

First HACCP Certified Veal Farm

The Delimax Group, which includes more than 250 livestock veal farms, as well as four slaughter and processing plants, has become the first company in North America to offer the HACCP Certification from farm to table. On February 13, a first farm belonging to the Group was certified HACCP. The certification process is going on, and in the coming months, other farms will be added to the quality program entitled «Verified Veal».

After several months of hard work and intense preparation, the first veal farm of the Delimax Group was certified HACCP. The HACCP System (Hazard Analysis Critical Control Point) is a method that ensures food safety control. Established in food plants in North America since 1960, it provides the reduction, to an acceptable level, of any possible biological, chemical and physical danger. «Food safety in our plants has been a priority for us for several years», says Fabien Fontaine, chairman of Delimax, «the integration of our farms in the process control and quality had been one of our main objectives for a long time, but no program certification was available in Canada», he adds. After several years of consultation, validation and implementation, the «Veal Verified» federal program was born in May 2012, and in January, this year, a certified auditor was finally able to visit the Delimax Group facilities and validate the HACCP quality program. «We are very proud of the results. The efforts of the entire Group allow us now to offer to our customers a unique quality assurance program in North America», says Mr. Fontaine. In addition to this certification, the Delimax Group farms are already certified for the humane treatment of the animals.

Established for nearly 25 years, the Delimax Group produces, processes and sells more than 100,000 calves annually on the Canadian, U.S., Japanese and Russian markets. In addition, the group produces in Quebec, on a smaller scale, first quality lambs and commercializes every year, in the United States, approximately 100,000 lambs. One should also add that the company is expanding its business network in Latin America. It recently signed a partnership agreement with a Brazilian company to produce and sell veal on the Brazilian market. The Delimax Group operations are managed from its corporate headquarters in St-Hyacinthe, Québec. It is through strategic partnerships, through the years, that the company has been able to carve out an important place in the international market of meat.

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