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Golden Heritage Foods Emphasizes Honey Safety for Customers and Consumers

January 16, 2009, Van Wert, Ohio: In light of recent reports of illegal honey import activity by other companies within the industry, Golden Heritage Foods, one of the nation's largest honey packers, announces its continued commitment to honey purity and quality.

Golden Heritage Foods has been a leader in the U.S. honey industry with state-of-the-art honey testing laboratories in both its Ohio and Kansas plants. The company chooses its honey supplier partners with care and performs its own broad spectrum of quality and purity tests on the honey that it receives.

"We take the time to know for certain that our honey is pure and high quality," said Dwight Stoller, CEO of Golden Heritage Foods. "Our commitment to quality is not just internal to our company—we also seek to lift overall honey market quality through external initiatives such as a Standard of Identity for Honey, beekeepers sustainability and through participation in and leadership of advisory boards and commissions."

The company is HAACP certified and participates in multiple third-part and customer audits annually. It is in the process of obtaining the highest level of certification for SQF (Safe Quality Foods). It will be the first honey packer in the United States to achieve this level of certification.

Golden Heritage Foods, LLC packages millions of pounds of honey at its plants in Kansas and Ohio, and distributes it under various brand names nationwide, including its own brand of honey, Busy Bee.

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