

BERGSTROM NUTRITION® CERTIFICATIONS



Bergstrom Nutrition continues to demonstrate a commitment to quality and product safety far above the basic requirements by achieving FSSC22000:2010 certification.

FSSC22000:2010 is a program recognized by the Global Food Safety Initiative and has worldwide credibility. Based on an ISO standard, FSSC22000:2010 combines ISO 22000:2005 with additional requirements for prerequisite programs for the safety of food in food manufacturing.

Through the implementation and achievement of ISO 9001:2008 registration and FSSC22000:2010 certification, Bergstrom Nutrition has developed a comprehensive product safety and quality assurance manual that details the manufacturing process as well as processes and responsibilities for recall and traceability, the handling of customer complaints, facility security, corrective and preventative action, and continuous improvement. We have also implemented a HACCP plan to identify potential hazards and have put measures in place to eliminate or reduce those hazards to an acceptable level.

In addition to our facility certification, our premium branded product, OptiMSM®, is certified both Kosher and Halal, and is the only GRAS-designated MSM on the market. GRAS means “Generally Recognized As Safe” and is the designation given to substances considered safe for direct or indirect additives to foods. The procedure for receiving GRAS designated status is lengthy, and not common in the supplement and functional ingredient market.

OptiMSM's GRAS designation indicates that Bergstrom Nutrition has performed all the necessary research and due diligence. The product has met all criteria required by the Food & Drug Administration and received the FDA's Letter of Non-Objection, signifying there are no further challenges to the product's GRAS status.