



Our Commitment to Food Safety

Food Safety

Dole's responsibility to its customers is clear. Both customers and consumers expect products that are free from the risk of chemical, biological and physical contamination. This means that Dole's fruit and vegetables, whether fresh or processed, must strictly comply with the Maximum Residue Levels (MRLs) of crop protection products. Furthermore, measures are taken to prevent the presence of harmful bacteria (such as *Salmonella*) and other foreign bodies that could potentially find their way into a particular product.

Dole's objective is to surpass standards, such as those set by the European Union or other individual countries for food hygiene. This is illustrated by Dole's efforts to ensure food safety standards beginning at the pre-harvest stage.

Use of Crop Protection Products

When it comes to the use of crop protection products, Dole's motto is to treat as much as necessary but as little as possible, always using appropriate precautions. To this end, Dole incorporates an Integrated Pest Management program (IPM) to minimize the use of crop protection products. This means that Dole producers must monitor the level of certain pests and insects on their plantations and make informed evaluations as to whether or not chemical deterrents are needed.

Dole also introduced an innovative program of biological treatment on many of its plantations. Natural methods are used to combat pests and disease wherever possible. For example, a natural bacterium (harmless to humans) called *Bacillus thuringiensis* is frequently used to fight against citrus fruit red scale. Meanwhile, pheromone traps are used to keep fruit flies away from crops and sterilized fruit flies are set free to mate with fertile flies, thus keeping the population numbers low.

Dole's production sites strive to meet ISO 14001 standards to minimize the impact of Dole's operations on its employees and neighboring communities, while ensuring high quality products.

Plant Hygiene

Dole's packing houses and processing facilities adhere to the strictest guidelines. These standards cover a wide range of issues from employee health and safety to packing plant and transport hygiene. For example, workers wear appropriate clothing, observe sanitary and hygienic practices, and are thoroughly trained and supervised for compliance. Facilities must take all reasonable steps to reduce risks of product contamination. Even light bulbs are protected so that there is no risk of shattered glass contamination. Furthermore, packing sites are routinely cleaned and inspected and trucks and ship holds are thoroughly cleaned before each loading.

Maximum Residue Level Testing

For all its products, fresh as well as packaged foods, Dole carefully follows a due diligence procedure. Due diligence means to take **'all reasonable precautions'** and **'all reasonable care'** and it is a way of thinking that underpins the Dole Company's approach to its business. Also contained within the definition of due diligence is the assurance that there is complete compliance with any legal requirement that applies to Dole products.

The strictest of controls are applied to monitoring produce for the presence of chemical residues and bacteria. Dole's producers are required to supply Dole with specific information.

Genetically Modified Organisms (GMOs)

It is Dole's policy in Europe not to market any product for which a GM label would be required as defined by the EU Regulations (EC) No. 1829/2003 and (EC) No. 1830/2003. In order to ensure that all our products delivered and sold in Europe do comply with this rule, Dole has put in place a strict procedure to guarantee a GMO free range of product in Europe.

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