



Ready to Eat/Food Safety/HTST

White Oak Frozen Foods is dedicated to providing the highest quality Reduced Moisture™ IQF vegetables that meet or exceed the most stringent Food Safety requirements for ready to eat and further thermally processed foods.

White Oak Frozen Foods is the innovation leader in processing RM vegetables that meet the stringent Food Safety requirements for “Ready to Eat” meals. We have met this challenge with the implementation of environmental monitoring, spatial air control and a thermal lethality process that effectively kills pathogens that can be found in raw vegetables.

The “Ready to Eat” food category continues to grow rapidly in retail and Foodservice markets.

“Ready to Eat” is defined as: prepared foods that are not further thermally processed prior to consumption. This includes micro waved; oven warmed, and refrigerated, meals, quiches, snacks, wraps, salsa and other fast foods.

Food safety concerns for “Ready to Eat” vegetables are being met with our patent pending SHS (HTST) process. This process is a natural lethality process that kills potential pathogens and other micro organisms.

Our SHS process makes it possible for White Oak to *“certify pathogen free”* Reduced Moisture™ vegetables with validated process control data. (See data)

White Oak further insures that the environment remains free of air born pathogens and other micro organisms with our positive air filtration equipment and spatial air monitoring. (See data)

The combination of process lethality, positive air filtration and spatial monitoring insures that our *“certified pathogen free”* products do not become contaminated from post production air born organisms.

2/02/04