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Food Safety & Quality Statement

All BakeMark's manufacturing and distribution facilities are registered with the United States Food and Drug Administration (FDA) and in compliance with the agency's Bioterrorism regulations, including facility registration. The following key programs are also in place to ensure food safety and quality:

- GMP
- HACCP
- Allergen Management
- Foreign Material Control
- Product Traceability and Recall Management
- Integrated Pest Management
- Sanitation
- Preventive Maintenance
- Inbound and Outbound Shipment Inspection
- Employee Food Safety Training
- Food Defense and Facility Security
- Routine Quality Assurance / Control Inspections

All products manufactured by or for BakeMark USA, LLC comply with all requirements of the current version of the Food Safety Modernization Act (FSMA). Specifically, this includes all Subparts of Title 21 CFR Part 117 – Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food. This includes both hazards that may be unintentionally introduced as well as those that may be intentionally introduced for purposes of economic gain.

BakeMark voluntarily contracts with AIB and certification bodies for BRC and SQF to perform annual audits of our facilities to ensure the integrity of our food safety and quality programs. Our facilities are also inspected by local and state regulatory agencies.

Providing our customers with safe and high quality food products is of the utmost importance to BakeMark.

A handwritten signature in blue ink, appearing to read "Alice Hill".

Alice Hill
Regional Quality Manager