



Sustainable Solutions for health,
productivity and the environment.

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PRESS RELEASE

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FOR IMMEDIATE RELEASE

RMC Sponsors Food Safety Sanitation Forum at Rutgers

August 8, 2014, Rochester, NY — Rochester Midland Corporation (RMC) is sponsoring an all day Food Safety Sanitation Forum on September 23rd at the Rutgers Food Innovation Center, Bridgeton, NJ. The forum includes presentations on *How Biofilm Impacts Food Safety and Plant Sanitation* by Griffin Jadwin, RMC; *Hygiene Monitoring Programs and Allergen/GFSI Programs* by Charles Giambrone, RMC; *Innovations in Cleaning Technologies* by the “Ambassador of Foam”, Nick Jacques, Innovative Cleaning Equipment; *Chemistry Dispensing Innovations*, Craig Peterson, Dosatron International; *CIP Sanitation System Innovations for Fryers, Ovens, Freezers and more*, Ramesh Gunawardena, JBT FoodTech; and *How Cleaners are Formulated and Titrated* by Dr. Jack Fox, RMC. The registration fee is \$25.00 and includes breakfast and lunch as well as a tour of the Rutgers Food Innovation Center. Reservations can be made through Bob Scott at (978) 852.3881 or bscott@rochestermidland.com.

“RMC is excited to work with our partners and support the Food Processing Industry by providing three low cost one day forums that present updates on hot topics facing food processors including Listeria and biofilm control, GFSI certification changes and CIP system technology,” said Jim Fifield, Senior VP at Rochester Midland.

Whether a food plant is concerned with contamination from E. coli 0157:H7, Campylobacter or Listeria monocytogenes, RMC works as a partner to identify deficiencies in the process, and provide solutions and follow-up training to prevent a recall. In-plant seminars on food manufacturing plant sanitation, employee hygiene practices, process control practices, and other GMP related topics are part of prevention and continuous improvement in BrandGuard[®], RMC’s signature food safety program.

Rochester Midland, founded in 1888, is a leading manufacturer of specialty chemicals for food sanitation, industrial cleaning and water treatment, as well as specialty institutional cleaning and personal care products. Our HACCP-based BrandGuard[®] Program offers solutions to food manufacturers across all aspects of food safety including brand protection and sustainable solutions. Rochester Midland is the leader in Green Housekeeping and manufactures Enviro Care[®], an extensive line of environmentally preferable products for all markets, as well as many other bio-based products. For more information on the BrandGuard program, please contact Lauri Calarco @ 585-336-2310 or lcalarco@rochestermidland.com.

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