



Domino Foods, Inc.

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Subject: Foreign Material Control Statement

January, 2023

To: All Domino Foods, Inc. Valued Customers:

The following statements apply to retail, food service, specialty and industrial granulated, powdered, and brown sugar products manufactured by ASR Group member facilities and distributed by Domino Foods, Inc. in the United States in a packaged format.

ASR Group is dedicated to producing safe, quality food products that meet or exceed customer expectations. To that end, the process of improving and strengthening quality systems is a continual task. At each Group facility, a formal quality assurance group, supported by top management, applies the quality program which is founded on principles aligned with GFSI (Global Food Safety Initiative) and industry requirements.

As part of the continual improvement process, it is the objective of ASR Group to utilize the best technology and programs available in the area of foreign material control. This objective is based on comprehensive standards for operational practices related to foreign material control. These standards apply to each operating facility within ASR Group. At each site, the local Quality Team and Food Safety Committee are responsible for application of the standards. The Food Safety Committee is multi-disciplinary, and includes representatives of Quality, Manufacturing, Packaging, Engineering, Warehousing and Plant Management.

The foreign material control program consists of the application of mechanical devices and programs to reduce the possibility of foreign material entering the product. Each packaging and bulk loading device is equipped with sifters (where possible), rare earth magnets and metal detection. Examination of sifter tailings, magnet cleanings and metal detector rejections is completed by each site. Reaction and escalation plans appropriate to findings are in place at each facility.

Sifters

Sifters are used on products which will readily flow through such a device. Typically, the sifter is the first line of defense and are sized appropriately to the product. Typically, the screens used are magnetic stainless steel. Tailings from the sifter screen are examined. Any unusual findings trigger an investigation and are reviewed by the Quality, Manufacturing and Engineering groups, along with the Food Safety Team Members. Representative samples are often kept for reference and educational purposes.

Magnets

Following sifting, dry granular products are routed through multi-rack rare earth bar magnets. The magnets are constructed of the most recent alloy at the time of purchase, typically MgOe 52 or greater. New bar magnets of this type are capable of pull strengths over 15 lbs. when tested with a ½” ball test piece. All facilities check the pull strength of magnets annually, using a third-party authorized agent, typically the manufacturer. Magnets are replaced when the pull strength falls below 11 lbs. of pull strength when tested with a ½” test ball.

CCP Magnets are cleaned daily, or more frequently if warranted. Material captured by the magnets is examined. Any unusual findings trigger an investigation and are reviewed by the Quality, Manufacturing and Engineering groups, along with the Food Safety Team Members. Representative samples are often kept for reference and educational purposes.

Metal Detectors

Following magnets, products are metal detected with gravity or tunnel metal detectors as appropriate to the packaging or loading systems. The metal detectors in use are best available technology and are challenged with prescribed test pieces at least three times per shift for packaged goods.

When metal detector actuations occur, the cause is investigated and limits are set at each facility for the allowable number of confirmed actuations per period of time. These findings and reactions are reviewed daily by the Quality, Manufacturing and Engineering groups, along with the Food Safety Team Members. Representative samples are often kept for reference and educational purposes.

Each metal detector is checked for proper functioning and recertified to meet company standards annually by a third-party authorized vendor, typically the manufacturer.

Test pieces are Ferrous, non-Ferrous, and 316 stainless steel, and are no larger than the sizes listed in the tables below.

Metal Detector Test Piece Sizes

Granulated, Demerara, Plantation White, Co-crystallized and Agglomerated Products

Retail (10# or less)	1.5 mm Fe	2.0 mm non-Fe	2.0 mm stainless steel
Industrial Bags	2.0 mm Fe	2.5 mm non-Fe	2.5 mm stainless steel
Supersacks	1.5 mm Fe	1.5 mm non-Fe	2.0 mm stainless steel

Confectioner's, Powdered, Fondant and similar products

Retail (7# or less)	1.5 mm Fe	2.0 mm non-Fe	2.0 mm stainless steel
Industrial Bags	1.5 mm Fe	2.0 mm non-Fe	2.0 mm stainless steel
Supersacks	1.5 mm Fe	1.5 mm non-Fe	2.0 mm stainless steel

Soft, Brown and similar products

Retail (7# or less)	2.0 mm Fe	2.5 mm non-Fe	2.5 mm stainless steel
Industrial Bags (<100#)	2.5 mm Fe	3.0 mm non-Fe	3.5 mm stainless steel
Industrial Bags (100#)	3.0 mm Fe	3.5 mm non-Fe	3.5 mm stainless steel

Please contact us with any questions you may have regarding the quality of our products.

We trust this information is sufficient. Should you require additional information, please feel free to contact us at QualityDocs-NA@asr-group.com.

Sincerely,



S. Michael Burchell
Senior Director Global Corporate Quality
for ASR Group