



Hazard Analysis and Critical Control Points (HACCP)

Wholesome Sweeteners is committed to the safety of its food product. All of Wholesome Sweeteners locations have implemented, a science-based system, such as Hazard Analysis and Critical Control Points (HACCP), which can improve food safety and reduce the incidence of foodborne illnesses. The HACCP program is audited annually and each location is required to review their program on an annual basis.

Current government regulations do not require all segments of the food industry to have designed and implemented a HACCP program. Wholesome Sweeteners is committed to a quality product that is safe for human consumption and implementing a HACCP program at each location fits into that objective.

If we can be of further assistance, please contact us.

Greg Birdsell

Director of Food Safety and Quality Assurance

greg@wholesomesweet.com

Our Mission: To supply only the finest products from ethically and environmentally responsible growers and manufacturers; To provide you with the choice of safe, flavorful, Organic and Natural sweeteners that are produced with respect for the environment, human welfare, food safety and the health and nutritional needs of you and your family; To be the premier supplier of added-value Organic and Natural Sweeteners to retail, foodservice and the industrial food manufacturing markets of North America.

Document	Statement Title	Supersedes Date	Reviewed/Revised
Company Statement	HACCP	2/9/17	1/17/18