Food Safety
Quality, Trust, and Integrity

John Hoffmann, Solae, LLC
St. Louis, Missouri

Solae™

Consumers around the world are more concerned about the food they eat than ever before.

Why consumers are concerned

U.S.News & WORLD REPORT

U.S. Food Safety: The Import Alarm Keeps Sounding

FOX NEWS

Green Onions Tagged as Hepatitis Culprit (Mexico)

REUTERS The Business of Information

S. Korea Recalls Chinese Wheat Gluten, U.S. Pet Food

AP ASSOCIATED PRESS WIRE SERVICE

Salmonella Outbreak from Cantaloupe Prompts Recall" (Honduras)

The New York Times

China Begins Inquiry Into Tainted Baby Formula

The Washington Post

Tomato Recall of June 2008 is FDA Salmonella Alert (Mexico)

Governments are responding with strict and comprehensive regulations.

The USDA Regulates:

- Meat
- Poultry
- Eggs

The FDA Regulates:

- All food and drug except for meat, poultry, and eggs

New U.S. Regulations

Authorizes the Secretary of HHS to:

➤ Order an immediate cessation of distribution, or a recall, of food.

➤ Establish an importer verification program.

➤ Quarantine food in any geographic area within the United States.

Authorizes the Commissioner of FDA to:

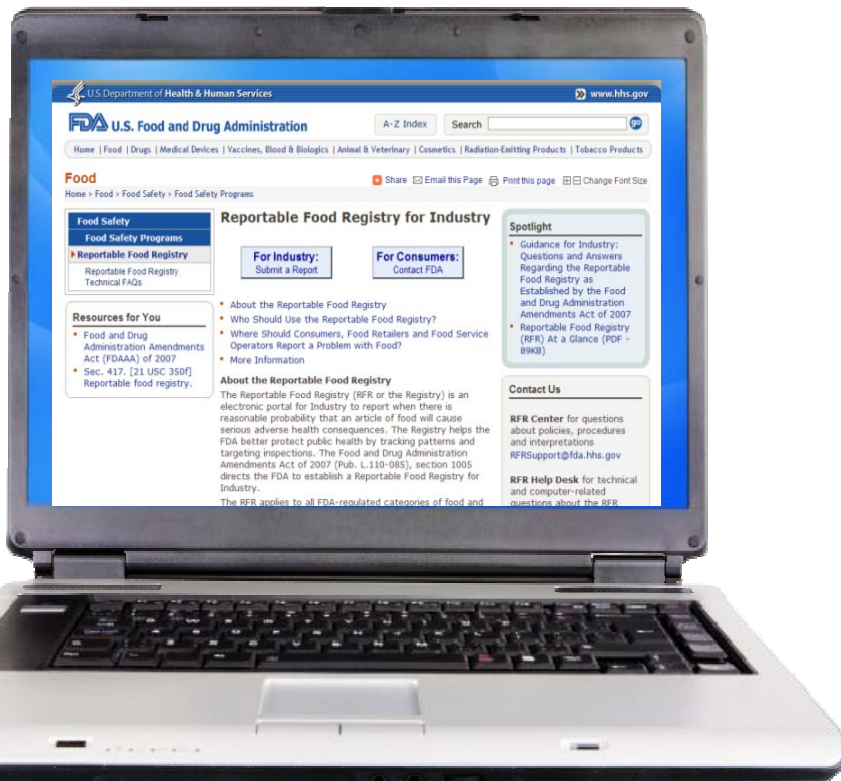➤ Have subpoena authority with respect to a food proceeding.

New U.S. Regulations

Requires the Secretary of HHS to:

- Minimize food-borne contaminants.

- Set standards for raw agriculture commodities.

- Inspect manufacturing plants frequently.

- Implement food tracking systems.

- Assess fees for recalls and re-inspections.

- Develop testing laboratories for import/export.

- Assign inspectors at foreign manufacturing facilities.

Reportable Food Registry

Instances of reportable food shall be submitted within **24 hours** of determining a food is reportable.

Reportable Food Registry

What have we seen?

- **469 actual reports**
  (Sept. 8-Dec. 31, 2009)

- Due to report functionality issues, version 2 will be introduced in mid-2010

Reportable Food Registry

What have we seen?

