

FOOD SAFETY & SECURITY

Food safety is a growing concern for all food processors in order to eliminate the risks of mishandling, under processing and/or contamination. Implementation of a recognized food safety system such as ISO 22000 is critical to maintaining quality and safety of the final product. ISO 22000 incorporates the principles of Good Manufacturing Practices and HACCP which ensures all components from raw material acquisition to processing are controlled and risks are minimized or eliminated.

B & D Flavours Inc. is presently manufacturing according to a quality control program encompassing ISO 22000 (HACCP) standards. Documentation and implementation of this program began in March 2003 and members of the food safety committee meet regularly to ensure a continuously improved system. An inspection by a third party audit team from Intertek Systems was carried out in September 2005 and our ISO 22000 (HACCP) certification was received in November 2005.

B & D Flavours Inc. is a registered food facility with the FDA and we comply with all C-TPAT Foreign Manufacturer Security Recommendations. Throughout the plant, Good Manufacturing Practices are required and followed.

B & D Flavours Inc. can guarantee traceability on all products supplied to its customers. Our Flavours are manufactured using only the best quality GRAS materials, all FEMA approved. Finished product is analyzed and tested prior to shipping. We conduct rigorous quality control testing on all products manufactured including pH, specific gravity, refractive index as well as physical appearance and taste in order to ensure the safety and integrity of our products. All product shipped is accompanied by individual certificates of analysis for each lot number relevant to that shipment. Production lot codes are recorded with the year and batch number on each batch sheet and are specific to each batch produced.

The B & D Flavours Food Safety Management Program requires regular internal audits to be conducted and documented at specified intervals according to the ISO international standard.