

KĪPUKA MILLS

For Immediate Release

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> Kipuka Mills Achieves SQF Certification for Macadamia Nut Products; Founders Hope to Keep Momentum Going for Hawai'i Food Industry

Hilo, HI (April 24, 2023) — Kipuka Mills announced today they have successfully earned Safe Quality Food (SQF) certification for their Roasted Macadamia Flour, Macadamia Nut Oil, Macadamia Nut Butter and Macapan[™] products, becoming only the twelfth company in Hawai'i to achieve the industry certification. SQF certification allows food safety and quality systems to be verified and validated throughout the food chain using an independent verification that complies with international standards and assures that food has been produced, prepared, and handled according to the most recognized standards.

SQF certification was a high priority for Kipuka Mills. SQF certification will expand the company's sales opportunities in the retail and B2B ingredient channels, as the certification is a requirement to supply manufactures in the bakery, desserts, and snack categories.

"It has been our dream to continue to move the Hawai'ian food movement forward with our efforts," says Kipuka Mills Founder Maria Short. "The pandemic slowed our debut, but it did not stop us. We now need our local chefs, manufacturers, and Hawai'ian residents to support

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us in our goal to keep Kipuka Mills in Hilo so we can continue to create jobs and support our local farmers."

The company will seek an additional SQF certification later this year for its Okinawan Sweet Potato Flour product. The potatoes are 100% sourced from Hilo farmers.

About Kipuka Mills

Kipuka Mills crafts mindful, delicious, and authentic specialty food products inspired by our deep respect for the Hawai'ian islands. Perfect for the pastry chef or home culinarian, our products elevate offerings that run from the savory to the sweet. Sourcing macadamia nuts and Okinawan sweet potatoes from local Hawai'ian farmers, we lovingly produce our products in Hilo, on the former site of the revered King's Hawaiian Bakery. For more information including recipes and where to purchase, please visit <u>www.kipukamills.com</u>,

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