

Acrylamide in Dried Fruit Products

(This statement does not expire and will only be updated if changes are required)

To All Graceland Fruit Customers,

Acrylamide is formed when certain starchy foods are cooked at high temperatures (above about 250° F). Cooking at high temperatures causes a chemical reaction between certain sugars and an amino acid (asparagine) in the food, which forms acrylamide.

Our dried fruit products are processed at temperatures less than 250° F and therefore not a high risk to include acrylamide.

Respectfully,



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