SERVICES

Custom Product Development

Are you looking for a custom-made product to meet your needs? Lets work together.

- Custom development to meet your requirements.
- Recipes tested and ready to be used.
- New product development from target to sample within a few weeks.

Our Specialties:

- Gluten-free
- · Trans fat free
- No flavour enhancers
- Clean label
- Low or reduced in sodium
- Duplication of "scratch" recipes
- Exotic ingredients (i.e. galangal, lemongrass, garam masala, and more)
- · And many other possibilities!

<u>Contact us (https://luda.ca/contact)</u> to start a custom development project of a recipe for your restaurant or a custom flavour ingredient for your manufacturing facility. Fill in the contact form on the <u>Contact us (https://luda.ca/contact)</u> page and we will direct you to the appropriate Business Development Manager who will find out more about your project and guide you through the development process.

Quality Control and Certifications

LUDA Foods is highly focused on quality control. Through strict regulations, procedures and certifications we can ensure that all our products as well as our manufacturing procedures meet the highest standards.

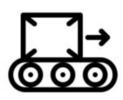
- We are HACCP (Hazard Analysis Critical Control Points) recognized since 2000.
 - HACCP is a systematic preventative approach to food safety that provides rigorous control at critical points throughout the manufacturing process.
 - HACCP is used at all stages of food production and prep including packaging and distribution.
 - Each product produced is given a unique batch code to ensure traceability and a sample of each batch is kept on site.
- We are GS1 FS3 certified;
 - 100% in our GS1 data audits.
- "AA" Canadian Food Inspection Agency-rated.
 - o Daily inspections by Agriculture Canada Inspector.
- Data collection for accurate Country of Origin labeling begun in 2007.
- No nuts, peanuts nor artificial trans fats are used in the LUDA facility.
- GFSI Certified under the SQF referential since 2012.
 - The Global Food Safety Initiative (GFSI) is a business-driven initiative for the continuous improvement of food safety management systems to ensure confidence in the delivery of safe food to consumers worldwide.
 - The SQF certification demonstrates that LUDA Foods' products and the products under the LUDA brands are manufactured at the same food safety management level as other global food manufacturers.

Our Facilities

Our custom-designed, state of the art 45,000 square foot manufacturing and warehousing facility is designed for **efficiency**, **precision** and **quality control** at every stage: from reception of raw materials to final weight check and shipping.



Production capacity of up to 40,000 kgs/day in a temperature and humidity controlled environment.



5 packaging lines with packaging capabilities from 25 g pouches to 25 kg cartons and pails including pouches, bags and jars.



Computer-controlled packaging machines can form, fill and seal most flexible thermosealing web material.



99.9% fill rate.