



Hawaii Kai's manufacturing facility undergoes **annual third-party food safety audits** conducted by AIB International, an internationally recognized food safety auditing and certification body. These audits evaluate the facility's food safety management systems, operational controls, sanitation programs, and Good Manufacturing Practices (GMPs) against internationally recognized standards.

The audits are aligned with requirements established under Global Food Safety Initiative (GFSI) benchmarked certification schemes, including SQF and BRCGS.

Hawaii Kai consistently achieves superior ratings in their annual audits, reflecting the company's strong commitment to maintaining the highest standards of food safety, quality, and operational excellence.