



## The Company

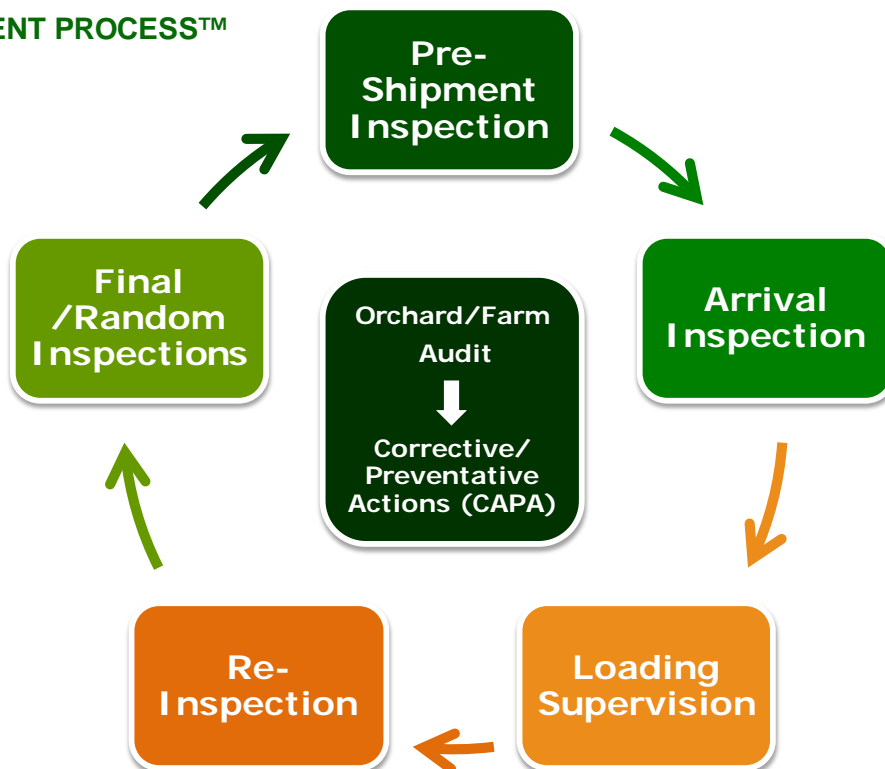
### GLOBAL PARTNERS FROM FARM TO FOOD STORES™

GloboFruit specializes in providing quality control, quality assurance, knowledge services and safety solutions for fresh, prepared and frozen foods, fruits, vegetables and produce. We are a leading supplier of world class single source, leading edge, solution for those services that can be more cost-effectively and efficiently outsourced across the Grower, Exporter, Shipper, Wholesale, Distributor, Processor, Retailer, Foodservice Distributors and Foodservice Operator segments.

We offer an extensive array of solutions to include food safety, food science, quality control and quality assurance, quality inspections and risk assessment surveys, regulatory representation, expediting, auditing, training, labeling, traceability, engineering, supply chain, and related consulting services. We have the most efficient solutions to monitor, manage and improve the quality of your practices, products, purchases and sales through your distribution network.

GloboFruit is a full service quality control, quality assurance and related services provider for a wide variety of products and commodities. We are based in **Center City, Philadelphia, PA**, with operational hubs in **North America, Central America, South America, Europe, Africa, and Asia Pacific**.

### O.K. YOUR SHIPMENT PROCESS™





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## Why GloboFruit?

We provide a single source of regulatory compliant solutions for those services and functions that can be more cost-effectively and efficiently outsourced. Our objective is to provide practical and profitable food science, safety, compliance, quality, and knowledge solutions. Look to us for innovative safe alternatives in the development and commercialization of agricultural and food intensive productions. The result is safe quality foods that are compliant and marketable. In essence, we give you market protection; one incident can be detrimental to public and pocketbook. We're the partners who make sure an incident does not happen. Welcome to a better way. Let us show you how to get there.

Led by global expert Dr. Nigel A.S. Hernandez/ Dr. Nash Hernandez, the team combines over 100+ years in the regulated industries (food, drugs, biologics, devices, herbal supplements, nutraceuticals, medical foods, and Generally Regarded As Safe (GRAS) ingredients or additives ), working for private and governmental agencies, including direct interaction, negotiation and representation on behalf our clients, with the U.S. Food and Drug Administration (FDA), U.S. Department of Agriculture (USDA), Ministries of Health (MoH), Ministries of Agriculture (MoA), and other authorities worldwide. The O.K.Y.S <sup>TM</sup> process represents a novel modality and with established and validated systems with standard operating procedures (SOPs) in place.

