



Giorgio Fresh Company SQF Level 3 and MGAP Certified

SQF

Giorgio Fresh Co. is certified by the Safe Quality Food Institute (SQFI) for SQF (Safe Quality Food) level 3 certification. SQFI is the leader in providing the world's most widely recognized and trusted food safety and quality certification program. It is a division of the Food Marketing Institute, an association that conducts programs in public affairs, food safety, research, education, and industry relations on behalf of its 1,500 member companies – food retailers and wholesalers – in the United States and around the world. The program provides independent certification that a supplier's food safety and quality management system complies with international and domestic food safety regulations. This enables suppliers to assure their customers that food has been produced, processed, prepared, and handled according to the highest possible standards at all levels of the supply chain.

SQF is designed as a food safety program, but it also covers product quality, a feature that is unique to a certification program of this type. Assuring consistent quality and meeting buyer specifications are important aspects of the buyer-supplier relationship. This allows suppliers to provide assurances that the food they produce, handle, prepare, process, and distribute is of the highest quality in addition to adhering to the strictest food safety standards.

MGAP

In addition, the U.S. Mushroom Industry, working through the American Mushroom Institute and in cooperation with the United States Department of Agriculture, has developed a Mushroom Good Agricultural Practices (MGAP) audit. This audit establishes guidelines to reduce the chance of food borne pathogens and other possible food safety concerns. All of our mushroom growing farms have passed the MGAP certification. We believe such audits are a necessary and significant step to improving food safety standards across the entire agricultural industry.

Mushroom Good Agricultural Practices (MGAP) is an outgrowth of the GAP practices which the government and the produce industry in general support. MGAP is a mushroom specific food safety program and audit developed by the Food Safety Committee of the American Mushroom Institute and scientists from the Food Science Department of The Pennsylvania State University in cooperation with the United States Department of Agriculture (USDA). It establishes food safety guidelines for mushroom production and certifies organizations that follow them. MGAP standards are consistent with food safety guidelines for the fresh produce industry described in the Food & Drug Administration (FDA) document "Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables." MGAP is a farm specific regimen that applies the right focus on the correct points of interest. The auditing process reviews not only safety of the food supply but process improvement and employee training. The process increases awareness of food safety at all levels of any company. In addition, it helps foster cooperation between the industry and regulating bodies.



America's Favorite Mushroom

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