

FOOD SAFETY ONE-PAGER

The bakery behind your brand is already audited.

Bakersland is certified to the SQF Food Safety Code for manufacturing — a GFSI-recognized, HACCP-based program. The same Irwindale bakery packs tart shells, tarts, cakes, and fillo dough frozen. Yearly third-party audit. Same paperwork your QA team already reads.



FOR QA

What the audit covers

GFSI-recognized Food Safety Code for manufacturing

HACCP plan by process — tart shells, tarts, cakes, fillo

Allergen program and RTE environmental monitoring

Traceability and a tested recall

Annual recertification by a licensed certification body

One unannounced audit each three-year cycle

FOR ONBOARDING

What we send

Current SQF certificate

Spec sheets and certificates of analysis

Allergen and ingredient statements

Recall contacts

OU Kosher letters

Lot codes on every run

ON THE LINE

What we bake

Butter tart shells — frozen wholesale

Filled tarts: custard, fruit, chocolate

Frozen cakes for foodservice and retail

Fillo dough and kataifi

Puff pastry and baklava

Catalog packs or your private label

CONTRACT MANUFACTURING

Your name on the box. Our bakery behind it.

Brief, samples, production, pack. Custom shells or your brand on SKUs we already bake. The product has to sit in SQF scope — we add it before the run, not after. Recipes, artwork, and specs stay yours under written confidentiality.