

Hardbite Chips - A good "Steward of our Environment"

- 1) the potato seedlings are grown in the remote, isolated and protected Pemberton Valley, BC 70 miles from the production plant
- 2) the potatoes are grown within 40 miles of the production plant
- 3) we recycle the oil containers
- 4) we steam clean and re-use the potato bins
- 5) Local bio fuel producers pick up our used oil
- 6) the cardboard boxes are manufactured 40 miles from our production plant
- 7) our spices are natural and blended locally at a HACCP certified plant
- 8) we are following good manufacturing practices (GMP) so as to produce safe and quality products for our consumers.
GMP includes personal hygiene, sanitation, trace ability, and policies for food safety, quality, allergen control, and product recall procedures
- 9) we use biodegradable cleaning solutions
- 10) we use the slow batch-by-batch cooking process used (cooking at less than 300 F degrees to prevent trans fat and acrymelide)
- 11) water-friendly farming is used during seed growing
- 12) we have reduced our carbon footprint in keeping with our environmental sustainability business plan by "piggy backing" or "top loading" our shipments to points East on trucks that are already heavily loaded, but still have empty space for our chips

Hardbite Chips - Your foray into the 100-Mile Diet "Get Local"