

## Alphabet Soup

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| GFSI | Global Food Safety Initiative | Organized by the Consumer Goods Forum, GFSI establishes international standards for benchmarking the processes, technologies and procedures companies take to maintain the safety of their food.  | <a href="http://www.mygfsi.com/">http://www.mygfsi.com/</a>   |
| BRC  | British Retail Consortium     | One of the Benchmarking standards approved by GFSI.   | <a href="http://www.mygfsi.com/gfsi-benchmarking-general/applications-a-scopes.html">http://www.mygfsi.com/gfsi-benchmarking-general/applications-a-scopes.html</a> |
| SQF  | Safe Quality Food             | One of the Benchmarking standards approved by GFSI.   | <a href="http://www.mygfsi.com/gfsi-benchmarking-general/applications-a-scopes.html">http://www.mygfsi.com/gfsi-benchmarking-general/applications-a-scopes.html</a> |
| EMR  | Experience Modification Rate  | A standard established by OSHA to rank the safety record of companies. Most companies with an excellent safety program will have an EMR well below 1.0. The lower, the better. Lower EMRs mean lower worker compensation insurance rates. | <a href="https://www.osha.gov">https://www.osha.gov</a>   |
| BIM  | Building Information Modeling | An advanced way of designing buildings and other projects using data to create 3-D construction drawings. The data can then be used to reduce costs of construction and operations as well as support maintenance.                        | <a href="http://www.autodesk.com/solutions/building-information-modeling/overview">http://www.autodesk.com/solutions/building-information-modeling/overview</a>     |
| ABA  | American Bakers Association   | The leading Trade Association for the baking industry.  | <a href="http://americanbakers.org/">http://americanbakers.org/</a>   |
| ASB  | American Society of Baking    | A professional organization comprising commercial baking  | <a href="http://www.asbe.org/about-us/">http://www.asbe.org/about-us/</a>   |

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|      |  | professionals, food technologists, engineering, equipment and ingredient experts dedicated to advancing baking and baking technology.   |   |
| ATBI | Allied Trades of The Baking Industry       | An organization which exists to serve the grain-based food industry through cooperation between a large cross-section of suppliers to the wholesale manufacturers that provide our country with bread, rolls, cereals, cakes, cookies, crackers, and any other number of items that incorporate grains as their base. | <a href="http://atbi.org/">http://atbi.org/</a>         |
| BEMA | Bakery Equipment Manufacturers Association | An international, non-profit trade association representing leading bakery and food equipment manufacturers and suppliers, whose combined efforts in research and development have led to the continual improvement of the baking and food industries.  | <a href="http://www.bema.org/">http://www.bema.org/</a> |
| BNEF | The Bakers National Education Foundation   | BNEF provides financial assistance to develop passionate, well-trained professionals who are vital to the future of baking. BNEF provides scholarships and educational opportunities for those pursuing a career in   | <a href="http://bnef.net/">http://bnef.net/</a>         |

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|      |  | baking at Kansas State University.   |   |
| AIB  | American Institute of Baking                     | AIB provides Food Safety Inspections, Audits, and Certifications, Food Safety Education, and Research & Technical Services.  | <a href="http://www.aibonline.org/aibOnline/en/">http://www.aibonline.org/aibOnline/en/</a>   |
| BCMA | The Biscuit & Crackers Manufacturing Association | A 112 year old international trade organization representing the entire spectrum of companies in the manufacturing of cookies and crackers and the suppliers to the industry.  | <a href="http://www.thebcma.org/">http://www.thebcma.org/</a>   |
| BBGA | Bread Bakers Guild of America                    | BBGA is a non-profit alliance of professional bakers, farmers, millers, suppliers, educators, students, home bakers, technical experts, and bakery owners and managers, working together to support the principle and the practice of producing the highest quality baked goods. | <a href="http://www.bbga.org/">http://www.bbga.org/</a>   |
| IBIE | International Baking Industry Exposition         | North America's largest, most comprehensive trade event in the grain based market. Held every three years, the Baking Expo connects record numbers of industry buyers and sellers with the technology, resources, and opportunities to maximize success.                         | <a href="http://ibie2013.org/">http://ibie2013.org/</a>   |
| IBA  | Independent Bakers Association                   | IBA is a Washington D.C. based national trade association of mostly family owned, wholesale  | <a href="http://www.independentbaker.net/independentbakersassociation/">http://www.independentbaker.net/independentbakersassociation/</a> |

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|                |   | bakeries and allied industry trades. The Association was founded in 1968 to protect the interests of independent wholesale bakers from antitrust and anticompetitive mergers and acquisitions.  |   |
| FSMA           | Food Safety Modernization Act               | Signed into law by President Obama on January 4, 2011. It aims to ensure the U.S. food supply is safe by shifting the focus of federal regulators from responding to contamination to preventing it.  | <a href="http://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm247546.htm">http://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm247546.htm</a> |
| FDA (or USFDA) | U.S. Food and Drug Administration           | An agency of the United States Department of Health and Human Services. The FDA is responsible for protecting and promoting public health through the regulation and supervision of food safety, tobacco products, dietary supplements, etc.  | <a href="http://www.fda.gov/">http://www.fda.gov/</a>   |
| OSHA           | Occupational Safety & Health Administration | Provides industry regulations for safety and health issues. OSHA also provides standards for the safe operation of bakery equipment. Refer to the following Regulations (Standards-29 CFR) Part: 1910 Part Title: Occupational Safety and Health Standards. Subpart: R Subpart Title: Special Industries. | <a href="https://www.osha.gov/">https://www.osha.gov/</a>   |

