

BRAND PROTECTION FOR BAKERIES



Sustainable Solutions for Health,
Productivity and the Environment.



Experts in Brand Protection for Bakeries...

Is your plant in regulatory compliance? Are your customers demanding more from your Food Safety Program? Whether you are a commercial bakery that manufactures wet or dry products or a combination of both, a comprehensive food safety program is vital in controlling pathogens, extending shelf life, and increasing profitability in your operation. Our customers range in size of their operations, and in scope of what they manufacture. Some are highly automated and others not, but they all have the same common denominator. They want an effective HACCP-based food safety program that follows the principles of the Global Food Safety Initiative.

The BrandGuard® Approach

Our HACCP-based BrandGuard Food Safety Program offers solutions to the baking industry across all aspects of food safety including brand protection and sustainable solutions. We help with:

- Sanitation improvement recommendations
- SSOP verification
- A HACCP approach to Food Safety
- Training
- GFSI certification/support
- Freezer cleaning
- CIP/yeast systems
- Automated cleaning systems for belts and proofers

Our Food Safety Specialists will design a comprehensive program to meet your most difficult soil and microbiological challenges.

Our 31-Point Service Program identifies sustainable solutions to provide:



Improved worker safety



Reduced water and energy use



Chemical usage efficiency



For more information visit
www.rochestermidland.com
or call 1.800.836.1633 today.

