

SQF

JVF Toronto Manufacturing and warehousing facilities are certified to these codes:

- Food Safety Code for Manufacturing
- Food Safety Code for Storage and Distribution

SQF is the one of schemes recognized by the Global Food Safety Initiative (GFSI) - an industry-driven initiative providing thought leadership and guidance on food safety management systems necessary for safety along the supply chain. GFSI audit schemes like SQF have annual audits that serve to ensure that JVf is manufacturing and selling food products that are up to the highest industry and consumer standards. The audit on our facility is a full week-long, and many areas are investigated and reviewed. An auditor looks at various areas from different angles - to determine the robustness of our program. Being SQF certified not only allows us to grow our company but proves our commitment to producing the highest level of Safe Quality Food.

The JVf sentiment is “Quality First” -Quality of our products and of the work we do.

To learn more go to

<http://www.sqfi.com/suppliers/certification-steps/>

ORGANIC

JVF is certified to pack Organic product that meets the Canada –US equivalency

Organic always means the same thing from farm to store, and to the consumer, because Canada has a set of national standards for growing, storage, processing, packaging and shipping of organic products.

Certification is the process used to ensure that organic products are in line with the Canadian Organic Standards (COS). Canada’s Organic Products Regulations legally require organic products to be certified according to the COS if they are traded across provincial or international borders or use the Canada Organic Logo. This helps ensure the integrity of organic products from farm to table.

Organic production systems • Help support healthy soil, animals & plants • Excludes the use of genetically modified organisms, synthetic chemical inputs (e.g. pesticides, herbicides and antibiotics)

For more information go to

<https://www.procert.org/en/certification/standards-regulations>

KOSHER

JVF Is kosher certified

When your product or establishment is certified Kosher, customers know that you comply with a strict policy of kosher food laws, including cleanliness, purity and quality.

The Hebrew word kosher means fit or proper as it relates to kosher dietary law. Kosher foods are permitted to be eaten and can be used as ingredients in the production of additional food items. But kosher means more than responsible food preparation. Kosher refers to a set of intricate biblical laws that detail the types of food that a Jewish person may eat and the ways in which it may be prepared. While its rules are ancient, the application is quite modern. Today, kosher certification is used by many consumer groups, including vegetarians, vegans, those with specific allergies, consumers who perceive kosher as healthier or safer, and of course, those who rely on kosher certification for religious reasons.

To be certified, Kosher, all ingredients in every product—and the process of preparing the product—must be certified for kosher compliance too.

C-TPAT

Since 2013 JVf has partnered with the US Customs and Border Protection (CBP).

What is C-TPAT?

C-TPAT (Customs-Trade Partnership Against Terrorism) is a voluntary, joint government-business partnership to help add to the supply chain and increase border security. When companies join the partnership, companies sign an agreement to work with CBP to protect the supply chain, identify security gaps, and implement specific security measures and best practices. Additionally, partners provide CBP with a security profile outlining the specific security measures the company has in place. Applicants must address a broad range of security topics and present security profiles that list action plans to align security throughout their supply chain.

To learn more go to

<https://www.cbp.gov/border-security/ports-entry/cargo-security/c-tpat-customs-trade-partnership-against-terrorism>