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|       |  | Standard Number: 1910.263.<br>Title: Bakery equipment  |   |
| FTRAC | Food Technical Regulatory Affairs Committee    | The ABA Food Technical Regulatory Affairs committee strategizes to deal with baking industry issues, develops consensus policy positions for the industry and offers educational opportunities for FTRAC members.                      | <a href="http://americanbakers.org/committees/ftrac/">http://americanbakers.org/committees/ftrac/</a> |
| NSF   | National Sanitation Foundation International   | A global independent public health and environmental organization that provides standards development, product certification, testing, auditing, education and risk management services for public health and the environment.         | <a href="http://www.nsf.org/">http://www.nsf.org/</a>   |
| BISSC | Baking Industry Sanitation Standards Committee | A committee formed in 1949 to develop and publish voluntary standards for the design and construction of bakery equipment which today are recognized as the definitive sanitation standards for equipment used in the baking industry. | <a href="http://www.bissc.org/about.html">http://www.bissc.org/about.html</a>                         |
| CASBA | Cookie and Snack Bakers Association            | Provides association members with a forum and atmosphere conducive to building relationships, sharing experiences, and exchanging  | <a href="http://casba.us/">http://casba.us/</a>   |

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|      |  | information necessary to prosper individual businesses and industries.  |   |
| NAFD | National Association of Flour Distributors | Organization consisting of bakery product distributors and suppliers throughout the United States, whose goal is to exchange ideas and knowledge to improve their companies, products, communities and industries. Serving the interests of their members who are engaged in the flour industry and those companies allied thereto by providing educational, professional and networking opportunities. | <a href="http://www.thenafd.com/">http://www.thenafd.com/</a>       |
| NAWG | National Association of Wheat Growers      | NAWGS's grower-leaders are involved in every aspect of federal farm policy to develop improvements for the farm safety net, to ensuring regulations follow the laws as Congress intended.   | <a href="http://www.wheatworld.org/">http://www.wheatworld.org/</a> |
| NBIA | National Baking Industry Association       | The National Baking Industry Association (Australia) is the representative and employer body for the baking industry. It plays a vital role in the development, promotion, education, training and protection for business owners within this industry.   | <a href="http://www.nbia.org.au/">http://www.nbia.org.au/</a>       |

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| ANSI       | American National Standards Institute              | ANSI is a private non-profit organization that oversees the development of voluntary consensus standards for products, services, processes, systems, and personnel in the United States. The organization also coordinates U.S. standards with international standards so that American products can be used worldwide. | <a href="http://ansi.org/">http://ansi.org/</a>  |
| ANSI Z50.2 | Sanitation Standard for Bakery Equipment           | This standard is formerly known as the BISSC standard, sets the parameters for the design, construction and installation of bakery equipment that is more efficient to operate, clean and maintain, and reduces the risk of quality issues, product recalls and even foodborne illness outbreaks.                       | <a href="http://www.bissc.org/toc.html">http://www.bissc.org/toc.html</a>  |
| HACCP      | Hazard Analysis and Critical Control Point         | HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical and physical hazards from raw material production, procurement and handling, to manufacturing, distribution, and consumption of the finished product.   | <a href="http://www.fda.gov/food/guidanceregulation/haccp/default.htm">http://www.fda.gov/food/guidanceregulation/haccp/default.htm</a><br><a href="http://haccp-international.com/">http://haccp-international.com/</a> |
| HARPC      | Hazard Analysis and Risk Based Preventable Control | HARPC is a provision of the FDA Food Safety Modernization Act. HARPC requires virtually every   | <a href="http://www.harpc.com/">http://www.harpc.com/</a>  |

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|      |                                       | <p>food manufacturer, packer, bottler and storage facility to identify food safety and adulteration risks associated with their foods and processes, to implement controls to minimize the risks, to verify that the controls are working, and to design and implement corrective actions to address any deviations from the controls that might arise.</p>   |  |
| HMI  | Human Machine Interface               | <p>A monitor screen allowing operators to “see” and modify machine performance.</p>   | <p><a href="http://www.subnet.com/resources/dictionary/human-machine-interface.aspx">http://www.subnet.com/resources/dictionary/human-machine-interface.aspx</a></p> |
| GRAS | Generally Recognized as Safe          | <p>Under Sections 201(s) and 409 of the Federal Food, Drug, and Cosmetic Act (the Act), any substance that is intentionally added to food is a food additive, that is subject to premarket review and approval by the FDA, unless the substance is generally recognized, among qualified experts, as having been adequately shown to be safe under the conditions of its intended use, or unless the use of the substance is otherwise excluded from the definition of a food additive.</p> | <p><a href="http://www.fda.gov/food/ingredientspackaginglabeling/gras/default.htm">http://www.fda.gov/food/ingredientspackaginglabeling/gras/default.htm</a></p>     |
| DGAC | Dietary Guidelines Advisory Committee | <p>DGAC consists of nationally recognized experts in the field of nutrition and health. The</p>   | <p><a href="http://www.health.gov/dietaryguidelines/">http://www.health.gov/dietaryguidelines/</a></p>   |



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|       |   | committee reviews the latest scientific and medical literature and prepares a report for the Secretaries that provides evidence-based recommendations for the next edition of the Dietary Guidelines.  |   |
| LEED  | Leadership in Energy and Environmental Design | LEED is a set of rating systems for the design, construction, operation, and maintenance of green buildings, homes and neighborhoods.  | <a href="http://www.usgbc.org/leed#why">http://www.usgbc.org/leed#why</a> |
| USGBC | U.S. Green Building Council                   | USGBC is a private membership based non-profit organization that promotes sustainability in how buildings are designed, built and operated. USGBC is best known for its development of the Leadership in Energy and Environmental Design (LEED) green building rating systems and its annual Greenbuild International Conference and Expo. | <a href="http://www.usgbc.org/">http://www.usgbc.org/</a>                 |