

Chemical traces and *Salmonella* scares. Food processing questions and allergy concerns. Environmental warnings and industry exposés. And the list goes on.

Every day, consumers are hit with news about the food they provide to their families. More than ever, they're taking charge and demanding safer, healthier food.

That demand moves down the chain with retailers and food service providers asking suppliers to provide verifiable proof that robust food safety control systems have been effectively implemented.

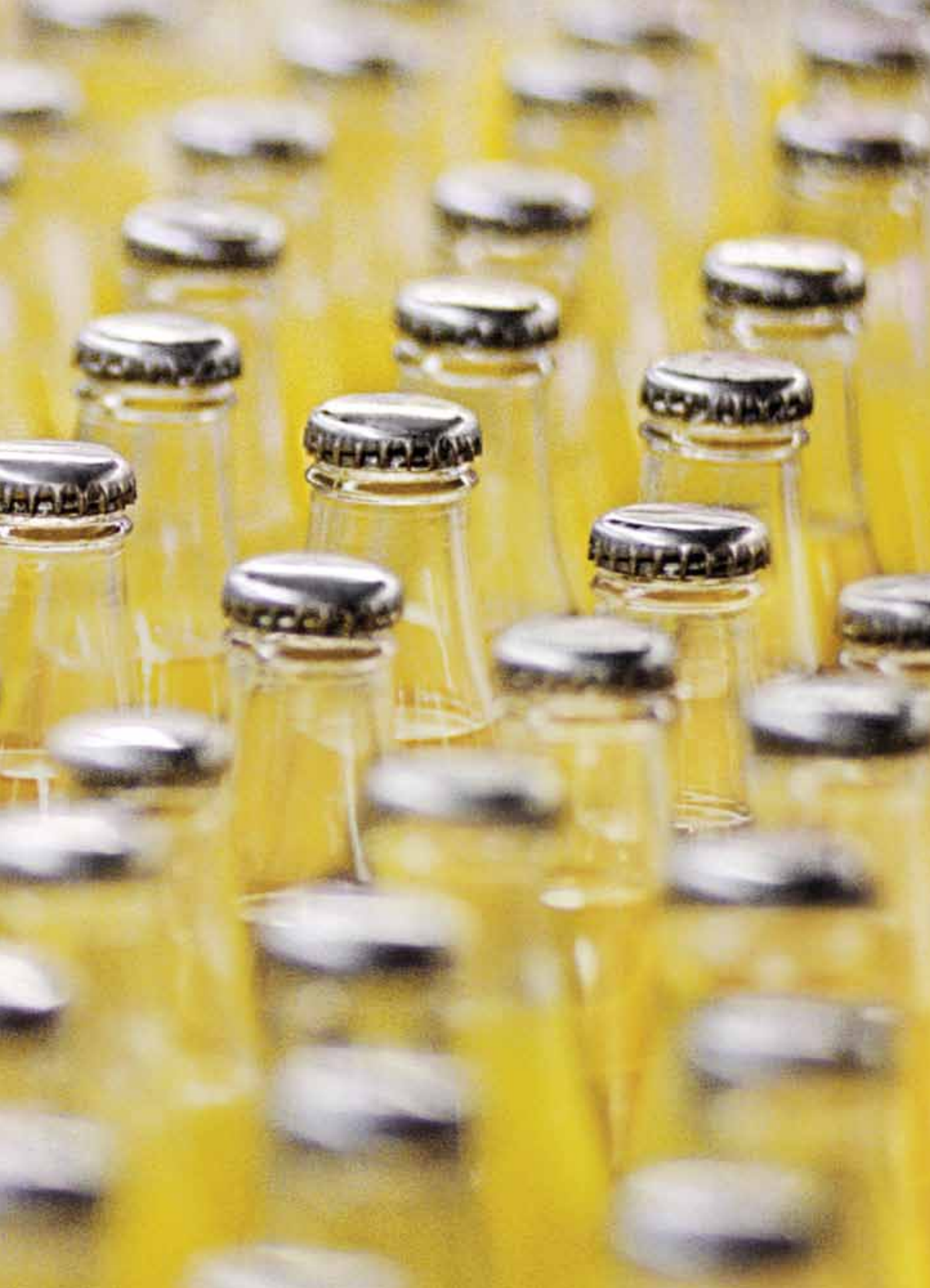
That's where the Safe Quality Food (SQF) Program comes in.



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The SQF Program is administered by the Safe Quality Food Institute (SQFI), a division of the Food Marketing Institute (FMI).





ONE WORLD. ONE STANDARD.

With SQF, you may never again have to deal with the inconsistencies and costs of multiple assessments and unqualified auditors.

The SQF Program has several important advantages over the myriad certification schemes available. SQF is:

- The only certification system recognized by the Global Food Safety Initiative (GFSI) that offers certificates for primary production, food manufacturing, distribution and agent/broker management.
- Recognized by retailers and foodservice providers around the world who require HACCP food safety and quality management systems of their suppliers.
- Part of a landmark agreement among seven global retailers on mutual acceptance of global food safety systems.
- Administered by the Food Marketing Institute, so the program benefits from continual retailer feedback about consumer concerns.
- Though the SQF Program is designed as a food safety system, it is the only certification plan of its kind that offers special recognition for product quality.

PROTECTING YOUR CUSTOMERS, AND YOUR BUSINESS.

The simple truth is, it's not just your customers who benefit from a robust food safety system being in place. Having a globally recognized certification program like SQF enhances your marketing image and credibility.

The SQF Program proactively identifies and manages risk to avoid stock recoveries, market withdrawals and rework.

The SQF code incorporates both regulatory requirements and customer specifications, providing your customers proof of your commitment to producing safe, quality food.

AN SQF CERTIFICATION PROGRAM FOR EVERY LINK IN THE FOOD CHAIN.

The SQF Program provides two standards based on the type of food supplier: SQF 1000 for primary producers and SQF 2000 for manufacturers and distributors.

Within those two standards, SQF helps make certification more attainable for even the smallest companies by dividing the process into three steps: from Level 1, which incorporates fundamental food safety controls appropriate for low-risk products, all the way to Level 3, indicating a comprehensive mastery of safety and quality management systems development.

In addition, SQF 1000 and SQF 2000 suppliers can further demonstrate their commitment to responsibly managing the food supply and its integrity by completing our Ethical Sourcing module as a supplement to their SQF certification.