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## **HACCP PLAN OVERVIEW**

A food safety Hazard Analysis Critical Control Point Plan (HACCP) is documented for each ICL Performance Products manufacturing facility, food grade product, and/or process.

A HACCP team is defined, and they are responsible for developing, modifying, implementing, and maintaining the HACCP system.

HACCP preliminary steps and hazard analysis are conducted prior to developing the HACCP plan at each manufacturing facility.

The HACCP plans include Critical Control Points (routinely inspected metal detectors and/or magnets), critical limits, monitoring activities, corrective actions, verification procedures, and record-keeping procedures.

HACCP systems are implemented accurately according to the HACCP plan. Personnel demonstrate knowledge of, and take specified actions regarding, procedures identified in the HACCP plan that are under their area of responsibility.

The HACCP plans at each site are reviewed and updated if there are any changes to the process, raw materials, equipment or any other changes that could affect food safety. In addition, there is an annual review of HACCP plans at each location.

If you have any further questions regarding HACCP Plans in ICL Performance Products, please contact ICL documentation support at: [icl.customerinquiry@icl-pplp.com](mailto:icl.customerinquiry@icl-pplp.com).

A handwritten signature in black ink that reads 'Lori L. Klopf'.

Lori L. Klopf, Ph.D.  
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***The information stated herein is presented in good faith and is believed to be correct as of the date specified in this statement.***