Kreider Farms Earns Influential Safe Quality Food (SQF) Certification

Eco-friendly PA farm one of the first in the nation to earn industry’s rigorous new safety certification

MANHEIM, Pa. – (June 9, 2009) – Kreider Farms announces that it is one of the first egg producers in the United States to earn the Safe Quality Food (SQF) certification, the food industry’s newly adopted food processing safety standard. Owned and controlled by the Food Marketing Institute (FMI), the rigorous SQF certification is a globally recognized food safety and quality certification program. FMI has specified SQF as the universal standard for food processing quality and safety. To achieve its Level 2 certification, Kreider Farms implemented time and cost-intensive upgrades to its processes, including an extensive third-party audit, employee food safety training, and investment in company uniforms for its processing employees.

“We are very proud to be one of the first SQF-certified egg farms in the country and the first east of the Mississippi,” said Ron Kreider, president and CEO, and the third-generation family leader of Kreider Farms. “The certification took about a year and our team worked very hard to make this happen. SQF reinforces our dedication to product quality and food safety.”

Developed over the last decade, SQF has already been implemented by over 5000 companies in Asia-Pacific, the Middle East, Europe and South America. The certification provides independent and external validation that a product, process or service meets specific standards and enables a supplier to assure that a food has been produced, prepared and handled according to the highest possible standards. With SQF as the industry’s new benchmark, U.S. food suppliers are taking the lengthy steps necessary to earn and maintain SQF certification.

As one of the largest producers of eggs in the Mid-Atlantic region, as well as a prominent supplier of farm fresh milk and ice cream, Kreider Farms proceeded with SQF certification early on, based on demand from area retailers and foodservice distributors. Over a period of about one year, time and cost-intensive steps were taken to upgrade the farms’ already high food safety levels. Employees were outfitted with uniforms, creating an extra, visual layer of protection at multiple Kreider Farms’ locations in eastern Pennsylvania. Employees are participating in special educational sessions to stay well-informed on food safety procedures. Monthly meetings are now held to keep the team updated on plant and processing standards.

Winner of the 2008 Environmental Excellence Award, Kreider Farms is dedicated to sustainable farming as well as food quality and safety. High quality and food safety standards are not new at Kreider Farms, however. Before SQF, Kreider Farms was one of the first egg companies in Pennsylvania to embrace the Pennsylvania Egg Quality Assurance Program (PEQAP) which has since become a model for egg producers around the country.

“In the end, food safety and environmental stewardship are both fundamental to being a truly first class farming operation.” said Ron Kreider.

For more information about Kreider Farms, please visit www.kreiderfarms.com. For more information on SQF certification, please visit www.sqfi.com.

About Kreider Farms

Founded in 1935, Kreider Farms is one of Pennsylvania’s largest dairy farms, supplying fresh, high-quality eggs, milk, drinks and premium batch-churned ice cream. Headquartered in Manheim, Pa., this third-generation, family-owned and operated company includes more than 2,500 acres with 4 million egg-laying chickens, 2,000 cows, a milk bottling and ice cream plant, and 225 employees. Kreider Farms’ mission is to achieve excellence in delivering low-cost, high-quality products; to be good neighbors and stewards of the land; and to operate clean, efficient and state-of-the-art facilities. Kreider Farms offers farm tours as part of its effort to educate the public about sustainable farming.

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