

Guidelines for formatting and presentation scientific research articles

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Food Ingredients and Protein Solutions

\Abstract

At IFF, quality management for SOLAE® SUPRO® soy protein is designed to give customers confidence in both our products and the systems behind them. Our approach is built on preventive food safety, disciplined operational controls, and a strong commitment to consistent quality. A central priority is the management of microbiological risk, including Salmonella, through a framework that emphasizes prevention, sanitary operating conditions, and alignment with established food safety programs. Our internal Sanitation Program is a core prerequisite to HACCP and the site Food Safety Plan, reinforcing the importance of hygienic performance in protecting product safety and reliability. We also focus on managing broader product risk through disciplined oversight of plant hygienic performance and monitoring of key contaminant categories such as heavy metals. Together, these controls support a robust quality system designed to maintain product integrity and customer trust. For customers seeking additional assurance around sourcing and transparency, the presentation also highlights the importance of our identity-preserved non-GMO program. This supports the broader value proposition of SUPRO as a soy protein solution backed by quality systems intended to meet high customer expectations.