

April 2022

Re: Radiological Hazards

Ardent Mills takes food safety and compliance with laws and regulations relating to food safety very seriously. The Food Safety Modernization Act requires processors/manufacturers of products to conduct hazard analysis and to identify hazards that can be found in the processing or manufacturing products and ingredients. Ardent Mills has completed this risk-based hazard assessment and incorporated this process into our Food Safety Plan that we have combined with our existing HACCP plan. This assessment reviewed the hazard categories to include biological, chemical, and physical hazards, as expanded in the PCHF requirements. Control of hazards were assessed with preventive measures and justification for controls that included processing, allergen, sanitation, and supply chain.

Radiological hazards are evaluated annually as part of review of risk assessment in the area of chemical hazards. This is monitored with annual water testing to EPA drinking water standards and reviewed for results from each facility.

Sincerely,
Ardent Mills Regulatory Team
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