

A Food-Grade Chemical Manufacturer with Food Safety at Heart

Welcome to the One-Stop Shop to Protect Your Supply Chain



**BHS Specialty
Chemical Products**

Servicing Your Food Industry Needs

An SQF 2000 Level II Certified Company

In recent history the global media machine has become increasingly fond of churning out news stories on food-safety scares. The food industry, of course, has responded to customer concerns with unprecedented measures to mitigate risk and strengthen quality control. Because the continued health of the food industry intrinsically depends on consumer trust, it's clear that we can, and should, continue to do more. That's why BHS Specialty Chemical has stepped up to meet this challenge, adopting a company-wide, multifaceted mission to confront food safety risks across the board and to help lead this industry segment, and indeed the entire industry, forward.

Since world-leading food manufacturers, distributors and retailers first adopted GFSI standards, motivating the industry toward dramatic levels of safety improvement, companies in most categories of the food market have felt the pressure to change. A large number of them have recognized the necessity of GFSI-recognized certification. An exception, however, is found in the area of food grade chemicals and sanitizers.

Among producers and distributors of these essential products, only about five percent have taken the measure of becoming SQF Certified, according to BHS Chairman and CEO Phil Johnson: "There aren't many chemical suppliers who have gone to this extent."

When it comes to food ingredients, each point in the supply chain represents the opportunity for risk of contamination. Due to the complexity and the interconnected nature of the chain, uniform standards must come into effect at each and every point. That's why, in April 2012, BHS became one of the few companies to be SQF Level 2000 Level II Certified for food-grade ingredient manufacturing, sanitation and distribution.

It's true that this is not typical among BHS's specialized area of the food industry. But then again, the company is used to being among the minority. Upholding SQF safety requirements is just one of many ways that BHS serves to protect against food safety risk.

AN UNBROKEN CHAIN

With a comprehensive manufacturing operation that includes all aspects of production, from mining, to manufacturing, to blending, to distribution and transport, BHS eliminates the potential risks of third-party suppliers, handlers and distributors. "We're not your typical chemical supplier or distributor," notes Johnson, "With our manufacturing, product blending systems, technical lab facilities, distribution capabilities, we provide products and services few other companies can. Hands down, it's one of the most complete chemical offerings in the industry."

Douglas Schultz, the company's Business Development Manager, agrees: "From the initial receipt of chemicals, to the blending, to the transportation, to quality control, we are taking care of these risks right up to the customer's doorstep." This includes an extensive line of food ingredients, from acidulants to emulsifiers, phosphates, salts, basic preservatives, sweeteners and more, delivered in quantities from individual totes to bulk truckloads.

What may be the most unusual measure of all, the company is equipped to package and deliver materials via its own transportation service. A full line of chemical distribution products including totes, drums, bulk and mini-bulk delivery systems are custom designed to ensure product integrity and eliminate the possibility of contamination from third-party containers. By employing proper equipment, trucks and procedures that are SQF certified for food-grade transport, BHS completes an unbroken chain.

In this way, the company's distribution department insures that certified levels of quality and safety are continuous from the manufacturing process, through storage, and all the way to the point of delivery. It also ensures that all materials are consistently documented from start to finish, providing customers with a simplified process of record keeping. With the FDA's new emphasis on traceability and expanded access to company records, this is a crucial element of quality control.₃

“We control the quality through the whole process,” Schultz adds, “Even though we are a medium-size company, compared with our competitors, we have more to offer than any single one of those companies.”

COMPLETE SANITATION PROGRAM

When it comes to all of the possible food contamination risks that pose a danger to consumers, taking into account biological, physical and chemical contaminations, foodborne pathogens are the most common by far. CDC statistics for 2011 indicate that the U.S. experiences 48 million illnesses, 128,000 hospitalizations and 3,000 deaths annually due to foodborne organisms.

That’s the chief reason BHS has worked to develop a high-quality line of cleaning and sanitation products to serve the needs of the food industry. The company’s sanitation

and produce against harmful bacteria without the use of traditional chemical methods.

FOOD GRADE MANUFACTURED PRODUCTS

The company’s food-grade manufacturing facility is fully HACCP-qualified and is monitored via the company’s technologically-advanced lab. The BHS staff includes top level chemists, food scientists, and microbiologists with extensive backgrounds in the food and beverage industry.

Working in conjunction with a state-of-the-art chemical research and analytical lab facility, the team is able to develop products with unmatched quality control, confirmed with state-of-the-art analytical equipment. This high level of technical expertise gives the company the capability to work in partnership with customers,

INSIDE SCOOP WITH BHS

Why Insist on Certified?

These days, more retailers are requiring distributors to go beyond standard food safety regulations and more manufacturers are adopting comprehensive third-party certification for food safety. According to the Food Safety Institute, the number of companies that are certified or asking to be certified has increased by 120% in this year alone.

While food manufacturers are facing increasing pressure to adopt certification for their operations, SQF guidelines do not dictate that they must source all materials from certified suppliers. So why are so many of them insisting that their upstream suppliers be certified?

With an emphasis on traceability, SQF guidelines encourage accountability of food manufacturers’ upstream sources. Using an SQF 2000 Certified supplier such as BHS Specialty Chemical Products reduces your exposure to risk and makes documentation verification simpler, thereby making your certification process considerably easier.

program includes a full line of high-quality sanitation products, sanitizers and specialty products, all approved for use in food plants. To support this, a team of experienced sales and technical service professionals provides expert consultation for sanitation applications in virtually any area of food production.

And, thanks to the efforts of the company’s R&D department, new weapons against foodborne pathogens are always in development. A major component includes “green” products, such as antimicrobials and other sanitizers. These products are designed to protect processed foods

developing products specific to each client’s needs and specifications, while ensuring 100% compliance with industry standards for safety and quality.

TECHNOLOGICALLY ADVANCED QUALITY CONTROL AND R&D

This level of on-staff technological expertise allows for industry-leading innovation and product development, and also provides for advanced quality control. The lab at BHS performs comprehensive microbiological monitoring to assure that all products are manufactured, stored and shipped under stringent sanitary conditions.

The company's quality-control manager, who oversees the handling of food ingredients and other materials, has the insight and experience gained from a career in food production. A highly trained food scientist offers technical expertise on a variety of food products, assists customers with needs for unique products, and facilitates the development of new applications and the creation of new products and materials.

CONCLUSION

Whether or not the media hype is justified, a glance at today's headlines makes it clear that our supply chain is vulnerable. From bacterial contamination to the threat of terrorism by deliberate contaminations, our food production systems are subject to myriad risks at any given point in the chain.

An important consideration is the need for unified, seamless quality controls across the food-production system as a whole. Even with well-regulated safety controls, gaps of vulnerability may be found in the transitions between processes: from production to storage, for example, or from storage to distribution.

Though BHS Specialty Chemical's comprehensive approach may be radical, closing the gaps and enforcing quality controls throughout production and distribution processes has helped develop a food safety program that guarantees each BHS product will meet or exceed the most demanding safety and quality requirements. The company presents an unusual food safety model—one that the rest of the industry would do well to emulate.

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.BHSpecialtychemicals.com>

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