

Serving up safety

Understanding what "food grade" means to your business



Do your “food grade” ingredients truly make the grade?



Simply put, not all food grade designations are equal. The term food grade is not regulated. As a result, its use is not consistent across the market . . . or across all vendors.

At Eastman, we share your commitment to food safety. Moreover, we help ensure the integrity of your final food grade product by applying a very strict interpretation of what food grade means.

We understand that all elements of the food supply chain, including personnel, can have a significant impact on food safety. That's why we take a holistic approach to food safety designation. It's not merely a test or analysis of final product but a confirmation that the whole process—from the receipt of our raw materials to the delivery of food grade product to your facility—is done in accordance to the highest standards of food safety.

Eastman uses the term food grade for products that are intended for use as ingredients in food products and are manufactured under Hazard Analysis Critical Control Point (HACCP), Hazard Analysis and Risk-Based Preventive Controls (HARPC), and food Current Good Manufacturing Practices (CGMPs), as required by the U.S. Food and Drug Administration and authorities worldwide.

HACCP and HARPC are structured programs for performing risk assessment of the entire food process, from the receipt of raw material all the way through packaging and shipping of final product, and establishing preventive controls and critical control points (CCP) for identified physical, chemical (including radiological), and biological hazards. Preventive controls and CCPs require routine monitoring and verification to ensure these food safety measures remain implemented and effective. Under the Food Safety Modernization Act of 2011 and in most other countries, established HACCP and HARPC program are a fundamental requirement for food safety. Products not manufactured under HACCP and HARPC programs are considered adulterated and unfit for human consumption, even if the label states “food grade.”

Food CGMPs are a set of regulatory guidelines that a food ingredient manufacturer must achieve to ensure the quality and safety of its products and control the risk of adulteration and contamination.

CGMPs and measures implemented by Eastman for ensuring food safety include:

- Equipment suitability
- Preventive maintenance
- Utility management
- Purchased materials controls
- Cross-contamination prevention
- Allergen control program
- Cleaning and sanitizing programs
- Pest control program
- Chemical control program
- Glass and brittle plastics management program
- Good personnel hygiene practices
- Foreign material controls, such as filtration and metal detection
- Sanitary transportation of bulk food grade products:
 - Prior cargo must not be a toxin, poison, or FDA allergen
 - Container receives a food grade wash (potable water using single-pass system)
 - Container fully sealed for tamper evidence
- Only new packaging used for non-bulk quantities
- Impurity profiling to ensure product consistency
- HACCP/HARPC preventive controls testing where required
- Product recall and traceability system
- Food defense program
- Measures to prevent food fraud and intentional adulteration
- Established food safety teams to ensure ongoing monitoring of food safety
- Internal and external third-party audits to verify compliance of the entire food safety system
- And more . . .

To further demonstrate commitment to food safety, Eastman has implemented or is in the process of implementing third-party certification outlined by the Global Food Safety Initiative (GFSI) requirements, particularly Food Safety System Certification 22000 (FSSC-22000). Eastman has taken an industry-leading position as one of the first chemical companies to achieve FSSC-22000 certification for many of its food grade products.

Not being sure can have unsavory consequences.

The risk of noncompliance can be devastating to a brand, and the consequences can include product recalls, damage to your brand and company's reputation, and regulatory fines.

And you can't simply test your way into compliance. Merely meeting specifications does not mean a food grade product is safe.

For generations, Eastman has championed an unwavering commitment to safety, and this extends to our food grade products. That is why we're a trusted partner in the food and beverage industry.

By insisting on food grade products from Eastman, you can be assured that food grade really means food grade and you greatly mitigate the risk of a serious food safety event.

For more information, contact your Eastman representative or visit us online at Eastman.com.



Eastman food grade products include:

- **Acidulants**
Eastman glacial acetic acid, Eastman Sustane™ SAIB
- **Antioxidants/shelf-life extenders**
Eastman Tenox™ antioxidants, Probenz™ sodium benzoate
- **Emulsifiers and weighting agents**
Eastman Sustane™ SAIB and blends, Pamolyn™ fatty acids, Eastman ester gum
- **Food acids**
Eastman glacial acetic acid, Eastman *n*-butyric acid, ethyl acetate, Eastman propionic acid
- **Intermediates for sweeteners, flavors, and textures**
Foral™ hydrogenated rosin resins, Permalyn™ rosin resins, Eastman ester gum, Staybelite-E™ rosin resins, Eastman triacetin
- **Chewing gum ingredients**
Eastman triacetin, Eastman ester gum



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