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Silliker Accredited to Certify Suppliers Under FMI's Safe Quality Food Program

Homewood, IL, June 4, 2007 — One of the world's leading food safety training and auditing companies, Silliker Global Certification Services (SGCS), has been accredited as a certification body for the Safe Quality Food (SQF) Program of the Food Marketing Institute (FMI).

Silliker joins a handful of companies with the expertise and resources to audit suppliers and certify that they meet the rigorous standards of the SQF 1000 Code for growers, ranchers and other primary producers of food and ingredients, and the SQF 2000 Code for processors.

The company can perform SQF audits throughout North America, Australia, China and New Zealand. Under its licensing agreement with SQF, Silliker will expand the countries covered in the near future. The SQF Program has issued more than 5,000 certificates to producers, manufacturers and processors in 20 countries.

“The SQF Program is making significant contributions to food safety and quality throughout the international retail supply chain,” said Rena Pierami, Silliker division vice president of technical services. “We’re very pleased to become a part of this highly respected and important program.”

“Silliker brings extensive experience, food science knowledge and auditing discipline to the SQF Program at a critical time for the industry,” said SQF Institute Executive Director Paul Ryan. “More retailers worldwide are requiring their suppliers to be SQF-certified, and Silliker will enable us to meet this demand.”

SGCS is a subsidiary of Silliker Group Corp., an international food safety and quality assurance company.

The Safe Quality Food (SQF) Program is a fully integrated food safety and quality management program designed specifically for the food industry. SQF certification provides an independent and external validation that a product complies with international and regulatory standards, as well as specified criteria in SQF standards. Moreover, suppliers can provide further assurance that products have produced, prepared and handled according to the highest possible standards.

Owned and operated by the Food Marketing Institute, the SQF Program is managed by the Safe Quality Food Institute. Launched in 1994, the program is recognized by the Global Food Safety Initiative (GFSI), a group of major international retailers committed to strengthening consumer confidence in the food sold by retail outlets.

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With 42 locations in 13 countries, Silliker, Inc. provides consulting, testing, auditing, research and training services that help ensure food safety and nutrition worldwide. Silliker is recognized for its expertise in providing recommendations that help identify operational problems, anticipate areas of concern, and institute practical controls associated with food safety and quality risks.

Food Marketing Institute (FMI) conducts programs in research, education, industry relations and public affairs on behalf of its 1,500 member companies — food retailers and wholesalers — in the United States and around the world. FMI's U.S. members operate approximately 26,000 retail food stores with a combined annual sales volume of \$340 billion — three-quarters of all retail food store sales in the United States. FMI's retail membership is composed of large multi-store chains, regional firms and independent supermarkets. Its international membership includes 200 companies from 50 countries.