LEPRINO FOODS ALLENDALE

Leprino Foods®

Leprino Foods®

A GLOBAL LEADER WITH HUMBLE BEGINNINGS

Started in 1950 by Mike Leprino, Sr. who made cheese for local groceries and Italian eateries

- *We are now the **world's largest** mozzarella cheese maker, lactose manufacturer, and a leading supplier of whey protein*
- *Today, we produce **1.6 billion lbs** of mozzarella cheese annually and nearly **500 million lbs** of nutrition products*

OUR GLOBAL FOOTPRINT

- *Our products are found in **50+ countries***
- *We employ over **5,000 people** worldwide*

CHEESE
NUTRITION

PRODUCTS

- *Mozzarella*
- *Pizza Cheese*
- *Provolone*
- *Reduced Fat Cheddar & Jack*

CHEESE

CUSTOMERS

- *QSR & Regional Pizza Chains*
- *Foodservice & Independent Restaurants*
- *Retail Cheese*
- *CPG & Frozen Foods*
- *USDA & School food*

Leprino Foods®

STRING • SHREDDED • DICED • BLOCK • RIBBON • QLC®

- PEDIATRIC & ADULT NUTRITION
- SPORTS & BEVERAGE
- COMMERCIAL INGREDIENTS

NUTRITION

- *Lactose*
- *Whey*
- *Specialized Protein*

Leprino Foods Allendale Facility

SITE FACTS

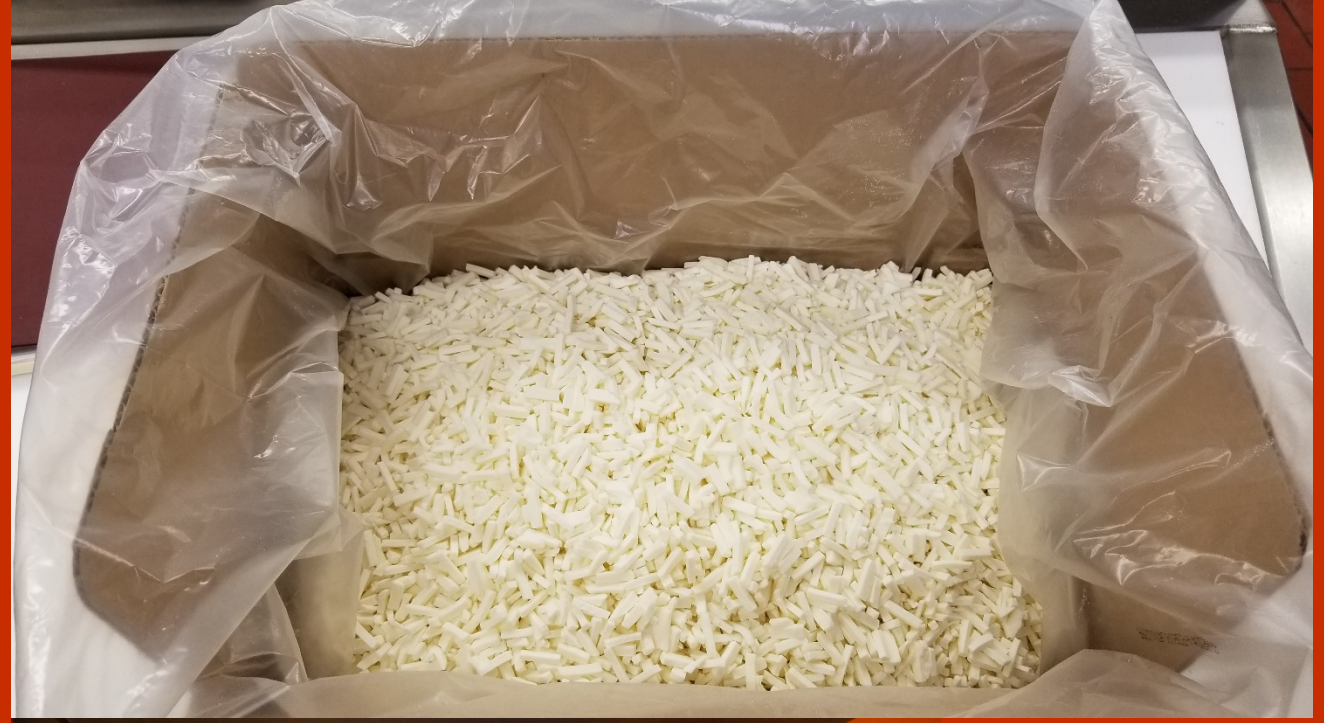
- *Built 1989—upgrades:*
  - *Production 2006*
  - *Processing 2008*
  - *Employee welfare 2009*
  - *Frozen storage 2016*
- *300 employees*
  - *Average 7 year tenure*
- *300,000 square feet*

SITE FACTS

- *Average of 40 milk trucks per day*
- *2+ million lbs. of milk used per day*
    - *300,000+ lbs. of cheese produced per day*
    - *100,000+ lbs. of whey produced per day*

PRODUCTS PRODUCED AT THE ALLENDALE FACILITY

- *Shredded and Diced Gas Flushed*
- *Shredded and Diced QLC®*
- *Bulk Ribbon™*
- *Grade A Sweet Whey Powder*
- *Grade A Sweet Cream*



KEEP REFRIGE
RIBA
REFRIGERA

NORTH AMERICAN
TANK LINES
NATX
8036

Leprino Foods®
LE-PRO
GRADE A
SWEET DAIRY WHEY
INGREDIENTS: SWEET DAIRY WHEY (MILK)
PLANT NO. 26-930
50 LB NET WT (22.680 KG)
PRODUCT OF U.S.A.

FSMA COMPLIANCE

- *Preventive Controls Qualified Individual (PCQI) training for key plant personnel*
- *HACCP model used for implementation (HACCP already in place)*
- *Sanitation Hazard Analysis and PCs*
- *Food Allergen Controls*

Preventive Controls Qualified Individual (PCQI) training for key plant personnel

- *Senior plant leadership is trained*
- *Individuals who sign off on PC documentation daily are trained (Supervisors; skilled operators)*
- *Release of finished product depends on daily execution and documentation of PCs*

HACCP model used for Hazard Analysis and PC identification.

- *HACCP already in place, shortens learning curve for employees*
- *FSMA Food Safety Plan takes the place of HACCP*
- *FS Hazard Analysis identifies potential hazards not considered for HACCP*

Sanitation Hazard Analysis and PCs

- *Use the process flow diagram*
- *Break down areas to Zones 1-4*
- *Verification by visual and ATP swabbing*

Food Allergen Controls

- *No other allergens in production apart from Dairy at Allendale*
- *Labeling calls out allergens present*
- *Recognize allergen risk from employee lunches and vending machines (GMP compliance)*

thank you
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