



## **FOR IMMEDIATE RELEASE**

**Contact:** Mark McLaughlin  
Ron Sonntag Public Relations  
Phone: (414) 354-0200 x106  
E-mail: [Mark@rspr.com](mailto:Mark@rspr.com)

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# **Wixon Achieves New Global Food Safety Certification FSSC 22000**

**ST. FRANCIS, Wis.** – Wixon, Inc., a manufacturer of seasonings, flavors, ingredients, and consumer products for the food and beverage industry, achieved GFSI Certification to the FSSC 22000:2010 (Food Safety System Certification 22000) by Lloyd’s Register Quality Assurance, Inc. (LRQA), an international standard developed for the certification of Food Safety Management Systems.

FSSC 22000 encompasses ISO22000:2005 (Food Safety Management System requirements) and PAS 220:2008 standards (Prerequisite Programmes on Food Safety for Food Manufacturing) and integrates additional auditing protocol. It is the most complete safety certification scheme for food manufacturers and is widely-considered to become the preeminent food standard in the next decade. FSSC 22000 is designed to deliver greater confidence in food, fewer health risks, improved protection for brands, lower auditing costs, and improved supply chain management.

FSSC 22000 is recognized by the nonprofit GFSI (Global Food Safety Initiative) to ensure continuous improvement in food safety management systems, cost efficiency in the supply chain and safe food for consumers worldwide. Wixon was accredited under the terms set forth by United Kingdom Accreditation Service (UKAS) Management Systems.

“Attaining FSSC 22000 brings us to the highest level of global food safety standards and assures our customers we are fully dedicated to delivering a safe product,” said Eric Putnam, Wixon’s Food Safety, Quality and Training Systems Coordinator. “This certification is the premier, globally-recognized model of food safety. FSSC 22000 eliminates fragmentation of food

standards across the industry. Food producers and manufacturers now are on the same page with what is required and necessary to keep foods safe.”

The FSSC certification is just one of many food safety and quality standards that Wixon adheres to, including use of an FDA-approved microbial reduction process on all herbs and spices, risk-based HACCP Food Safety programs, and documented quality and training programs. Wixon also previously achieved ISO 9001 certification and is QAI-organic certified.

“Wixon continues to embrace evolving standards of performance.” said Tim Sonntag, Wixon’s Vice President of Quality and Technical Services. “We have a long history of commitment to food safety and product quality. Wixon conducts business globally, and this is one more standard that ensures our customers and tells our vendors that Wixon’s highest priority is ensuring that top-quality, safe ingredients are used in every product that enters and leaves our facility.”

Founded in 1907, Wixon is a fully integrated food and beverage ingredient leader providing flavor technologies, custom-ground spices, blended seasonings, protein expertise, foodservice and menu solutions, and consumer products and packaging. Wixon’s brand promise of Service Driven Culinary Science gives customers the added benefit of food technology enhanced by the creativity of culinary arts. With its advanced scientific and culinary capabilities combined with a passion for service, Wixon drives innovation and provides solutions for its customers. Besides custom flavor formulations, Wixon offers R&D, product development, packaging options, inventory management, and just-in-time delivery. Located in St. Francis, Wis., a suburb of Milwaukee, Wixon is ISO9001 certified and QAI Organic certified. More information on Wixon or any of its products may be obtained at [www.wixon.com](http://www.wixon.com) or by calling (414) 769-3000.

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