

COLD PEAK
FOOD SAFETY SOLUTIONS

www.coldpeaksolutions.com

ABOUT COLD PEAK FOOD SAFETY



At Cold Peak Food Safety Solutions, we are unwavering in our commitment to prioritizing food safety in every aspect of our work. With decades of combined experience in food manufacturing, pet food manufacturing, sanitation, waste water treatment, and commodities, we offer a wealth of knowledge when it comes to food safety. Understanding the critical role food safety plays in our clients' operations, we offer a diverse range of antimicrobial intervention solution. Cold Peak serves as a one-stop shop for implementing a comprehensive multi-hurdle intervention approach proven effective in controlling pathogens.

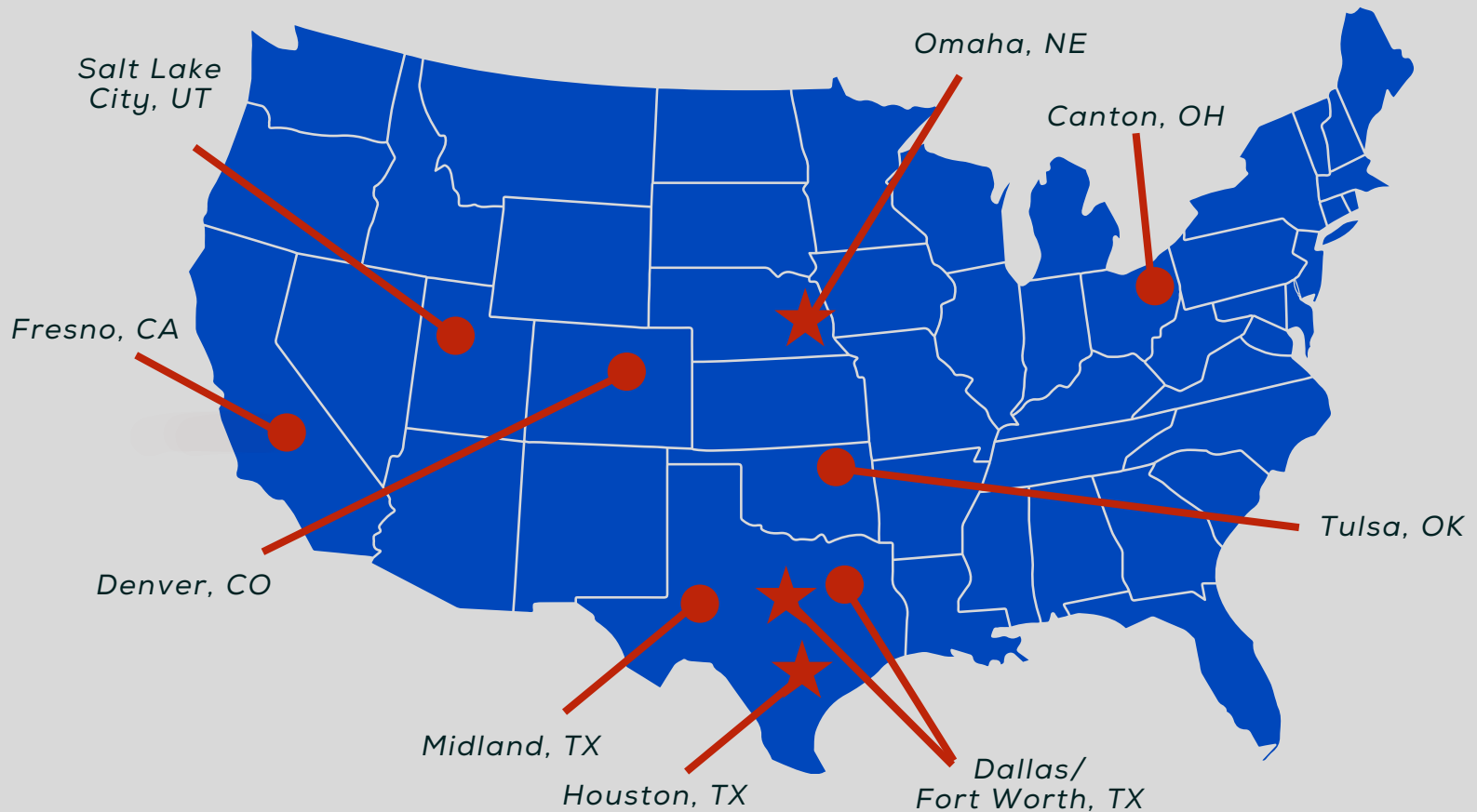
Our team meticulously engineers optimal delivery mechanisms for our intervention products. Cold Peak custom tailors to the unique needs of our customers to ensure food safety concessions are met and are in capable hands.

