



QUALITY ASSURANCE

THE DIAMOND STANDARD

We understand that because you love your pet, you take the decision of choosing their food seriously, whether they're in optimal health or require specialized nutrition. That is why nothing is more important to us than the safety of our ingredients and products.

Our manufacturing processes adhere to stringent and scientifically advanced food safety protocols. We consistently monitor and test our raw materials, production environment, processes and finished products. By improving performance with advancements in science and technology, we've developed a comprehensive food safety system that guides our processes and ensures the quality and safety of every product in the Diamond family. Here is a brief overview of some facets of that system:

ON-SITE PRODUCT TESTING

We test and monitor every critical aspect of the manufacturing process: pre-production, production and post-production.

- 3,458 mycotoxin tests per week
- 1,538 microbiological tests per week
- 268 oxidative stability tests per week
- 5,520 ingredient nutritional tests per week
- 40,095 finished product nutritional tests per week
- 20+ hours of employee safety training per employee per year
- 1,200+ safety assessments per year

MYCOTOXIN CONTROL

3,458 MYCOTOXIN TESTS PER WEEK

Aflatoxins are a type of mycotoxin, which are toxic chemicals produced by fungi that can occasionally appear in grains. Before any grains or grain-related ingredients are allowed to enter our manufacturing facilities, they are tested for aflatoxin, vomitoxin/DON and fumonisin. Additionally, we test all finished products prior to release.

MICROBIAL TESTING

1,538 MICROBIOLOGICAL TESTS PER WEEK

We conduct 1,538 microbiological tests every week. All topical palatants and probiotics must have a Certificate of Analysis and prove to be *Salmonella*-negative before submission to our facilities.

WATER PURIFICATION

Diamond Pet Foods utilizes water in the form of steam to cook its products. The water is filtered through a reverse osmosis filtration system to help reduce the possibility of microorganisms, organic and inorganic chemicals and other contaminants.

AIR QUALITY CONTROL

All facilities are segregated into zones to ensure separation of raw materials from finished products and equipped with HEPA[®]-filtered, ozone air-treated handling/makeup units.

TEST AND HOLD PROGRAM

40,095 FINISHED PRODUCT NUTRITIONAL TESTS PER WEEK

No product is released into distribution without adhering to the strict standards of our Test and Hold Program, in which product tests are conducted by a certified laboratory. Microbiological testing is conducted in laboratories accredited to the international standard ISO/IEC 17025:2017.