



Van Holten's Contact:
Steve Byrnes – President
Phone: 920-478-2144
Email: sbyrnes@vanholtenpickles.com

For Immediate Release

Van Holten's Has Become SQF Certified

Food Safety A Top Priority for Van Holten's Pickles

Waterloo, WI – September 3rd, 2019 – Van Holten's is proud to announce that we have achieved SQF Level 2 certification. This means that we maintain one of the most stringent food safety programs in the industry.

The Safe Quality Food (SQF) Program is a rigorous and credible food safety and quality program that is recognized by retailers, brand owners, and food service providers world-wide. Recognized by the Global Food Safety Initiative (GFSI), the SQF family of food safety and quality codes are designed to meet industry, customer, and regulatory requirements for all sectors of the food supply chain – from the farm all the way to the retail stores.



“It means a lot to us to be able to show that food safety is a top priority at Van Holten's.”, said Jacinda Buss, Van Holten's Quality Assurance Manager. Van Holten's has spent the past 18 months developing policies, implementing procedures and training employees to achieve this certification. Buss added, “We have always provided safe products, but this certification is proof that we have a culture within our organization that emphasizes the importance of providing safe food to our customers.”

About Van Holten's

Most famous for their Pickle-In-A-Pouch, Van Holten's is also the innovator behind Pickle Cutz, VH Pickleback Mixer, and Pickle-Ice. Founded in 1898 and currently employing 108 people in Waterloo, WI, their products can be found nationwide at convenience stores, grocery stores and many other retail outlets.

For more about Van Holten's visit our web and social media sites:

<https://vanholtenpickles.com/>
<https://www.facebook.com/PickleinaPouch>
<https://www.instagram.com/pickleinapouch/#>

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