



HACCP CERTIFICATION

We get a fair amount of calls from customers for quotes on food-related packaging and a common question we hear is whether our resins are FDA approved. Aside from VCI, they all are. However, it's important to note that there are other requirements that may be different from or additional to such FDA approvals. For example, you (or your customer) may ask about HACCP certification and we're happy to provide explanations on the occasional necessity of HACCP. This even includes the Pillsbury Dough Boy. Sort of. Let's explore it!

First off, the basics. **HACCP** stands for **Hazard Analysis Critical Control Point**. This is used in the food industry to control hazards associated with food processing. The FDA definition for it is this:

A management system in which food safety is addressed through the analysis and control of biological, chemical and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.

HACCP can be required for many things across various industries, but through us, the only HACCP certifications that are relevant are for food packaging.

With HACCP, we address a critical step of the process for food safety. Our vetted manufacturer is the first step in the food packaging process and HACCP is the vehicle that jump-starts the steps needed to ensure that proper, mandated safety is followed throughout the entire process.

These steps include certain practices around manufacturing lines such as hairnets, beard-nets, pest-control and more. Of course, no food or uncovered drinks are allowed near the lines either. All of these practices are employed and enforced stringently to control and/or eliminate hazards and ensure end-user safety.

Our HACCP product comes from a facility that is audited each and every year by a third-party company called DAC.

HACCP was originally developed together by NASA and Pillsbury to prevent food-borne illnesses for astronauts. Yes, Pillsbury. It's true. I'm guessing that the initial HACCP test to ensure complete and total safety was performed on the Pillsbury Dough Boy, to great success. OK, OK, that part is not true.

HACCP has since become mandated by the USDA for meat and poultry products and by the FDA for seafood and juices.

As determined by the USDA, there are seven principles of HACCP, which were last updated in 1998.

With any handling and packaging of food, we know how important it is to you in determining if the manufacturer you are using has safe and mandated practices. You can rest easy. Our manufacturer has plants that can produce HACCP-certified packaging for your food-related customers.

CONTACT US FOR
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