



## **Supply Chain Management Program**

Pursuing improvements in food safety and quality is important to SuperMom's in order to fulfill our commitment to delivering safe, quality foods to our customers, and we rely on our suppliers to support and embrace our requirements predicated upon SQF requirements, regulatory requirements and/or industry best practices.

All suppliers must be approved before their ingredients or packaging material can be used in production. Our suppliers are expected to continuously ensure that product safety, quality, and traceability protocols are in place to deliver safe and wholesome food, and they are expected to stay current with all applicable federal, state, and local government laws and regulations.

Any prospective supplier of SuperMom's must pass our rigorous risk-based selection/approval phase. This phase includes reviewing the supplier's Letter of Guarantee, completed comprehensive Food Safety & Quality Questionnaire, most recent third-party audit for all applicable facility locations (GFSI is preferred), detailed product specification/technical data sheets for each raw material that will be supplied to SuperMom's, the Certificate of Conformance or Certificate of Analysis when applicable, and facility audit(s) conducted by a qualified representative of SuperMom's when applicable.

Our team of qualified individuals assess whether the prospective supplier demonstrates proper knowledge and control of food safety, and that each of their processing plants has adequate key food safety programs including environmental and microbiological testing, recall-traceability, HACCP, allergen control, food security, chemical control, pest control, maintenance and repair, sanitation, and operational methods and personnel practices suitable to food or packaging material manufacturing facilities.

Supplier certification is an ongoing process and our dedicated team continuously monitors our approved supplier's performance.

## **Allergen Management Program**

We understand that consumers depend on us to provide safe food, and we take food allergies and sensitivities very seriously. SuperMom's has stringent programs in place during each step of our process from ingredient sourcing, preparation, storage, handling, and packaging stages to help ensure that the information provided on our labels is accurate.

The top eight food allergens are soy, wheat, eggs, milk, peanuts, tree nuts, fish, and shellfish. Stringent risk-based controls are established to prevent cross-contact at all stages of production. Our key controls include a documented allergen control plan, supplier monitoring, plant traffic flow planning, raw material handling, utilization of color-coding systems, adequate production scheduling, adequate cleaning, comprehensive label review, and continuous employee education.

SuperMom's is a peanut sensitive facility, and peanuts and ingredients containing peanuts are excluded from our ingredient storage or processing areas.

## **Environmental Monitoring Program**

Our environmental testing program design is based on a 'test-to-find' approach. We follow the USDA requirements for listeria control in our commissary. Our use of corrective actions and root cause analysis allows us to make continuous improvements in our food safety systems.