PET FOOD MANUFACTURING

Our team brings over 35 years of expertise in food manufacturing, with a dedicated focus on pet food for the past decade. This extensive experience has enabled us to continuously discover innovative strategies to support our customers. We are deeply committed to the pet industry.



COLD PEAK FOOD SAFETY NETWORK



Strategic Manufacturing Partners



Strategic Rail, Packaging, & Warehouse Partners

-
- *Improves efficiencies by eliminating OTR trucking miles*
 - *Allows for predictable schedules*
 - *Provides forward placement of inventory*
 - *Reduces carbon footprint*
 - *Eliminates market capacity and truck rate fluctuations*



PEOPLE SAFETY, CHEMICAL HANDLING, & CONTROL

ENGINEERING

- Equipment redundancy to eliminate down time
- Realtime monitoring of inclusion rate, system operation, and inline sensors
- Utilize innovative methods to develop a comprehensive food safety system designed to improve each facility's unique process and equipment.
- Onsite consultation on best application methods and practices

CHEMICAL STORAGE

- On-site bulk storage (beneficial cost savings and people safety option volume and need driven)
- Allows for less employee interaction with chemicals
- Reduction of labor costs to continuously manage and rotate chemical tote usage
- Eliminates tote storage and disposal



PEOPLE SAFETY, CHEMICAL HANDLING, & CONTROL

CHEMICAL CONTROL

- *Real time monitoring*
- *Inline sensors*
- *Alarm functions*
- *Emailed reports*

CHEMICAL SAFETY

- Start up training by Cold Peak Service Representative
- Regularly scheduled continuous education on chemical safety best practices including:

Support Planning of:

- Safe handling procedures
- Spill response plans



FOOD SAFETY

Lactic acid can be applied directly to WIP kibble or directly injected into ingredients at a specified rate and serves various purposes in food and pet food manufacturing.

- *Antimicrobial Support*
- *Palatability Enhancement (we have 3rd party results at > than 3:5:1)*
- *Stability and Preservation Benefits*

Lactic acid exhibits antimicrobial activity against a broad spectrum of microorganisms.

- *Pathogenic bacteria*
- *Spoilage bacteria*
- *Yeast*
- *Mold*

Overall, lactic acid's antimicrobial properties make it a valuable tool in food safety and preservation for pet food, by inhibiting the growth of harmful micro-organisms and helping to extend the shelf life of food products.



COST SAVINGS

Cold Peak has developed strong partnerships with industry-leading manufacturers enabling efficient service and supply to clients coast to coast, through strong logistics and utilizing access to help benefit customers whenever possible.

This ensures a reliable and steady supply of product, regardless of volume, while allowing Cold Peak the flexibility to provide additional, hands-on service at your facility. We capitalize on volume incentives negotiated with our suppliers through partnerships with existing Cold Peak customers, enabling us to deliver the extremely competitive pricing to prospective partners.





CONCLUSION

Cold Peak stands at the forefront of antimicrobial technology, offering a comprehensive suite of high-quality chemicals and services tailored to meet the diverse needs of our clients. With a steadfast commitment to innovation, safety, and efficacy, we empower industries nationwide to enhance product quality, prolong shelf life, and uphold safety standards your plant deserves. Partner with us for reliable solutions and unparalleled expertise in safeguarding your products, facilities, and brand reputation against food risks microbial threats.

