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## **International Snack Maker Raises The Bar With New Food Safety Initiative** *Rudolph Foods Receives SQF Institute Certification for Food Quality Assurance and Control*

**Lima, OH. (February 1, 2011)** – Rudolph Foods, the world’s largest manufacturer of pork rinds and one of the world’s largest manufacturers of private and branded label snack products, is announcing their Lima manufacturing facility is now certified level 2 by the SQF Institute. The Safe Quality Food Program is a leading, global food safety and quality certification and management system that is committed to producing the safest, best tasting and most affordable product available. The SQF Institute Level 2 Certification provides Rudolph Foods products and facilities a categorical stamp of approval in quality assurance and control. Rudolph Foods has undergone the intensive certification program as part of its constant attention to improving food safety and quality as a snack industry leader.

The program has certified that the Rudolph Foods Lima facility’s processing of manufactured meats (pork rinds and pork cracklins) and bakery and snack food processing (Cinnamon Twists, OnYums, Wheat chips and Veggie Chips) are in compliance with international and domestic food safety regulations. This enables the snack manufacturer to assure customers that food has been produced, processed, prepared and handled according to the highest possible standards, at all levels of the supply chain.

“We’re so proud to have Rudolph Foods as an SQF certified level 2 facility,” says Rich Rudolph, President, Rudolph Foods. “This is more stringent than the traditional quality assurance control and we anticipate it will revolutionize our manufacturing processes and make our already safe procedures even safer and our products of higher quality. As we transition to a new culture overall at Rudolph Foods, I’m confident that this is changing the way we’re doing business for the better.”

Implementing SQF in Rudolph Foods’ day-to-day operations brings many benefits for a wide range of recipients. The rigorous multistep process – including gap analysis, documentation, implementation, auditing and certification – ensures that producers, retailers and consumers alike may trust fully in the consistency, quality and safety of products with every shelf stock or snack break. Rudolph Foods, as its own entity, also benefits from the food quality and safety certification. SQF has inspired renewed employee commitment and safety standards not only in the food safety systems and quality departments, but overall. Additionally, projected results include improved recall management, reduced wastage and a streamlined risk and process management system.

*Rudolph Foods Company, Inc., one of the world’s largest suppliers of branded and private-label snack products, is the world’s largest pork rind manufacturer. Awarded the title of 2010 Energy Saver, Rudolph Foods operates energy efficient plants in Ohio, Georgia, Texas and California, and is solely dedicated to providing its customers with sustainable, top quality products and the highest levels of customer service at the best price. For additional information, please call 1-800-241-7675, or visit [www.RudolphFoods.com](http://www.RudolphFoods.com).*

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