## How Can We Save You Money?

If your business purchases large volumes of fresh produce through a large scale distribution network there is the potential for fresh foods, fruits, vegetables and meat to deteriorate. We have the expertise and experience to minimize the impact of that distribution on your fresh produce quality. Our Produce Quality Assurance & Control solutions are designed to:

- Identify those products and practices within your food distribution chain which do not comply with the purchase specifications or regulatory requirements
- Address complaints coming from your customers and regulators and work with suppliers to reduce them
- Minimize fresh produce quality rejections at the port, depot, delivery and customer level
- Bring about a real and measurable improvement of the fresh produce quality throughout your business and supply chain

We are not importers, brokers or buyers, and we do not participate in the buying or selling of any products. We provide information and services that may influence the decision to buy specific products and do it with the utmost care and adherence to current good and best practices. Our goal is simple; we supply our customers with the most accurate information possible, enabling them to make educated buying, selling, planning and implementation decisions.

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**FOOD SCIENCE & SAFETY | FOOD QUALITY | REGULATORY & COMPLIANCE SOLUTIONS | AUDITING | TRAINING**



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## Food Quality

### ***SOAR TO NEW HEIGHTS WITH SAFETY AND QUALITY***

Regardless of your size, location and needs, we can assess the quality of fresh fruits, vegetables, produce, seafood, meat, fresh cut and frozen foods. Our staff can devise a fully compliant food safety and inspection program either at supplier premises, central distribution points or at your outlets, stores and centers of operations.

Your business can benefit from our inspection solutions which are designed to help you manage food quality and supplier quality - never leave things to chance. A regular quality inspection program will help you to identify any areas in which food quality is not meeting the agreed purchase specifications or country requirements.

Whether you are an Agricultural Company, Buyer, Cold Storage Company, College or University, Cooperative, Exporter, Farm, Foodservice Operator, Fresh Cut Processors, Frozen Processors, Grower, Hospital, Hotel, Importer, Institution, Insurance Company, Marketer, Marketing Board, Nursing Home, Organic Concern, Retailer, Regulator, Seller, Shipper, Supermarket, Terminal Market or Wholesaler.

## Food Safety

### ***REGULATIONS ARE LAW, GUIDANCES ARE OPTIONAL***

Food safety is not a choice; it's mandatory and good business practice. To help you untangle the confusion of new regulations and remain compliant, we have the scientific, regulatory and technical expertise worldwide. We are able to advise on food safety systems, regulations, standards, quality assurance and quality control globally.

Do you need help with authenticity, biosecurity, chemical contaminants, consulting, dietary labeling/ development, due diligence, education, food safety, food science, herbal , knowledge services, microbial contaminants, personnel, pre and post-harvest, pre and post-shipment, product recall, project management, quality assurance, quality control, standard operating procedure (SOP) development, strategic planning, supplements, traceability, training, value chain, vendor qualification, sales, promotion, advertising, marketing, retail management, logistics, market research, product development, brand management, strategic management and more.

GloboFruit is a specialist provider of food safety, QA/QC, food science consultancy and inspections with 8+ years of experience looking after fresh produce quality. Our fresh produce quality inspection team has over 100+ combined experiences and currently works on behalf of a broad spectrum of global clients from growers, distributors, importers, transporters and regulators.

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## Food Science

### SCIENCE IS AT THE HEART OF ALL THAT WE DO

Our strategy is simple, to increase the financial return on investments for our clients by designing and implementing scientifically sound quality and safety strategies that pass regulatory muster, decrease product risk and increase shelf life. This adds years to your viability in the food business. Complacency is bad for public health and profits.



## Food Safety Modernization Act: Putting the Focus on Prevention

By Margaret A. Hamburg, M.D., Commissioner of Food and Drugs

Even before the President signs the Food Safety Modernization Act, the passage of this legislation set in motion sweeping improvements to the security and safety of our nation's food supply.

Each year, foodborne illness strikes 48 million Americans, hospitalizing a hundred thousand and killing thousands. I thank the President and members of Congress for recognizing that the burden that foodborne illness places on the American people is too great, and for taking this action.