◼ Listeria		◼ Undeclared Allergens	
◼ Salmonella		◼ Metal, Glass, Plastic	
◼ Ecoli		◼ Other	

Additional regulations that are being discussed in the United States Congress…

Solae™

Current Debates in U.S. Congress
Additional Regulation Discussions

To require **country of origin labeling** on food and annual registration of importers.

Current Debates in U.S. Congress
Additional Regulation Discussions

To provide **unique identifiers** for food
facilities and
food importers.

Current Debates in U.S. Congress
Additional Regulation Discussions

To deem a food to be **adulterated** if an inspection is delayed or refused.

To establish **whistleblower** protections.

Current Debates in U.S. Congress
Additional Regulation Discussions

Would require each food facility to:

1. Conduct a hazard analysis.

2. Implement preventive controls.

3. Implement a food safety plan.

So, how does this impact the food industry?

Solae™

Industry Impact

Heightened sensitivity to food safety issues.

Traceability and country of origin documentation.

Brand differentiation opportunity.

Third party validation of their food safety programs.

Industry Impact

Heightened sensitivity to food safety issues.

Traceability and country of origin documentation.

Brand differentiation opportunity.

Third party validation of their food safety programs.

Industry Impact

Heightened sensitivity to food safety issues.

Traceability and country of origin documentation.

Brand differentiation opportunity.

Third party validation of their food safety programs.

Industry Impact

Heightened sensitivity to food safety issues.

Traceability and country of origin documentation.

Brand differentiation opportunity.

Third party validation of their food safety programs.

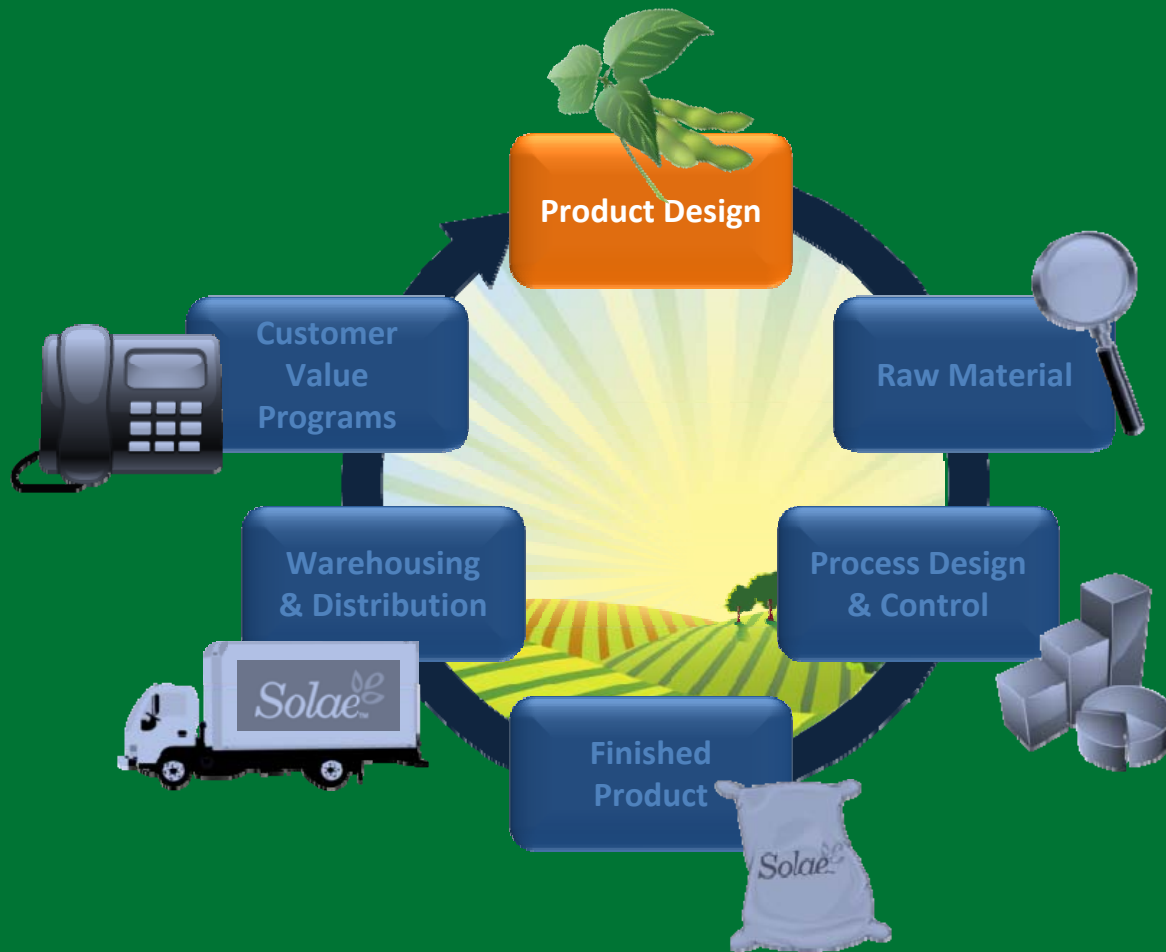Customers trust Solae's Quality Management System to ensure the regulatory integrity of our supply chain.

