



## PRESS RELEASE

January 27, 2015

Franklin Street Bakery Receives SQF Certification

Minneapolis, Minnesota - Franklin Street Bakery is excited to announce its recent SQF Certificate of Registration Level 2 – Accredited HACCP Food Safety Plans. The Safe Quality Food Institute (SQF) is recognized worldwide by retailers and foodservice providers who require a rigorous, credible food safety management system. SQF certification allows food safety systems to be verified and validated throughout the food chain, increasing brand protection and consumer confidence.

Franklin Street Bakery's receipt of this certification allows us to continue our commitment to maintaining safe, quality food practices. We're proud to service our customers with this enhanced level of quality assurance. For more information about the Safe Quality Food Institute, please visit [www.sqfi.com](http://www.sqfi.com).

Franklin Street Bakery is a wholesale bakery that's been providing the country's top restaurants, retail stores and food service operations with premium artisan breads, sliced breads, buns, and hoagies since 1994. Our use of the finest ingredients, combined with carefully developed recipes, allows us to create consistent, high quality products that satisfy the diverse needs of our customers. To learn more about Franklin Street Bakery, please visit us online at [www.franklinstreetbakery.com](http://www.franklinstreetbakery.com).