January 03, 2011



## Expediting/ Logistics

### WHEN TIME TO MARKET IS IMPORTANT

Regardless of your size, location and needs, we can assess the quality of fresh fruits, vegetables, produce, seafood, meat, fresh cut and frozen foods. Our staff can devise a fully compliant food safety and inspection program either at supplier premises, central distribution points or at your outlets, stores and centers of operations.

GloboFruit is committed to the implementation of Good Agricultural Practice (GAP), Good Manufacturing Practice (GMP) and Good Logistical Practice (GLP) for production, packaging and handling. We work with our clients to evaluate and recommend good practices to minimize loss and expedite time to market thus maximizing profits. We advise on issues that can guarantee thorough traceability from farm to food store and support all aspects of food safety due diligence and the relevant regulatory requirements.



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Our consultants are knowledge in designing systems that will enhance transparency regarding the following:

- Practices that reflect the use of best scientific knowledge in production, pest control, irrigation, fertilization and soil preparation with a high regard for Environmental Safety and Food Safety throughout production.
- Worker Health and Safety issues and fair treatment of laborers on the farm.
- Procurement of fruit from packing stations that have a measurable hygiene status and are committed to a process of continuous improvement of product quality, conformity, legality and safety.
- Implementation and maintenance of logistical practices that do not compromise the quality of the product or its traceability from the orchard to the store.

## Knowledge Services

### *TAP INTO 100+ YEARS OF KNOWLEDGE*

We are experts in US, EU and other International Standards, Good Agricultural Practice (GAP), Good Manufacturing Practice (GMP) and Good Logistical (GLP) and Good Safety Practice (GSP) for production, packaging and handling. We work with clients to minimize loss, expedite time to market, extend shelf life and maximize profits. We guarantee regulatory compliance and traceability from farm to food store.

## Regulatory & Compliance

### *REGULATORY AND SAFETY COMPLIANCE GLOBALLY*

Regardless of your size, location and needs, we can assess the quality of fresh fruits, vegetables, produce, seafood, meat, fresh cut and frozen foods. Our staff can devise a fully compliant food safety and inspection program either at supplier premises, central distribution points or at your outlets, stores and centers of operations.

## Auditing Services

### *SECURE YOUR SUPPLY CHAIN AND IDENTIFY RISKS*

The safety and quality of your products and produce depends on the quality and safety of the existing supply chain! Your supply chain consists of outsourced farming, manufacturing, harvesting, handling, labeling, packaging, storage and distribution. Ultimately, the distributor or final seller to consumer or customers are responsible for approving or rejecting products and assumes the risk. You need to establish a strategy for supplier qualification and performance monitoring. FDA Warning Letters have been issued due to inferior or insufficient oversight of suppliers.

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## Training Services

### **START WITH SALES IN MIND AND HOW TO GET THERE**

GloboFruit provides instructor led and workplace training across the globe. We will train your employees to the most current best practices and up-to-date inspection techniques for Good Agricultural Practice (GAP), Good Manufacturing Practice (GMP), Good Safety Practices (GSP), and Good Logistical Practice (GSP) for production, packaging and handling of all produce and meat. We also offer personalized training based on your business needs and designed for your staff. We travel to you and teach your staff thus reducing training costs.

Contact our experts to host a training class at a location of your choice. Contract with us at guaranteed rates to ensure that your employees' knowledge is up to date.

**TOPICS:** Proper Sampling Methods | Proper Merchandising Methods | U.S. Grades or Company Specifications or Tolerances | Specific Commodity Reviews and Instruction | Identification of Defects | Defect Scoring Guidelines | Calculating Percentages | Proper Use of Inspection Equipment | SOP Training | Corrective/ Preventative Actions.

## QA/QC Services

GloboFruit's professional, experienced, highly-qualified and educated quality experts can be on-site to ensure our clients receive the highest quality product, or to verify that the findings are "true and accurate". We believe that by providing an accurate, honest, reliable, and unbiased service to our clients, at an affordable cost, we give our clients every possible advantage when making critical shipping, planning, buying and selling decisions.

We are advocates for our clients with expert understanding of grade standards, tolerances and common defects for over 40 different kinds of fruits and vegetables. Our expertise is invaluable as we protect your reputation from farm to fork, so that you can maximize your profits and focus on your core business. Look to us as your global partner and let us be your most trusted advisor.

