## Smithfield. Good food. Responsibly.

Calendar Year 2018

## To Whom It May Concern:

This letter is in response to your inquiry regarding Smithfield Packaged Meats Corp. and Smithfield Fresh Meats Corp. (collectively, "Smithfield Foods") allergen control program.

The Food and Agriculture Organization of the United States has identified the following 8 ingredients as allergens. The list below is commonly known as the "BIG EIGHT" allergens and are considered allergens if present within a Smithfield Foods facility.

- 1. Peanuts
- 2. Tree Nuts (Walnuts, Cashews, etc.)
- 3. Soy
- 4. Wheat
- 5. Fish
- 6. Shellfish
- 7. Eggs
- 8. Milk

Smithfield Foods has reformulated the majority of our products to eliminate allergens. However, at this time, some product formulations still contain allergens. Smithfield Foods facilities formulating products with allergens have a strict allergen control program to ensure no cross contamination occurs during the production process. The allergen control program includes the following core elements:

- 1. All new ingredients undergo a Food Safety approval process prior to ordering. This approval process includes a review to determine if the ingredient contains an allergen.
- 2. All incoming ingredients are accurately labeled by the suppliers prior to shipment.
- 3. Upon arrival at the Smithfield Foods facilities, ingredients with allergens are identified and strategically placed in storage ensuring allergenic ingredients are not stored above non-allergenic ingredients.
- 4. Once production begins, all products formulated with an allergen are clearly marked signifying the presence of an allergen.
- 5. Allergen containing products are scheduled at the end of the production day. If end of production day scheduling is impossible, the plants are required to perform a documented robust wash down of all applicable equipment prior to using the equipment for a non-allergen containing product.

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- 6. Employees are required to change their personal protective equipment (gloves, sleeve guards, and aprons) prior to running a non-allergen containing product.
- 7. All plants have strict controls of "rework" ensuring allergen containing products are not utilized in non-allergen products.

Sulfites, MSG, Lactose and FD&C are considered "sensitive ingredients" but are not true allergens. However, if product is being exported, Smithfield Foods fully complies with all "additional country specific allergen regulations".

Smithfield Foods recognizes and joins our customers in the desire to provide consistent, wholesome, and quality products.

Sincerely,

Warren J. Dorsa, Ph.D.

Waren Dona

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Katie Hanigan

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