

CERTIFICATIONS

R2H Flavor Technology operates an allergen free facility. A third party audit under the GSFI scheme is conducted annually, and we hold SQF Level 3 certification. All products are Kosher Certified and Halal Certification is available as required. Our facility is also subject to annual FDA inspection. We are licensed to operate by the Wisconsin Department of Agriculture, Trade and Consumer Protection. Microbial, heavy metal, pesticide and Benzo[a]pyrene testing is conducted by an accredited third party laboratory.



HACCP Certification for qualifying employees Hazard Analysis & Critical Control Point is a systematic, science-based approach for the identification, evaluation and control of food safety hazards.



SQF Certified--Safe Quality Food (SQF) Program is administered by the Food Marketing Institute (FMI) and recognized by retailers and food-service providers around the world who require a rigorous, credible food safety management system.



R2H Flavor Technology holds SQF Level 3 Certification.

