

Supplier Capabilities Spotlight

3-A Sanitary Standards, Inc.



Promoting Food Safety Through Hygienic Design

- Insist on equipment that meets the hygienic design and fabrication criteria of 3-A Sanitary Standards – **look for the 3-A Symbol!**
 - Promotes equipment acceptance by regulatory authorities.
 - Verifies the equipment conforms to 3-A Sanitary Standards design criteria.
 - Saves you time and money in equipment qualification, cleaning, maintenance and more.
- Get a **Sponsored Link on the 3-A SSI web** site to increase the visibility of your products or services for your customers.
- **Order 3-A Sanitary Standards and 3-A Accepted Practices** – Get the documents you need today in electronic format.
- **Market the Value of Your 3-A Symbol Authorization** – Download and customize special marketing tools to promote recognition of the benefits of the 3-A Symbol of Assurance.

- **Get involved and expand your knowledge of modern hygienic design** - Join a Working Group today free of charge.
- Visit our growing **Knowledge Center** for a wealth of free resource papers and videos about hygienic equipment design and food processing, 3-A Sanitary Standards, 3-A Accepted Practices, Pharmaceutical (P3-A) Standards and more.
- Join us for the **3-A SSI 2015 Education Program and Annual Meeting**:
 - May 11-14, 2015
 - Clarion Hotel & Conference Center
 - Milwaukee, Wisconsin
- Learn about 3-A hygienic design criteria in food processing.
- Network with leading authorities from around the world.
- Share insights and experience on hygienic equipment design.
- Get details on programs, services, and upcoming events at www.3-a.org.

3-A Sanitary Standards, Inc.

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The Symbol
of Assurance



Promoting Food Safety Through Hygienic Design

2015 Annual Meeting and Education



May 11 – 14, 2015

Clarion Hotel & Conference Center,
5311 South Howell Avenue, Milwaukee, WI 53207

Join Us for Industry Education and Networking!
Tuesday, May 12: The Bridge to Hygienic Design

Do you use or build food processing equipment that must meet sound and proven criteria for hygienic design and fabrication? Plan now to join us for the 3-A SSI 2015 Education Program and Annual Meeting!

- ▶ Learn about the role and benefits of 3-A hygienic design criteria in food processing.
- ▶ Network with leading authorities on hygienic design from around the world.
- ▶ Share insights and experience to help grow the industry's knowledge resources on hygienic design.

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Register today at www.3-a.org