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**ECOLAB**

WORLD CLASS  
EXPERTISE

**FLASH**

Questions from  
the Industry



**ECOLAB**  
FOOD SAFETY  
INSTITUTE

August 2018

#### >> QUESTION:

Our frozen foods manufacturing facility produces Kosher products that are also free from Genetically Modified Organisms (GMOs) and are certified as such by a third-party auditing agency. We are getting ready to add the SQF Quality Code (ed. 8) to our current certification against the SQF Food safety Code for Manufacturing. I want to ensure we can effectively prove both of these claims for our products under clause 2.8.1 of the SQF Quality Code (General Requirements for Identity Preserved Foods). I understand that the choice of a no-rinse food surface contact sanitizer can affect the Kosher status of our products, so we purchase a sanitizer that is Kosher certified from our approved chemical supplier. Can my choice of cleaning and sanitation chemicals also affect the GMO status of our products?

#### >> ANSWER:

Your choice of chemicals may impact the GMO status of your products if they are made from raw materials derived from animal or plant origins that are not proven to be GMO free. In general, the majority of industrial chemical cleaning and sanitizing products are made entirely from inorganic and synthetic organic chemicals and typically none of the raw materials used in the manufacture of these products are of animal or plant origin. You should be able to get a letter from your chemical manufacturer which guarantees the GMO status of the chemicals you are using in your facility.

### UPCOMING TRAINING

#### EAGAN, MN

[FSMA/PCQI Preventive Controls for Human Foods \(November 2018\)](#)

[Preventive Controls for Human Foods \(August 29-31\)](#)

#### CONCORD, NC

[Implementing SQF Food Safety Code in Food Manufacturing Operations \(August 20-21\)](#)

[Advanced HACCP \(September 24-25\)](#)

### WORLD CLASS SERVICE & EXPERTISE: ECOLAB F&B TRAINING

**Are you equipped with a consistent approach?** Making the right sanitation choices has never been more critical to **protecting food safety and product quality** while boosting your profits and operational efficiency! Our consultants can also help you develop, implement and verify your food safety programs and help you prepare for an audit.

### COMPREHENSIVE TRAINING COURSES

We offer training courses to help you and your employees stay current and strengthen your food safety programs. Our breadth of resources and integrated business model help ensure consistency across your operation. Courses include: Implementing SQF Systems, Advanced SQF Practitioner, Advanced HACCP, Preventive Controls for Human Foods (FSMA/PCQI), Internal Auditing, FSSC 22000. [Click here](#) for the full training schedule and register for the nearest course.

**DO YOU HAVE A QUESTION?**

[Contact us](#) for more information on food safety management programs and consulting services, inquiries about on-site training at your location for large groups, educational webinars, e-learning modules and other specialized training.

Every day, the Ecolab Technical Customer Service line receives hundreds of calls from customers seeking help on a wide variety of issues including the GFSI recognized programs like BRC Food, SQF, FSSC 22000. [Email us](#) your questions.

[Click here](#) to download past issues of the *Flash* Newsletter or to [sign up](#).

## ABOUT THE EXPERT



Dr. Tatiana Lorca manages food safety training programs for Ecolab. She is a registered SQF Trainer, FSMA/PCQI lead instructor and IHA approved HACCP Trainer. Previously, she was the technical manager for the SQF (Safe Quality Food) Institute, a division of the Food Marketing Institute. [Email Tatiana](#)

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