

# HOLTEN

## MEAT INCORPORATED

## Holten Meat Inc. Receives SQF Certification

(Sauget, IL September 22, 2011) Holten Meat, Inc. is proud to announce their Sauget, IL facility has been awarded SQF 2000 Certification-Level 3 Comprehensive Food safety and Quality Management System!

### What is SQF?

SQF (Safe Quality Food) is a documented process that improves process management by helping proactively identify and manage risk so as to deliver quality products each and every time. The SQF program emphasizes a HACCP based approach to developing Food Safety and Food Quality plans. The information below is taken from the SQFI website citing the value of SQF, Mission, and Vision.

*“SQF is recognized by retailers and foodservice providers around the world who require a rigorous, credible food safety management system. Using the SQF certification program will help reduce assessment inconsistencies and costs of multiple assessment standards. What’s more, the SQF Program is recognized by the Global Food Safety Initiative (GFSI) and links primary production certification to food manufacturing, distribution and agent/broker management certification. Administered by the Food Marketing Institute (FMI), SQF benefits from continual retailer feedback about consumer concerns. These benefits are passed on to SQF certified suppliers, keeping them a step ahead of their competitors.*

*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.*

*SQF Vision: To be the single most trusted source for global food safety and quality certification.”*

### Is there one Standard Program for SQF?

No, each plant is required to develop their unique protocols to match their process. While most USDA inspected facilities will meet the Level 2 Food Safety classification, achieving Level 3 - Comprehensive Food safety and Quality Management System Certification is a testament to Holten Meat’s commitment to quality. Holten Meat is truly in elite company – one of only 60 companies who have achieved Level 3 certification.

Enormous time, effort, resources and investment is needed to reach Level 3 status. Thousands of man hours have been devoted to developing over 240 different procedures to monitor our processes. Critical analysis of our production process, identification of critical quality control points, rigorous documentation of each step and intensive training of associates are the building blocks for a Level 3 program.

### Why is SQF Important to my customers?

*“Today’s consumers are more educated about the food they’re providing their families and requiring more information about the safety of the food they purchase. One link in the food chain does not get rattled without it affecting the next link. Customers expect more from their retailers and food service providers, who in turn expect more of their suppliers.” (SQF website)*

At Holten Meat, we believe in the concept that delivering quality products is based upon a simple philosophy of “prevention” rather than “inspection”. By identifying and measuring critical control points throughout the production process, we have empowered every production line worker to act as a quality control manager. Holten Meat recognizes the value of committing the necessary resources to develop the documented processes required to meet the Level 3 thresholds. For more information feel free to reach out to Pat Flanigan, Director of Quality Assurance (618) 337-8400, ext 261 or reference the SQF website at sqfi.com.

