

February 06, 2020

HACCP Program

DyStar Hilton Davis prides itself on producing high quality food color additives. All of our color dyes and Lakes are US FDA certified. We have a detailed HACCP/Food safety plan for each process. The Food safety plans meet the requirements found in FSMA part 117 Preventive Controls for Human food. We follow strict GMPs and have One Critical control point which is FDA Certification. We are an SQF certified facility which meets the requirements of the Global Food safety Initiative.



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