



BENEFITS OF SAFE QUALITY FOOD (SQF) CERTIFICATION

Safe Quality Food (SQF) is a globally trusted food safety certification. The SQF certification program ensures that products have passed rigorous food safety standards set by the Safe Quality Food Institute.

American Fruit Processors is Safe Quality Food (SQF) Level II certified. In order to achieve this certification, AFP was required to implement comprehensive quality and food safety programs. These include Document Control, Management, Good Manufacturing Practices, Pest Control, Food Safety, Supplier Approval, Good Laboratory Practices/Quality Control, Production, Customer Quality/Complaint Management, Shipping and Receiving, Sanitation, and Maintenance. Each of these programs contain policies, procedures, verification activities, record keeping, etc. to support them and include internal audits and validation activities to further enhance food safety.

The benefits of SQF Certification are:

SQF 2000 (for manufacturers) certification¹ allows food safety and quality systems to be verified and validated throughout the food chain, increasing brand protection, consumer confidence and loyalty. SQF is recognized by retailers, foodservice providers and regulatory agencies around the world that require HACCP food safety and quality management systems by their suppliers.

SQF certification¹ meets regulatory food safety requirements and enables buyers to demonstrate due diligence in food safety matters by requiring their suppliers to implement just one program and one standard. SQF is recognized by the Global Food Safety Initiative and links primary production certification to food manufacturing, distribution and agent/broker management certification.

We are proud that we successfully completed the rigorous SQF certification process. As a result we are confident that our food safety standards will meet or exceed your expectations.

Should you have any questions about AFP's SQF certification, feel free to contact a member of our sales team.

¹ SQFI 2009-2011



Certificate of Registration

This is to certify that the Quality Management System of



American Fruit Processors

10725 Sutter Avenue, Pacoima, California, 91331

is registered as meeting the requirements of the

SQF 2000^{CM} Code

Level 2: Accredited HACCP Based Food Safety Plans

Registration Schedule:

Scope of Registration (Food Sector Categories)	Product
15. Canning, Pasteurizing, UHT and Aseptic Operations	Botanical Extracts Fruit Juice Fruit Based Fruit Puree Blends Fruit Concentrates Vegetable based blends
16. Ice, Beverage, Processing	Drink Mixes Flavored Drink Concentrate Fruit Juice Concentrate Sports drink Vegetable Juice Concentrate Mixes Fruit Juice Nutritional Drink Vegetable Juice Tea
19. Food Ingredient Manufacture	Flavorings Spray Dried Juices Spray Dried Flavors

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Authorized by

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Issuing Officer:

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A Division of the Food Marketing Institute