



Spinach Like Nowhere Else™

**METZ FRESH
FOOD SAFETY COMMITMENT**

Metz Fresh, LLC continues to be dedicated to providing our customers with consistently safe and high quality products. Listed below are the many aspects of our robust food safety program.

- Pre-harvest tissue testing for dangerous microbial contamination including, at a minimum, E coli 0157:H7, Salmonella and Generic E coli.
- Daily, lot specific packaged product tissue testing for dangerous microbial contamination including, at a minimum, E coli 0157:H7, Salmonella, Generic E coli and Total Anaerobic Plate Count.
- A comprehensive test and hold program for all Metz Fresh packaged spinach, spring mix and arugula. None of these items will be loaded without clear certificates of analysis in our possession.
- Pre-harvest pesticide residue screening.
- Every foot of each of our fields is checked, by a trained crew, for foreign objects and possible sources of contamination once after planting and again just before harvest.
- Enhanced Good Agricultural Practices for production and harvest operations in accordance with the California Leafy Greens Marketing Agreement and the Commodity Specific Food Safety Guidelines for the Production and Harvest of Leafy Greens.
- Comprehensive Good Manufacturing Practices and HAACP protocols in processing and shipping.
- All food safety programs and testing certificates of analysis available for review upon request.
- All programs, fields and facilities inspected by third party auditors including Primus Labs. All product testing conducted by BSK Food And Dairy Laboratories.
- We have a full-time Director of Food Safety on staff who is available for questions from any user of Metz Fresh products. (Laura Mills, 831-970-6076)
- As a fully integrated company, with absolute control and ownership of our products from field selection and planting through shipping, we are able to facilitate a highly effective food safety program and fast trace back capability.
- Please visit our website for further details or to contact us. (www.metzfresh.com)

Thank you for your interest and continued business.

Andrew Cumming and John Cumming
Metz Fresh, LLC Managing Principals