

Vision for Food Safety & Continuous Improvement

Quality and Food Safety




WIXON
*Blending innovation
with a passion for service
since 1907*

Wixon's highest priority is ensuring top-quality, safe ingredients for every product that enters and leaves our facility. Each Wixon team member is committed to following a rigorous set of procedures to assure quality and food safety in every application. Our high standards are evident in the practices we employ with food producers and vendors we do business with, and throughout our manufacturing and packaging solutions. Every Wixon service is regulated by in-house systems and every product sampled for consistent quality so it's right the first time.

fast facts on Wixon quality and food safety

- Wixon is responsible for the safety of over 3,200 ingredients and finished products annually.
- Over 30 programs in place to assure safe, quality products.
- Key programs include: Supplier Selection, HACCP, GMP Training, Microbial Reduction, Food Security, Lot Traceability.
- Over 1,600 hours of training is dedicated to Quality and Food Safety programs and processes annually.
- 15% of Wixon's workforce dedicates their entire time to managing robust Quality and Food Safety systems.
- Certifications: FSSC 22000, ISO 9001, QAI Organic, Kosher.
- Wixon has been involved with ASTA (American Spice Trade Association) for over 100 years to stay on the cutting edge of spice food safety and quality developments.



Quality & Food Safety Protocols Every Step of the Way

Quality and
Food Safety

BEFORE ARRIVAL AT WIXON

SUPPLIER SELECTION

- Vendor Audits
- Partnership Agreements
- Performance Monitoring

DURING WIXON PROCESSING

PRODUCTION

- Comprehensive HACCP and Prerequisite Programs
 - Plant Sanitation
- Pest, Allergen and Chemical Control
 - Employee GMP Training
- Metal Detection, Contaminant Controls
 - Regular Inspections
 - Food Security Program

RAW MATERIAL INSPECTION

- Flavor
- Color
- Particle Size
- Volatile Oils
- Organoleptic Analysis
- UV-Visible Spectrophotometer
- HPLC (SCHUs) & Humidity Chamber
- Moisture Content
- Microbiological
- Spice Cleaning
- Ash Content

ARRIVAL AT WIXON

FINISHED PRODUCT TESTING/TRACKING

- Retain Samples
- Full Lot Traceability
- Flavor
- Salt Content
- Organoleptic Analysis
- Microbiological
- Water Activity
- Particle Definition
- Viscosity
- pH
- Specific Gravity

LEAVING WIXON

BEFORE

Our global Vendor Quality Management Program qualifies the right vendors through a number of processes. Each raw material must meet Wixon's strict quality standards before it will be accepted.

ARRIVAL

All spices, herbs, and other bulk shipments must meet rigorous standards before further processing. Wixon's Quality Lab is equipped with modern equipment and staff trained to conduct the wide variety of tests necessary to ensure the quality of the raw materials to be used in our products.

DURING

Wixon's trained Quality Assurance/Quality Control teams rigorously perform scheduled and spot testing throughout each phase of product manufacturing and maintain exhaustive records of product profiles and performance.

LEAVING

For each finished product leaving Wixon, a fully traceable electronic record of each product and its components remains behind for recall purposes.