



SALMONELLA QUALITY ASSURANCE CERTIFICATION

21 September 2026

Food safety is at the heart of everything we do at ESSENTIAL FOODS. We take the risk of Salmonella extremely seriously and have robust controls in place to protect the safety and quality of every product we make.

Our facilities operate to the highest standards of hygiene and food safety, supported by a dedicated Hygiene Team in our British Heritage Kitchens.

Extensive environmental monitoring and testing is carried out across our facilities, allowing us to identify and address potential risks before they can impact product quality. Every single batch of finished product is tested specifically for Salmonella before it is released.

Through this combination of preventative hygiene controls, rigorous environmental monitoring and batch-by-batch testing, we maintain the highest standards of Salmonella assurance and give pet owners confidence in the safety and quality of every product we produce.

Christian Degner-Elsner
Founder

Helen Gibbon
Director of Quality

One mission: To improve & prolong the lives of dogs & cats

ESSENTIALFOODS.COM