

FOR IMMEDIATE RELEASE:

NAMPA, Idaho, Nov. 1, 2012 - Driven by a public outcry for increased safety, waves of change are coming to the U.S. food industry; questions of mitigating safety risks have come to the fore. One remarkable chemical manufacturer and distributor - BHS Specialty Chemical Products, headquartered in Nampa, Idaho - is helping to answer those questions in a variety of ingenious ways.

For one, BHS represents a small minority of manufacturers, estimated at less than 5%, who are SQF Level 2000 Certified for food-grade ingredient manufacturing, sanitation and distribution. Considering that industry leaders including Wal-Mart now require their vendors to carry an SQF-type certification, many experts believe it will virtually become a requirement for doing business in the coming years. And when a food manufacturer sources materials from an SQF-certified company like BHS, the hurdle of passing safety audits to become certified themselves becomes easier to clear.

“The fact is, right now our quality and overall safety is far better than it needs to be,” says Phil Johnson, BHS Chairman and CEO. “And as a leader in this arena, we believe that there’s simply no room there for compromise.”

Far from a typical chemical supplier or distributor, the company employs a staff of experienced industry professionals including top level Chemists, Food Scientists, Microbiologists, and service representatives with years of food industry experience. They also offer a complete line of food grade sanitation products, approved and controlled for use in food manufacturing plants. This has allowed BHS to become a trusted consultant for the Food Processing Industry. As a leader in technical expertise for food plant sanitation, they help mitigate the risks of biological contamination from improperly cleaned equipment, among other food safety issues.

Another factor of safety risk mitigation involves end-to-end control of production processes. In many cases, an individual department will only be concerned about the compartmentalized production segment they have immediate control over. The gaps between, however, represent considerable risk points. Without consideration for unified safety strategies throughout, the risk of food safety failures may be increased.

A near-comprehensive list of services and capabilities, however, gives BHS a highly unusual level of end-to-end control over its product. These include everything from complete manufacturing and analytical capabilities, to product blending, packaging, storage, distribution and transportation, even including its own trucking for dry and liquid products.

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“We control the quality through the whole process,” says the company’s Business Development Manager, Douglas Schultz. “When customers get product from us, it is totally controlled. And we have everything to offer along with that - the support from the lab, the service and tech guys in the field, we have everything that they need.”

The company’s lab is a state of the art Chemical Research and analytical facility with microbiological capabilities. In part, it serves to support the company’s clients with testing and analytics, ensuring that chemicals match regulatory standards and customer requirements. However, the company is not satisfied with simply managing the quality and purity of its own product, and is pushing the edge of industry technology to meet the current and future needs of its customers.

Currently, BHS is developing a unique tool that will provide real-time chemical analysis with the ease of taking a photograph. Using spectroscopic data, it will instantly “read” a chemical sample, insuring that it meets standard requirements. Simultaneously, it will log that data and other pertinent information such as time and date of sample reading, product batch numbers, and more.

This wouldn’t just represent a novel method of chemical testing; it would be a system that provides effortless digital data management and documentation. Ultimately, this system could greatly increase food industry traceability and accountability across the board. When it comes to mitigating risk within the supply chain, such a proposition wouldn’t only be healthy for the industry - it would be a healthy improvement for consumers everywhere.

About BHS Specialty Chemicals

BHS offers a complete spectrum of products and services to satisfy the chemical requirements of food manufacturers and other industries. An SQF 2000 Level II Certified Company, BHS provides chemicals approved and controlled for use in food manufacturing plants. Since 1998 the company has grown to become a prominent member of the chemical supplier industry. To learn more, visit <http://www.BHSp specialtychemicals.com>

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