Solae™

Solae's Quality Management System

Solae's Quality Management System

Solae's Quality Management System

Product Design

- Ingredient functionality
- Improved nutrition
- Microbiological criteria

Circular diagram elements:
- Product Design
- Raw Material
- Process Design & Control
- Finished Product
- Warehousing & Distribution
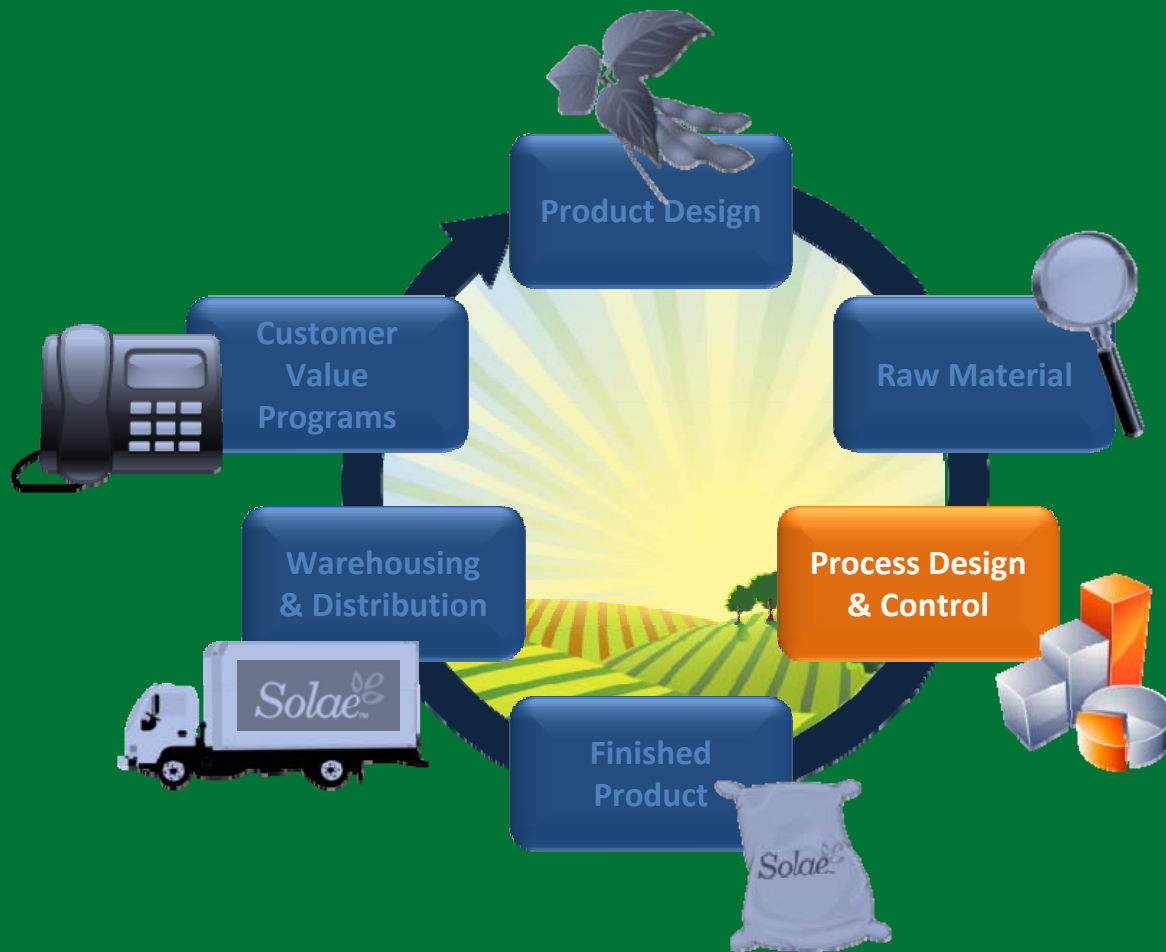- Customer Value Programs

