



NATURALLY SWEET



Anderson's Maple Syrup receives coveted Safe Quality Food Certification

Cumberland, WI – Family owned Anderson's Maple Syrup has received internationally recognized certification from the Safe Quality Food Institute. Anderson's is a small, Wisconsin-based company in its third generation of providing consistently high quality, pure maple syrup for wholesalers, retailers, and consumers.

SQF Certification is recognized by retailers and foodservice providers worldwide as meeting multiple levels of rigorous, credible standards of food safety management. SQF Certification is among the few recognized by the Global Food Safety Initiative, which was developed to hold companies to universal food safety and quality codes. SQF Certification provides assurance of working conditions that are safe for food and employees. A third-party audit verifies compliance.

"From our grandfather's humble beginnings in 1928, our family has always worked hard to provide quality, pure maple syrup," said Steve Anderson, president of Anderson's Maple Syrup Inc. "That hard work and dedication has exemplified food safety and quality standards. We value the trust our customers put in us. This Certification is just the next step in retaining that trust and in making it easy for everyone to do business with us."

Eagle Food Registrations Inc. presented Anderson's with the prestigious certificate.

About Anderson's Maple Syrup

Anderson's Maple Syrup Inc. is proud to continue its 90-year tradition of producing, processing, and packaging consistently high quality pure maple syrup, organic pure maple syrup, and other maple products.

For more information, please visit www.andersonsmapplesyrup.com

