



Issue Date	Oct 2025	Owner	AM-FSST
Next Review	Oct 2028		
Applicable Facilities	All Ardent Mills Facilities		

Foreign Material Control

Glass, Brittle Plastic, & Ceramic Policy

Ardent Mills takes all steps necessary to eliminate glass, brittle plastic, and ceramic materials from the immediate production areas through full identification and evaluation of usage, including windows, enclosures, and gauges. All glass, brittle plastics, and ceramics are engineered out of manufacturing or wherever possible. When it is impossible or impractical to replace any of these materials, every effort is made to cover the material surface in such a manner as to prevent the possibility that, if broken or cracked, these materials do not find their way into the product stream.

Periodic sanitation and GMP inspections include a review of glass, brittle plastic, and ceramic items in production zones where product adulteration could occur due to cracked or broken materials. If any such items are found to be damaged, an immediate risk evaluation is conducted by designated food safety, quality, and operations personnel to assess potential impact on the product stream. Based on this assessment, affected product may be held, destroyed, reworked, or released. In all cases, the compromised material is promptly removed, replaced, or covered.

Preventive measures include annual employee training on this policy to ensure awareness and compliance. Annual Glass, Brittle Plastic, and Ceramic Surveys are conducted at all facilities and must account for all known locations. All newly purchased equipment is designated “glass-free” on the purchase order, and upon arrival, thorough inspections are performed to verify compliance.

Sifter Screens – Flour & Blended Products

A sifter is positioned near the end of the production process, and all finished product must pass through it, as there are no bypass mechanisms in place. The sifter screen’s mesh size is standardized to effectively prevent foreign materials from entering the final product. To ensure the integrity of the screen, sifter tailings are routinely inspected. If any potential food safety hazards—such as glass or metal fragments—are detected, the issue is immediately reported to the supervisor and the affected product is placed on hold pending further investigation.

Magnets – All Products

Magnets are strategically placed throughout the manufacturing process to detect metal contaminants that may result from equipment malfunction. These magnets are routinely inspected for signs of potential food safety risks, such as metal fragments. Any unusual findings are addressed through established risk mitigation procedures carried out by trained personnel.

Metal Detection – Packed Products (50 lbs or less)

Facilities are equipped with metal detection systems for finished, packed products. The maximum allowable test piece sizes for metal detectors are standardized as follows: 2.64 mm for ferrous metals, 3.18 mm for non-ferrous metals, and 3.5 mm for stainless steel.

Ardent Mills Food Safety & Quality Team

If additional information is required, please contact us at AMQualityRequest@ArdentMills.com.