



FOOD SAFETY

Printpack's Food Safety System — trusted by the most trusted brands.

FOOD SAFETY SYSTEM

- Based on the 2013 AIB Consolidated Standard for Food-Contact Packaging and GFSI recognized standard FSSC 22000.
- Printpack had input on the document outlining food packaging specific FSSC 22000 requirements through our work with the GFSI Technical Committee for Food Packaging.
- Designed to meet or exceed US and international regulations.
- Provides a standardized approach to food safety across all of Printpack's manufacturing plants.
- All plants have completed a HACCP analysis and documented plan.
- Includes a formal Integrated Pest Management (IPM) Program at all facilities. The IPM services are contracted to outside, licensed companies.
- Regularly audited by qualified Printpack associates as well as outside auditors.



Printpack develops innovative packaging solutions that deliver a distinct advantage at the shelf, strengthen brand identity in the minds of consumers and help brand owners optimize speed-to-market strategies. Packaging innovation plays a critical role in influencing the way consumers value, choose, and use products.

ONGOING TRAINING

- All Printpack manufacturing associates involved in material handling and production are trained in the Food Safety System and complete refresher training on an annual basis.
- Allergen awareness training is part of the Food Safety training.
- Each plant completes a traceability/mock recall exercise on a routine basis. Finished product is traceable through our systems back to our suppliers.

ISO 9001 FSSC 22000 GFSI RECOGNIZED **HACCP** ANALYSIS



Contact a Printpack representative regarding your specific packaging application.



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