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Safe Food Alliance, a division of DFA of California, officially launched its largest fully accredited laboratory in Kingsburg, California at a Grand Opening today for growers, packers, processors and manufacturers. As the food industry strives to achieve the highest food safety standards, the global food safety management company continues to grow, offering services such as laboratory testing and analysis, research, training, consulting, and third-party certification audits, through Safe Food Certifications. Conveniently located in the heart of the San Joaquin Valley, the new complex is designed to help the food sector drive continuous improvements throughout the supply chain.

“Today’s grand opening of our largest lab and safe food center marks one of the proudest moments in our nearly 110-year history,” explains Sam Keiper, President and CEO of Safe Food Alliance. “While we continue to expand our portfolio of services to better serve the growing needs of food manufacturing companies globally, we always remember our mission to promote a consumer-focused safe food environment”.

“As both consumers and regulators scrutinize the food supply to ensure quality and safety in the food system, our Kingsburg Center will serve business partners who seek solutions to delivering the highest quality products worldwide,” says Keiper.

The new facility is a welcome addition for the company and the community. The laboratory is triple the size of the previous Fresno location and immediately brings 30 full time jobs to the city of Kingsburg. Located just off Highway 99 at the Kingsburg Business Park, the 20,408 square foot building now houses the former Fresno-based South Valley Laboratory equipment and the DFA of California inspection services for dried fruit and tree nuts. Other Safe Food Alliance California-based labs in Kerman, Winters and Yuba City, continue to offer top-notch lab services to their local areas.

“It takes a team effort to provide our consumers with the healthiest and safest food possible,” explains Mark Mariani, DFA of California Chairman of the Board and President and CEO of the Mariani Packing Company. “The first step towards success is to catch issues before the product leaves the factory. This means engaging the help of third-party experts like Safe Food Alliance to assure a continuous food safety and quality process, where all employees are committed to producing safe food.” Safe Food Alliance continues to grow with projects like the new lab to meet the ever-growing needs of the California food system.



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“The grand opening of our Kingsburg Center marks the culmination of a multi-year strategic plan to expand our lab services capabilities and food safety training programs to a wider variety of business partners” continues Mariani. The new lab builds on an already impressive selection of services by creating an onsite training center, investing in new technologies and innovative equipment, and beginning food safety and quality focused research projects.

The Safe Food Alliance training team is eager to get settled into the new facility to start hosting public trainings in the new training center. Classes offered will include GFSI (Global Food Safety Initiative) such as BRC (British Retail Consortium) & SQF (Safe Quality Foods); HACCP (Hazard Analysis Critical Control Points), and FSMA (Food Safety Modernization Act) Produce Safety and Preventive Controls Qualified Individual trainings.

As the food system continues to grow with greater amounts of food grown and processed in California and consumed worldwide, Safe Food Alliance remains committed to helping food manufacturers comply with the complexities of increasing regulatory limits and standards imposed by importing nations. To show their commitment, the company has invested into new Pegasus BT GC-MS equipment and begun research projects regarding new propylene oxide measurement methods and ATR-FTIR applications for the cheap, fast measurement of organic acids, sugars, and oil in dried fruit.

According to Safe Food Alliance Senior Director of Analytical Services, Thomas Jones, “Our new lab is designed to assist with the services vital to the success of agriculture and food companies. We provide necessary water testing for produce safety rule compliance, set up to environmental monitoring programs, and conduct shelf life studies and product testing needed to establish current compliance requirements and verify best practices”.

With the grand opening of the Kingsburg Lab, the company embraces joining a new community, providing more quality services to customers, and continuing on their mission to “inspire a safe food culture worldwide”. Safe Food Alliance remains focused on expanding their business to better meet the needs of the agricultural sector as one of the leading food safety service providers in California.