



## PRESS RELEASE



# Schneider's Dairy is on the Moo-ve

**Schneider's Dairy Inc. has achieved the ultimate goal in FOOD SAFETY. The Milk Company has officially become an NCIMS Grade A HACCP Listed Milk Plant. Schneider's is only the third dairy in the State of Pennsylvania to earn this honorable distinction. Even a bigger fact is that Schneider's Dairy, Inc. is only the 12<sup>th</sup> dairy plant in the United States of America to complete the program and become HACCP listed. So you ask:**

**Who is the NCIMS ? - are a non-profit organization whose goal is to "Assure the Safest Possible Milk Supply for All the People."**

The Conference is made up of persons involved in the dairy industry, from the dairy farmer, to processing plant personnel, to those persons involved in inspecting the dairy farmer's operation and/or the processing plant, to those persons who make the laws concerning the inspections, to those who enforce the laws, to the academic researcher and adviser, to the consumer of the dairy products

**What is HACCP ?**

**HACCP is an acronym that stands for Hazard Analysis and Critical Control Points. It is a food safety program that analyzes and manages food production risks**

**Hazard Analysis and Critical Control Points (HACCP)** is a systematic preventive approach to food safety that addresses physical, chemical, and biological hazards as a means of prevention rather than finished product inspection. HACCP is used in the food industry to identify potential food safety hazards, so that key actions, known as Critical Control Points (CCP's) can be taken to reduce or eliminate the risk of the hazards being realized. The system is used at all stages of food production and preparation processes including packaging, distribution, etc. HACCP has been recognized internationally as a logical tool for adapting traditional inspection methods to a modern, science-based, food safety system. Based on risk-assessment, HACCP plans allow both industry and government to allocate their resources efficiently in establishing and auditing safe food production practices.



**Milk from rBST  
FREE Cows**

HACCP is the Highest Standard in regulatory food safety that can be achieved by a dairy plant. In addition Schneider's Milk is from rBST FREE Cows and has NO added hormones. If you want to be assured and associated with a Higher Standard Dairy Company in food safety then make Schneider's Dairy your dairy of choice!