

**THE MAJORITY OF OUR SUPPLIERS  
POSSESS THE MOST RIGOUROUS  
ACCREDITATIONS IN THE INDUSTRY  
TO PROVIDE YOU WITH HIGH QUALITY  
PRODUCTS.**

**The H.A.C.C.P. system** involves more than simply inspecting finished food products. It makes it possible to find, correct, and prevent physical, chemical and biological hazards throughout the production process.

*[The Canadian Food Inspection Agency](#)*

**The global food safety initiative** is an industry-driven initiative providing thought leadership and guidance on food safety management system controls necessary to assure the safety of the food supply chain. This work is advanced through collaboration between the world's leading food safety experts from retail, manufacturing and food service companies, as well as international organisations, governments, academia and service providers to the global food industry. They meet together at technical working group and stakeholder meetings, conferences and regional events to share knowledge and promote a harmonized approach to managing food safety across the industry.

*[The consumer Goods Forum – www.mygfsi.com](#)*

**The Safe Quality Food Institute Mission:** To deliver consistent, globally recognized food safety and quality certification programs based on sound scientific principles, consistently applied across all industry sectors, and valued by all stakeholders.

[www.sqfi.com](#)

