



October 19, 2021

Value Added Food Group (VAFG) Establishment M-402, P-402 is committed to the safety and quality of our products. VAFG operates in compliance with all USDA regulations and has fully implemented Hazard Analysis and Critical Control Points (HACCP) Plans. The HACCP plans meet all requirements set forth in 9CFR 417. In addition to operating under all USDA regulations we are also an SQF Food Safety certified company.

Additionally, VAFG has in place Sanitation Standard Operating Procedures (SSOPs) that meet all requirements of 9 CFR 416. In addition, our establishment has in place written programs for Good Manufacturing Procedures (GMPs), metal inclusion, food defense, food fraud, and, allergen control programs that are monitored and documented by QC personnel. Our establishment has a documented Recall and Traceability Program that is tested two times per year. A subcontractor service is used for our Pest Control Program which visits the facility weekly. The program is monitored and verified by our QA Staff.

Sincerely,

Shane Backer  
Quality Assurance Manager  
Value Added Food Group