

May 7, 2020

Regina Ocampo
Child Nutrition Director
Visalia USD
801 N Mooney Blvd
Visalia Ca 93291

RE: Dark spots on Quesadillas

Dear Ms. Ocampo,

I want to apologize for the inconvenience caused by the issue you had with our Twice Grilled Quesadillas, lot #012720IF3B. I assure you that there are no food safety issues with these quesadillas and that they passed our quality control inspections before being packed out.

After consulting with the Whole Grain Council and our lab, we were informed that this is due to the higher iron content in certain whole grain flours. If tortillas are exposed to higher moisture environments, it can cause the iron to migrate to the surface resulting in a dark/gray coloring.

- We have experienced this problem on occasion with whole grain products when the tortilla is allowed to absorb moisture from the filling or during the thawing process.
- We will increase our visual inspection for during production to ensure that the product does not get frost when exiting the freeze tunnel.

I would like to thank you for your understanding and professionalism with this matter. Please feel free to call me if you need additional information or further action from us.

Respectfully,

Pisey Kor

Pisey Kor
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Cc: Jon Sugimoto, Vice President
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