## Quality Control Outsourcing

### **GET THE EXPERTISE TO SUPPLEMENT BUSY SEASONS**

While we do not operate strictly as a QA/QC Provider, we have a large and highly skilled team of quality assurance and quality control personnel, who are experienced in a wide range of food businesses, food production and distribution environments. Our team can get up to speed quickly in order to cover whatever gaps you might have in your own in-house QA/ QC Staff. Get the temporary agronomic, scientific and technical staff you need to ensure continued food quality and food safety at all times. Do not put projects on hold because you cannot free up the necessary staff or QA/QC personnel; you run a business and your ability to consistently deliver quality and safe products is a necessity.

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## QA/QC Inspections

While we do not operate strictly as a Quality Control/Quality Assurance Provider, we have a large and highly skilled team of quality assurance personnel, who are used to operating in a wide range of food businesses and food distribution environments, and can get up to speed quickly in order to cover whatever gaps you might have in your own in-house QA Staff. Our consultants are cross-trained and experienced in providing services for the changing needs of our clients.

1. **Part-Time:** Our client provides us with information about the product/shipment to be inspected; we visit the premises, perform the food quality and safety inspection and generate a comprehensive report.
2. **Full-Time/Dedicated:** Our exceptionally qualified consultants work side by side with clients, wherever services are needed (harvest, packaging line, destination/origin, storage, etc.). To optimize and increase your productivity, we provide you with the necessary information and services to support your operation.
3. **Special Services:** We offer these services in cases where clients have specific problems that require special counsel” or assistance, such as: *frequent rejection from receivers, delays or deficiencies originated during transportation of the product, etc.* We deliver corrective actions, training and solutions.

### Our Quality Assurance Staff have the following skill sets:

- >> Fresh Produce and Meat Inspectors
- >> Food Science Technologists
- >> Environmental Health Professionals
- >> QA/QC Trainers
- >> Food Safety Inspector
- >> Pre and Post-Harvest Technologists
- >> Pre and Post-Shipment Technologists
- >> Pre-Planting Technologists
- >> Product Recall Technologists
- >> Quality Assurance Technologists
- >> Quality Control Technologists
- >> Standards/ SOP Development
- >> Traceability Technologists
- >> Value Chain Technologists
- >> Vendor Qualification Technologists





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## Consulting Solutions

### ***SIMPLIFIED SOLUTIONS FOR COMPLIANCE***

Our expert consultants are experienced in food safety, cargo inspections, sampling, testing, and weight and quality certification. Our services designed to expedite “time to market” and maximize profits, can be rapidly customized and deployed anywhere, in strict accordance with international standards and guidelines including:

- ISO (International Organization for Standardization)
- GlobalG.A.P. (Good Agricultural Practices)
- SQF (Safe Quality Food Program)
- IFS (International Food Standard)
- FSCS (Food Safety Certification System)
- GOST (Euro-Asian Council for Standardization, Metrology and Certification)
- TQSA (Total Quality Systems Audit)
- USDA (US Department of Agriculture)
- PACA (USDA/ AMS - Perishable Agricultural Commodities Act)
- FDA (Food and Drug Administration)
- FOSFA (Federation of Oils, Seeds and Fats Associations)
- GAFTA (Grain and Feed Trade Association)
- AOCS (American Oil Chemists' Society)
- (GFSI Global Food Safety Initiative)

Our consultants design solutions that enhance transparency in the following:

- Best use of scientific knowledge in production, pest control, irrigation, fertilization, soil preparation and fumigation with a high regard for Environmental and Food Safety throughout production.
- Procurement from stations that have a measurable hygiene status and are committed to continuous process improvement of product quality, conformity, legality and safety.
- Implementation and maintenance of practices that do not compromise product quality or its traceability from farm to food store.

## Inspections & Loss Assessments

### ***WHAT YOU SEE IS NOT WHAT YOU GET***

Assessment of product's suitability for intended market is an integral part of any food business. Since 2004, we provide an independent and neutral surveying service with fast a response to your needs for independent verification of arrival quality of their shipments when containers were delivered into the US wholesale markets. That independence is still valued today by global exporters, global importers, distribution companies, wholesalers, manufacturers and retailers. Our teams of independent surveyors work up and down the globe conducting surveys on shipments of food products which have arrived into a country with problems of any kind, affecting marketability and suitability.

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