



Press Release

November 1 2012

Peppers Unlimited of Louisiana, Inc. SQF 2000 Level 3 Re-Certification



Peppers Unlimited of Louisiana, Inc., one of the leading producers in the hot sauce industry, is proud to announce its Re-certification of Safe Quality Food (SQF) 2000 Level 3 with a second straight year of obtaining an “Excellent” rating. SQF 2000 Level 3 is a world recognized Quality and Safety certification program. The SQF certification program is one of the few such programs endorsed by the Global Food Safety Initiative (GFSI) for primary production as well as manufacturing, food storage and distribution, and agents/brokers.

SQF Level 3 Certification achievement recognizes the considerable effort and investment in developing extensive food safety and quality management systems. Vice-President, John Bulliard, stated, “This distinguished accomplishment assures Peppers Unlimited of Louisiana, Inc. products have been produced, prepared and handled according to the highest possible standards while providing independent certification in compliance with international, regulatory and other specified standards.”

President, George Bulliard, stated, “We are proud of the efforts that our Quality Team has put forth from internal training to the most recent and highest Quality Standard that can be achieved. Peppers Unlimited of Louisiana, Inc. is also proud to be a frontrunner for the hot sauce industry in the achievement of this prestigious accreditation so that our valued customers receive the quality and peace of mind they deserve from our products. ”

Current Re-Certification dated September 2012 SQF 2000 Level 3.
Our original Certification dated August 2011 SQF 2000 Level 3.