

## FOOD SAFETY BEGINS WITH MISSION PRODUCE

Food safety is a top priority in every aspect of growing, packing, and shipping avocados to market. We have a centralized department comprised of scientists, engineers, project managers, sanitation professionals, and food safety experts that manage our global food safety programs.



Micro and chemical scientists on staff specializing in fresh produce food safety



Audits performed by the British Retail Consortium (BRC), the International Featured Standard (IFS), and the PrimusGFS



Bacterial reduction solution used to reduce the microbial load on avocados before packing



Fully FSMA compliant with in-house lead instructors



Global sanitation program includes conducting daily testing and maintaining extensive pathogen reduction steps



Health and safety programs designed to safeguard our workers worldwide



Robust sustainability programs implemented to reduce our global carbon footprint



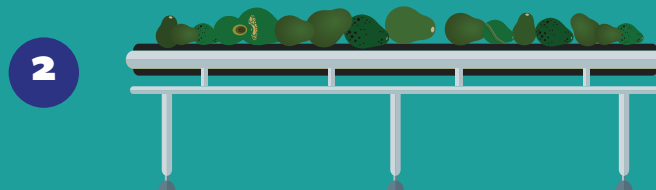
### DID YOU KNOW?

Our ripening experts are available to visit your facility and advise on best practices so your consumers can experience the highest quality fruit. Email **[quality@missionproduce.com](mailto:quality@missionproduce.com)** to tap into our expertise!

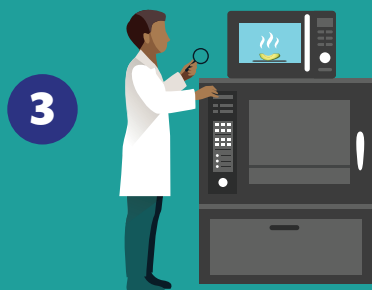
## STEPS QUALITY ASSURANCE TAKES

**1**

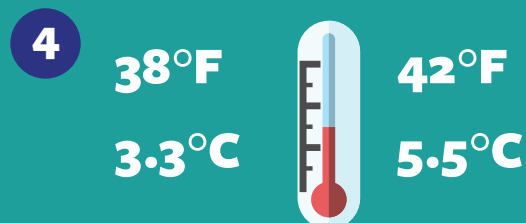
Hydrocool fruit upon arrival to preserve shelf life.

**2**

Inspect fruit during packing. QA pulls samples to check for color, internal and external defects, size, and stage.

**3**

Conduct dry matter tests to determine fruit maturity.

**4**

Store fruit at 38-42°F/3.3-5.5°C.

**5**

Inspect pallets for quality assurance prior to shipping to the customer.