



## PRESS RELEASE

### SensoryEffects Flavor Systems Achieves SQF Level 3 Certification

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BRIDGETON, MO (March 28, 2014) - SensoryEffects Flavor Systems announced today that it has been awarded the SQF Code 7.1 Level 3 Certification by the Safe Quality Food Institute (SQFI), a globally trusted, recognized and accepted food safety and quality program. SQF Code 7.1 Level 3 is the most stringent and highest level of certification awarded by SQFI, including both a Comprehensive Food Safety System and a Quality Management System.

John Kane, General Manager of SensoryEffects Flavor Systems said, "We are very proud to have achieved the SQF Level 3 certification, which validates the hard work of our team and their commitment to Food Safety and Quality." Kane continues, "We are committed to maintaining the highest food safety standards in the industry. SQF Level 3 certification is recognized by our customers around the world, further assuring them that the products they receive are produced in a plant that has met the strictest Food Safety and Quality standards."

For more information, please contact us at 800.422.5444, [info@sensoryeffects.com](mailto:info@sensoryeffects.com) or visit us at [www.sensoryeffects.com](http://www.sensoryeffects.com).

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#### **About SensoryEffects Flavor Systems**

SensoryEffects Flavor Systems is a leading supplier of innovative flavor delivery systems for various end-use applications including hot and cold beverages, fluid dairy and frozen desserts. SensoryEffects works closely and collaboratively with their customers to develop customized ingredient and food product solutions to meet their specific needs. Manufacturing, research and development, and customer support are located in Bridgeton, MO.

#### **About SensoryEffects**

SensoryEffects is a supplier of customized food and beverage ingredients and products with three business units: SensoryEffects Powder Systems in Defiance, Ohio, Reading, PA, Marshfield, WI and Sleepy Eye, MN, SensoryEffects Flavor Systems in Bridgeton, Missouri, and SensoryEffects Cereal Systems in Lincoln, Nebraska. For more information please contact Tiffany Pailer at [tiffany.pailer@sensoryeffects.com](mailto:tiffany.pailer@sensoryeffects.com).

Flavor Systems | Powder Systems | Cereal Systems

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