



Kemin helps customers avoid risk by focusing on traceability, quality measures

Company earns GFSI recognition, a unique designation for ingredient manufacturers

The Kemin Des Moines, Iowa, manufacturing facility is recognized by the Global Food Safety Initiative (GFSI) by earning and maintaining the Food Safety System Certification (FSSC) 22000. The certification is designed to give:

- Greater confidence in food
- Fewer health risks
- Lower auditing costs
- Improved brand protection
- Improved supply chain management.

Federal regulations, food recalls and front page headlines have dramatically increased the importance of ingredient safety and supplier accountability in the global food chain. Producers must now consider the immeasurable financial impact and irreparable damage to reputation that compromised ingredients and supplier uncertainty can have on their operation. With every purchasing decision, a producer must weigh the importance of brand credibility and confidence in sourcing consistent, high quality ingredients. Producers must ask suppliers to explain where and how their product(s) are manufactured and then select a supplier which takes the necessary steps to help avoid unnecessary risk.

Kemin minimizes risk by monitoring traceability throughout the supply chain. Traceability is the supply chain's transparency in offering the real-time information necessary to make critical business decisions. With ingredient traceability, suppliers are responsible for protecting their own reputation as well as the customer's. Ingredients are sourced from suppliers which are evaluated against Kemin's stringent requirements. Requirements include the traceability and origin of the ingredient, as well as the supplier's manufacturing process. At Kemin, complete and accurate records of products manufactured are retained according to regulatory requirements.

Ingredient **quality control** is also at the forefront of helping customers avoid unnecessary risk. Kemin utilizes standard operating procedures for supplier and ingredient certifications/approvals prior to purchase and use of ingredients. Ingredients are not allowed for manufacturing use in our production systems until approved by quality control. Procedures and controls are in place to ensure the ingredients used in the Kemin facility are safe and meets quality standards. Additionally, Kemin products are analyzed by quality control and must meet specifications prior to the product being released for sale.

Kemin, understanding the importance of high consumer confidence and the impact of the Food Safety Modernization Act, allocated the human and financial capital necessary to certify its Des Moines, Iowa, manufacturing facility for the **Food Safety System Certification (FSSC) 22000**. FSSC 22000 is recognized by the Global Food Safety Initiative (GFSI) as a rigorous food safety management system, certified by approved third-party organizations. The certification covers the manufacturing of food ingredients used in further processing and is designed to deliver greater confidence in food, fewer health risks, lower auditing costs, improved protection for brands and improved supply chain management. Although GFSI recognized certifications are considered a quality standard for the food industry, this recognition is unique for a feed ingredient manufacturer. The FSSC 22000 certification serves as documented reinforcement of the company's commitment to quality and safety.

Kemin is also certified by the American Feed Industry Association's **International Safe Feed/Safe Food program**, which meets the requirements of FAMI-QS Code of Practice for Feed Additive and Premixture Operators.