



COMMITMENT TO FOOD SAFETY



At ACE TOMATO, we take a “farm-to-fork” approach when it comes to food safety. Our goal is to provide the highest quality and safest vegetables possible—and safety begins on the farm.

The Fresh Standard

Ace Tomato adheres to *The Fresh Standard*, a set of food safety protocols developed in conjunction with the *California Tomato Farmers*, a grower’s cooperative of which Ace Tomato is a member. *The Fresh Standard* focuses on prevention. Suffice to say, all tomatoes produced by Ace Tomato are of the highest quality, grown under the strictest food safety standards, and harvested and packed by workers who enjoy a safe and positive work environment.



Trace-back

Trace-back is a vital component of *The Fresh Standard* and ensures that we have a record of where our produce was harvested, packed and shipped. Our trace-back system provides our customers with confidence in knowing where their product has been at any step or time in the supply chain.

Safety, the First Consideration

Through our rigorous food-safety protocols and procedures we are able to provide our customers and consumers with not only the best quality products, but also products that are wholesome, nutritious, and safe. *Further questions?* Please contact us for more specific information.

Lagorio Family of Companies

2771 E. French Camp Road, Manteca, CA 95336
209.982.5691 • fax: 209.982.0235 • www.lagorio.com