Solae's Quality Management System

Raw Material

- Approved suppliers
- Traceability
- Identity preservation
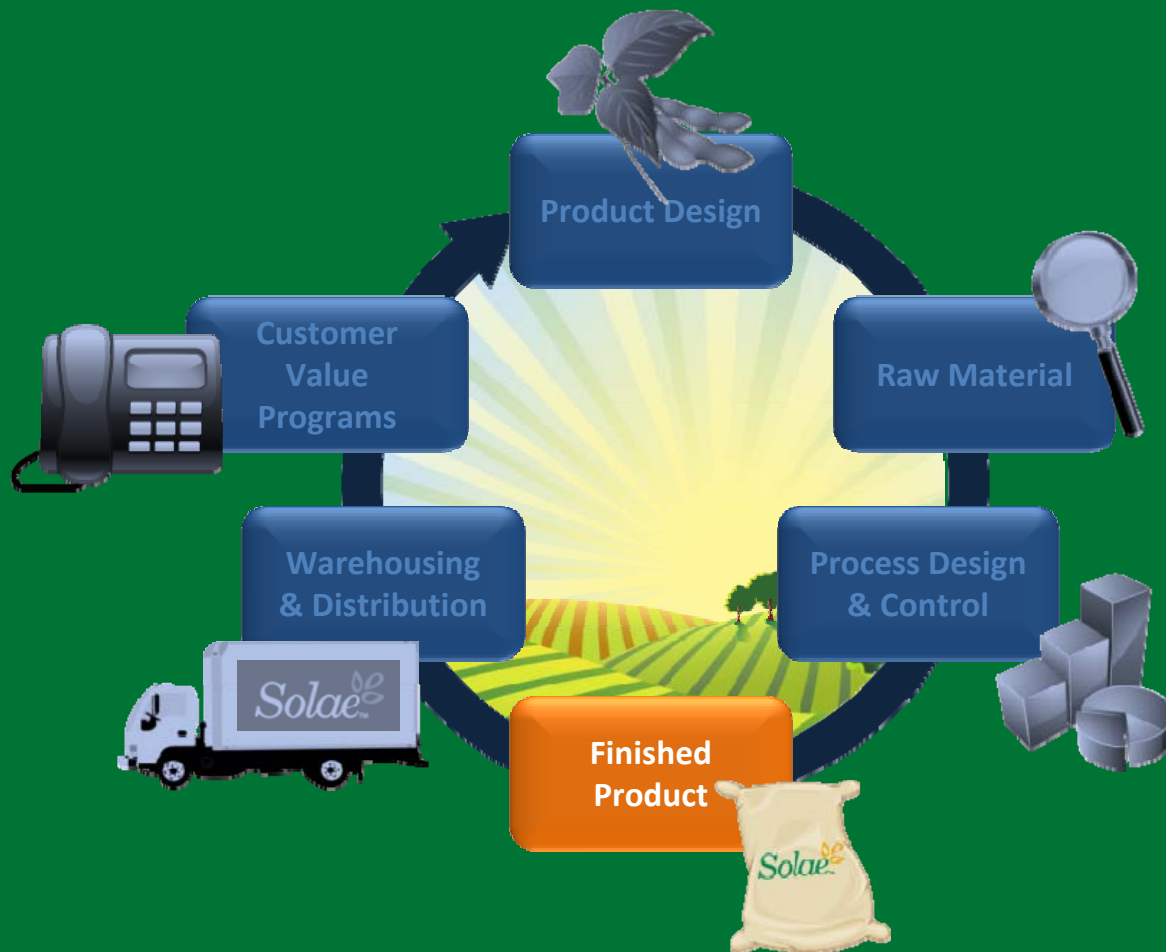- Inspection & testing
- Supplier audits

