## SINCE 1999, Peri & Sons Farms has put a considerable amount of time and resources into creating a company-wide, top-to-bottom,



## CERTIFIED FOOD-SAFETY PROGRAM



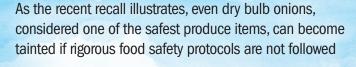
We believe our major investment in food safety is money well spent if it means that none of us, or our customers, will experience the nightmare of a recall

It takes years of hard work and dedication. day-in-and-day-out, to implement a controlled food safe practice; it's not about passing a one-day audit



Keeping products safe through every step of the supply chain takes financial resources, steadfast dedication and compliance

Every entity with a role in the supply chain-growing, handling, distributing and selling-is in jeopardy of being liable, to some extent, if people get sick from tainted produce



Even though dry bulb onions are considered low risk for contamination, we feel a moral obligation to protect the health and safety of anyone who has contact with our products

We don't think of food safety as a nuisance, we see it as the right thing to do

We've committed to being audited by SCS Global Services, the most reputable and stringent food safety certifier in the industry

We undergo GLOBALG.A.P., GMP and Food Security audits, which make us GFSI compliant, at a significant cost on top of the costs for extra staffing, tracking systems and materials **GLOBALG.A.P.** 

Our food safety measures compare to those of the Leafy Greens Marketing Association, which require a highly controlled and monitored environment-which is what we do

Our onions may cost a bit more than onions that come from growers who don't implement these protective measures, but the safety and security of your business, and your customers, is worth it

When you consider the potential risks, which include making people sick and suffering enormous losses in revenue, we think you'll agree its pennies well spent to protect all you value

















FOOD

SAFETY

IS THE RIGHT