

SAFE QUALITY FOOD

December 14, 2010

It is the primary goal and responsibility of Freeland Bean & Grain to supply safe, quality dry edible beans to our customers. Our process includes our bean growers, our owners, our entire production staff, our administrative staff and our management team.

Safe Quality Food is everyone's responsibility.

To accomplish this requires that each understand their part in the process and do their best to accomplish what needs to be done to ensure we deliver safe, quality dry edible beans to our customers every time.

It starts at the farm with proper and appropriate crop management practices. It continues at the farm by not commingling commodities in harvest equipment, on-farm storage and transport equipment.

It continues in the processing plant with the understanding and the following of the procedures of Good Manufacturing Practices and HACCP, including appropriate sanitation, equipment maintenance and monitoring, pest control and being ever vigilant regarding the exclusion of physical hazards such as metal, plastic, glass, stones and belting material from our dry edible beans.

It is completed with the proper documentation of our processes including sampling of all outbound products to compare to customers' expectations, the traceability of product from our shipping dock back through our system, the continual monitoring of our process and the correct and timely billing to our customers and payment to our farmer-growers.

Safe Quality Food is everyone's responsibility.



Roger Hupfer, General Manager