Applesauce Flexible Form, Fill and Seal Pouches:** Pasteurization & inline metal detection (Test)

**Line 7 Applesauce Aseptic Totes and 40# Bag 'n Box:** Pasteurization & Screen (1/4 - inch, Mesh Basket)

**Line 8 Applesauce and Fruit Blends in Polypropylene Cups:** Pasteurization & Screen (1/4 - inch, Mesh Basket)

### **Tree Top, Inc. Prosser**

2780 Lee Road, Prosser, WA 99350

Phone: 509-786-2926

Built in 1965, the Prosser facility is approximately 180,000 sq. ft. and produces clarified hard and soft fruit juice concentrates, purees, as well as producing retail products, such as composite frozen 3+1 and 5+1 juice cans. This facility also contract manufactures products for other national retail brands and manages custom concentrate production and blends for numerous customers.

Operation: This facility operates 7 days a week/3 shifts per day with approximately 100 employees (Non-

Union) Water Resource: Municipal

Allergens: None

Lines & Controls: **Juice & Juice Concentrate Line 2 Composite Cans:** Pasteurization & In-line Filter (Filter size base on customer specific requirement).

**Purees (Concentrates and single strength):** Aseptic, Pasteurization, sorters, filters, magnets, and metal detector

### **Tree Top, Inc. Ross**

101 South Railroad Avenue, Selah, WA

98942 Phone: 509-698-1432

Built in 1930, with significant Technology Improvement in the mid 80's, the Ross facility is one of two Tree Top, Inc. dried fruit manufacturing facilities and produces evaporated, low, and intermediate moisture apples, as well as drum dried fruits. This facility of, 103,890 sq. ft., produces dried apples in many sizes, from powders, flakes, dices, slices, and rings to 1/8" x 1/8" apple chips, and offers a wide range of specialty concentrate infused or colored and flavored apples.

Operation: This facility operates 5-7 days a week/3 shifts per day with approximately 135 employees

(Non- Union) Water Resource: Municipal

Allergens: None

Lines & Controls: **EVAP:** In-line magnets, optical sortation, heat step (CCP#1 drying step) in-line product metal detection (CCP#2), case metal detection (CCP #3) Slurry receiving, and slurry loading

**DD:** In-line magnets, optical sortation, heat exchanger step (CCP#1) in-line product metal detection (CCP#2), case metal detection (CCP#3)

**Grind Line:** In-line product metal detection (CCP#1),

This line utilizes feedstock produced on the EVAP line (has undergone a CCP heat step)

### **Tree Top, Inc. Wenatchee**

3981 State Highway 97A, Wenatchee, WA

98801 Phone: 509-663-8583

Built in 1965, The Wenatchee facility is a 76,800 sq. ft. year-round production facility situated along the Columbia River. This plant produces low moisture apple ingredients including plain apple and colored and flavored apples used in bakery, snack, and the cereal industry.

Operation: This facility operates 5-7 days a week/3 shifts per day with approximately 95 employees

(Union) Water Resource: Municipal

Allergens: None

Lines & Controls: **Low Moisture Single Pass and Puff Apples:** Visual inspection/sortation, In-line magnets, optical sortation, convection drying, in-line product metal detection (CCP#2), case metal detection.

**Low Moisture Single Pass 4 M Apple Granules:** Visual inspection/sortation, In-line magnets, optical sortation, convection drying, in-line product metal detection, case metal detection.

**Rescreen Low Moisture Apple Powder and Granules:** In-line product metal detection (CCP#1), case metal detection.

### **Tree Top, Inc. Medford**

690 S. Grape Street, Medford, OR  
97501 Phone: 541-772-5653

**\*Production will cease on or before September 2023**

Built in 1967, the Medford facility is 315,000 sq. ft. and operates approximately 11 months out of the year to turn fruit into single strength and concentrate purées that are used as ingredients in conventional, organic, and baby food products. There is also a line of formulated fruit purees with other ingredients.

Operation: This facility operates 5-7 days a week/3 shifts per day with approximately 100 employees (Non-Union) Water Resource: Municipal

Allergens: None

Lines and Controls: **Purees (Concentrates and single strength):** Sorters, filters, magnets, and metal detector

### **Tree Top, Inc. Oxnard**

1250 E. 3rd Street, Oxnard, CA  
93030 Phone: 805-483-3030

Built in 2013, the Oxnard facility is approximately 45,000 sq. ft. and creates ingredients for the food manufacturing industry such as purees, diced and sliced fruit; with or without other ingredients, and thermally processed (pasteurized or aseptic). These conventional and organic ingredients are used in many items such as ice cream, yogurt, bakery applications, and drink bases. The plant processes strawberries direct from the field for approximately 4 months of the year into various packs (slices, dices, with and without sugar) to meet the needs of our customers through the balance of the year.

Operation: This facility operates 4-6 days a week/2 – 12 hour shifts per day with approximately 50 employees Non-Union).

Water Resource:

Municipal Allergens: None

Lines and Controls: **Fresh Pack Lines:** Sorters and magnets

**Industrial Line:** Screens (used for puree only), magnets and metal detection

### **Tree Top, Inc. Woodburn**

1440 Silverton Road, Woodburn, OR 97071  
Phone: 503-982-2097

Built in 1962, the Woodburn facility is 73,200 sq. ft. and processes soft fruit into ingredients for the food manufacturing industry including: formulated fruits, fruit preps, single strength purees, puree concentrates, particulate pasteurizer, and dried fruit and vegetable flakes.

Operation: This facility operates 5 days a week/3 shifts per day with approximately 60 employees (Non-Union) Water Resource: Well

Allergens: Coconut, Lychee, Soy Lecithin, Wheat Starch

Lines and Controls: **Formulated and Flake Line:** Contains in-line screens, magnets, and metal detector.

**Single Strength Concentrate Line:** Contains screens and magnets.

**Particulate Pasteurizer Line:** Contains magnets and metal detectors.

**DOCUMENT REVISION HISTORY**

<b>Rev. No.</b>	<b>Revision Date</b>	<b>Name</b>	<b>Description of revision</b>
19.0	7/10/2021	Melannie Cleveland	Annual Review, added BE Statement, Aseptically Processed Products statement, Updated Organic information, allergens, Management of Change, Audit scores, and other minor formatting and changes.
20.0	5/16/2022	Melannie Cleveland	Annual Review, added Chlorpyrifos, GRAs, ETO and Aflatoxin statements, removed audit score table (available on TT website) added mercury to HM, expiration information for Organic certs, Product Lot Coding. Updated facility information.
20.2	3/20/2023	Melannie Cleveland	Date changed on Pg 1-3 to be consistent with rest of document.
20.3	3/21/2023	Melannie Cleveland	Revised allergens to say "Big 9" to meet new FDA requirements.
21.0	3/20/2023	Kristine McDonald	Removed date at bottom; added Control of Viruses and Parasites
22.0	7/26/2023	Kristine McDonald	Added to the BE/GMO statement; Added Ascorbic Acid statement; Updated the Vegan/BSE Status; Added to the California Proposition 65 statement; Combine the Food Grade and GRAS statements; Added Per- and polyfluoroalkyl substances (PFAS) in Packaging statement; Updated the Prosser facility information; Updated the Selah facility information