Solae's Quality Management System

Process Design & Control

- Site security programs
- Defined manufacturing procedures
- On-line monitoring
- In-process verification
- Risk assessment

Solae's Quality Management System

Finished Product

- Inventory management
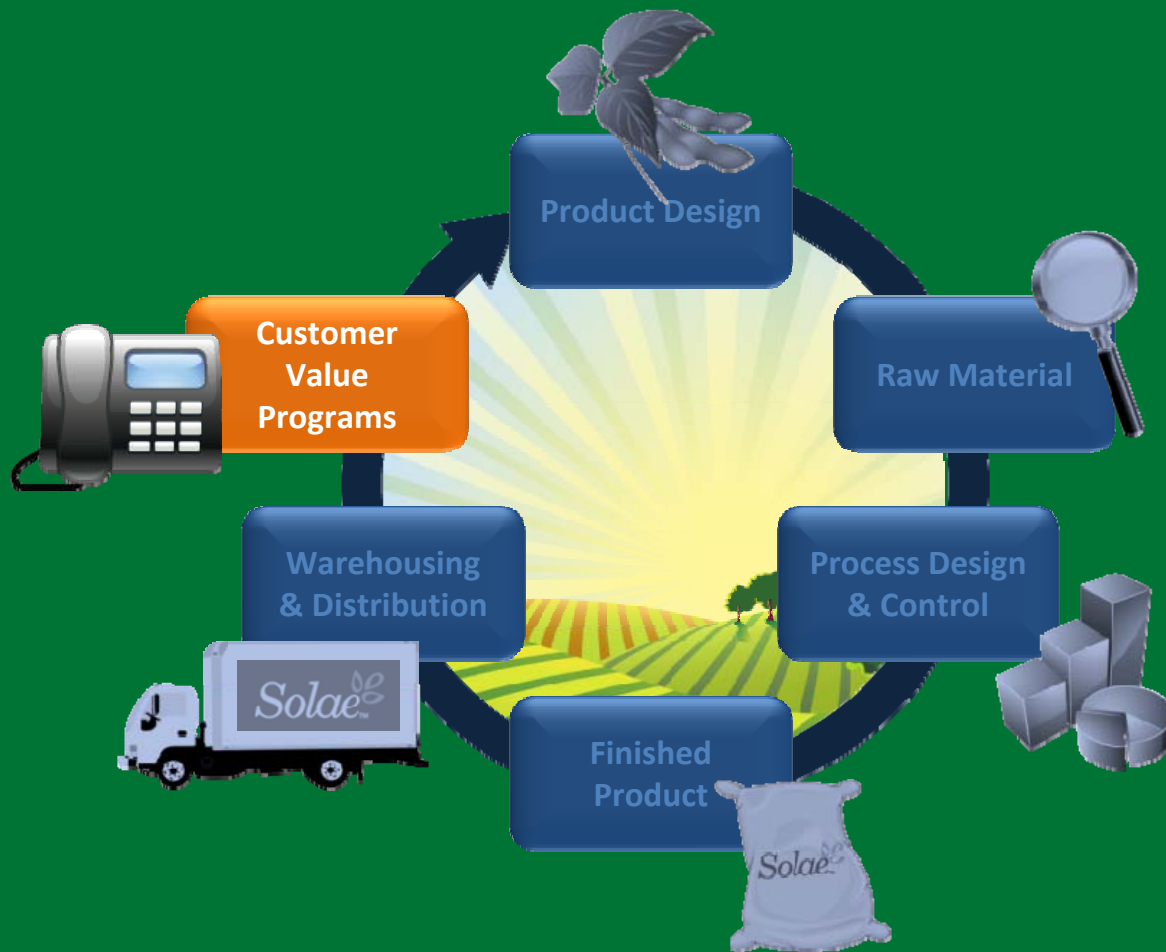- Storage GMPs
- Shipping requirements

Solae's Quality Management System

Warehousing & Distribution

- Written procedures

- Documentation systems

- Conforms to customers specifications

Solae's Quality Management System

Customer Value Programs

Product Design

Raw Material

Customer Value Programs

Process Design & Control

Warehousing & Distribution

Finished Product

- Technical support
- Request for information
- Issue resolution