



**For immediate release**

## **FoodXervices Inc receives HACCP certification**

**Demonstrates commitment to food safety for customers**

**Singapore – April 30, 2010** – FoodXervices Inc Pte Ltd, a leading food distributor in Singapore, has received the Hazard Analysis Critical Control Points (HACCP) certification, the main platform for international legislation and good manufacturing practices for all sectors of the food industry.

HACCP is a key component of numerous certified compliance standards and is recognised as a main element of international trade in food products.

"FoodXervices Inc has placed tremendous effort to reach this status. The system implemented has allowed the company to prioritise effectiveness and efficiency in servicing the food and beverage industry," said Lawrence Low of Gourmet Food Safety Consultancy which helped FoodXervices Inc with the certification process.

The certification demonstrates the company's commitment to food safety and gives assurance to customers that control systems are in place for the safe production of food.

"We are pleased to have met the food safety critical control point requirements and achieved the Singapore Accreditation Council (SAC) HACCP Doc 2 certification for our operation. The system will not only help us to raise our food safety knowledge, but also allow every team member to understand our commitment to ensuring adherence to high food safety standards for our clients," said Nichol Ng, Managing Director of FoodXervices Inc.

### **About FoodXervices Inc Pte Ltd**

FoodXervices Inc was started in May 2007 by Nichol and Nicholas Ng to take over the food trading business started by their grandfather more than 70 years ago. Ranked among Singapore's top foodservice companies, it has more than 1,500 customers, ranging from top hotels and restaurants to culinary schools and institutions. More than



70 percent of its over 3,500 products come from Holland, Italy, Spain, the United Kingdom, the United States, and many parts of Asia. As the exclusive distributor of global brands such as Divella (Italy), MUH (Germany) and Bangor (Spain) and a key partner to Unilever, Lee Kum Kee and Kimberly Clark, FoodXervices Inc is well positioned to develop these brands together with house brands Bello, Xtuff and GroXers. On April 21, the company launched its own creations – the KooriMo premium kuri ice cream, a chestnut-based ice cream that is high in dietary fibre, Vitamin C and calcium.

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